



# CATERING MENU

631-473-1143



## \*CLAMS ON THE 1/2 SHELL

Sold by the dozen

\$20



## \*OYSTERS ON THE 1/2 SHELL

Sold by the dozen

\$30



## FRIED CALAMARI

Half Tray

\$65



## MUSSELS

Served with marinara or wine & garlic

\$31  
HALF TRAY

\$58  
FULL TRAY



## BAKED CHOPPED CLAMS

HALF TRAY  
\$30  
12 PCS.

FULL TRAY  
\$60  
24 PCS.



## LOBSTER ROLL SLIDERS

HALF TRAY  
\$125  
12 PCS.

FULL TRAY  
\$250  
28 PCS.



## SHRIMP COCKTAIL PLATTERS

Served on a tray with cocktail sauce and lemons

LARGE SHRIMP  
\$30 LB.  
ABOUT 30 PCS.

JUMBO SHRIMP  
\$37 LB.  
ABOUT 20 PCS.

**MAKE YOUR OWN CUSTOM PLATTERS**  
Includes cocktail sauce and lemon wedges

**KING CRAB LEGS**  
Market Priced

**LUMP CRAB MEAT**  
\$45

**7oz LOBSTER TAILS**  
\$30

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Warning: Fish and seafood may contain mercury, which can cause health problems if not consumed in moderation. Some items may contain small pin bones, pieces of shell or cartilage.

Before placing your order, please inform your server if a person in your party has a food allergy.

**134 MAIN STREET | PORT JEFFERSON, NY 11777**  
**631.473.1143 | WWW.PJLOBSTERHOUSE.COM**

## STARTERS

### SALADS

**Add Chicken to any salad: \$20 Half Tray • \$40 Full Tray**

#### PJ'S HOUSE SALAD

Romaine hearts, tomatoes, red onions, cucumbers and fresh grated carrots, your choice of dressing

**Full Tray - 52 • Half Tray - 29**

#### CLASSIC CAESAR SALAD

Romaine hearts tossed in creamy Caesar dressing topped with shaved Parmesan cheese, fresh black pepper and seasoned croutons.

**Full Tray - 52 • Half Tray - 35**

#### MEDITERRANEAN SALAD

Romaine hearts topped with feta cheese, stuffed queen olives, tomatoes, cucumbers and red onions, served with our homemade feta cheese vinaigrette dressing

**Full Tray - 85 • Half Tray - 52**

#### SHRIMP SALAD

Classic combination of large shrimp, celery, and Hellmann's mayonnaise

**22 lb.**

#### LOBSTER SALAD

Hand picked lobster meat tossed with celery and Hellmann's mayonnaise

**Priced Daily**

#### SEAFOOD SALAD

Fresh calamari, shrimp and scallops tossed with garlic, red peppers, red onions, olives, lemon juice and olive oil

**20 lb.**

#### OCTOPUS SALAD

Tender Octopus tossed with red peppers, garlic, red onions, olives, lemon juice, olive oil

**34 lb.**

**LOBSTER BISQUE - 19**

• **NEW ENGLAND CLAM CHOWDER - 19**

• **MANHATTAN CLAM CHOWDER - 19**

### ENTREES

**Add penne or linguini with matching sauce to any dish below ~ Full Tray - 30 • Half Tray - 15**

#### LINGUINI WITH RED OR WHITE CLAM SAUCE

Fresh shucked local clams sautéed with fresh herbs and roasted garlic

**Full Tray (8-10) - 80 • Half Tray (4-6) - 40**

#### SAUSAGE & PEPPERS

**Full Tray (12-14) - 80 • Half Tray (6-8) - 46**

#### SHRIMP FRANCÉSE

**Full Tray (12-14) - 200 • Half Tray (6-8) - 105**

#### SHRIMP & LITTLE NECK CLAM SCAMPI

Local littleneck clams and shrimp sautéed in a garlic, butter, and white wine sauce

**Full Tray (8-10) - 185 • Half Tray (4-6) - 92**

#### SHRIMP PARMESAN

Large deep fried shrimp layered with marinara sauce and mozzarella cheese

**Full Tray (12-14) - 200 • Half Tray (6-8) - 105**

#### SHRIMP & SCALLOP ALFREDO

Bay scallops and large shrimp tossed in a creamy cheese sauce. Can be prepared Cajun upon request

**Full Tray (12-14) - 185 • Half Tray (6-8) - 92**

#### SEAFOOD PAELLA

Shrimp, scallops, mussels, clams and sausage atop a bed of seasoned rice

**Full Tray (8-10) - 138 • Half Tray (4-6) - 69**

#### SEAFOOD MARINARA

Shrimp, scallops, mussels, and clams sautéed with our homemade tomato sauce

**Full Tray (8-10) - 150 • Half Tray (4-6) - 75**

### SIDE DISHES

#### HOME MADE MASHED POTATOES

**Full Tray - 45 Half Tray - 30**

#### STEAMED RED POTATOES

**Full Tray - 30 Half Tray - 20**

#### CREAMED SPINACH

**Full Tray - 50 Half Tray - 35**

### APPETIZERS

#### SNOW CRAB LEGS

Steamed and served with drawn butter ~ **Priced Daily**

#### KING CRAB LEGS

Steamed and served with drawn butter ~ **Priced Daily**

#### STEAMED CLAMS

Local little neck clams steamed with wine and garlic

**20 dozen**

#### CLAMS CASINO

Broiled whole little neck clams topped with bacon, butter, and red peppers

**28 dozen**

#### CLAMS OREGANATA

Whole littleneck clams with an oregano crumb topping

**21 dozen**

#### FRIED BAY SCALLOPS

**23 lb.**

#### FRIED SEA SCALLOPS

**Market Price**

#### STEAMERS

Local soft shell clams, fresh clam juice rinse, drawn butter dip

**Full Tray - 160 • Half Tray - 92**

#### CRAB CAKES

Homemade crab cakes prepared with shredded crabmeat, rémoulade sauce and lemons

**Full Tray (24) \$230 • Half Tray (12) \$115**

#### JUMBO CLAM STRIPS

Fried clam strips served with tartar sauce

**Full Tray - 200 • Half Tray - 105**

#### COCO FOR COCONUT FRIED SHRIMP

Malibu coconut jumbo fried shrimp, orange horseradish sauce

**Full Tray (48) - 127 • Half Tray (24) - 69**

#### CHICKEN FINGERS

Deep fried chicken tenders, classic honey mustard

**Full Tray - 105 • Half Tray - 56**

#### MOZZARELLA TRIANGLES

Deep fried breaded mozzarella, traditional marinara sauce

**Full Tray - 160 • Half Tray - 92**

#### BONELESS WINGS OR BONE-IN WINGS

*Choose your style:*

Hot, BBQ, Honey BBQ or Plain

**Full Tray - 105 • Half Tray - 58**

#### LARGE SHRIMP

Deep fried with cocktail and tartar sauce

**30 lb. (30 pieces)**

### SOUPS BY THE QUART

**LOBSTER BISQUE - 19**

• **NEW ENGLAND CLAM CHOWDER - 19**

• **MANHATTAN CLAM CHOWDER - 19**

### CHICKEN FRANCÉSE

Chicken cutlets coated with an egg batter and sautéed in a lemon, butter, white wine sauce

**Full Tray (12-14) - 140 • Half Tray (6-8) - 70**

### CHICKEN PARMESAN

Deep fried chicken cutlets topped with marinara and mozzarella cheese

**Full Tray (12-14) - 140 • Half Tray (6-8) - 70**

### SHRIMP SCAMPI

Large shrimp sautéed in a butter, garlic, and white wine sauce

**Full Tray (12-14) - 200 • Half Tray (6-8) - 100**

### LOBSTER TAIL SCAMPI

Lobster tail halves sautéed in a butter, garlic, and white wine sauce

**Full Tray (12-14) - \$500 Half Tray (6-8) - \$250**

### LOBSTER CLAMBAKE

1 1/4 pound steamed lobster and your choice of steamers, mussels or six steamed clams. Served with a steamed red potato, an ear of corn and a house garden salad

**Market Priced**

### STEAMED LOBSTERS ALA CARTE

Your choice of 1 1/4, 1 3/4, 2, 2 1/2, or 3 pound. Served with drawn butter and lemons

**Market Priced**

#### COLESLAW

**Full Tray - 35 • Half Tray - 25**

#### SEASONED RICE

**Full Tray - 30 • Half Tray 20**

#### CORN ON THE COB

**Full Tray (12) - 30 • Half Tray (6) - 20**

#### FRENCH FRIES

**Full Tray - 35 • Half Tray - 25**

#### WAFFLE FRIES

**Full Tray - 40 • Half Tray - 30**

#### SWEET POTATO FRIES

**Full Tray - 60 • Half Tray - 30**

#### STEAMED MIXED VEGETABLES

**Full Tray - 50 • Half Tray - 25**

### DO-IT YOURSELF CATERING

**MARKET PRICE**

#### CLAM BAKE BUCKETS (COOK IN CAN)

##### BUCKET FOR TWO

2 - 1 1/4 lb. lobsters  
1 dozen clams  
1 1/2 lb. mussels  
1/2 lb. shrimp  
Corn, red potatoes, butter, lemons

##### BUCKET FOR FOUR

4 - 1 1/4 lb. lobsters  
2 dozen clams  
3 lb. mussels  
1 lb. shrimp  
Corn, red potatoes, butter, lemons

##### STEAMED CLAM BUCKET

5 dozen clams  
Wine, garlic

**SUBSTITUTE TAILS ONLY FOR AN ADDITIONAL CHARGE!**

#### LOBSTER ROLL KITS

1.50 pound lobster salad  
4 New England Hot dog buns  
1 pound cole slaw  
Lettuce and tomato