

Tellers®

Appetizers

Shrimp & Lobster Wontons <i>Hoisin Glaze, Mustard Oil</i>	12
Semolina Crusted Calamari <i>Saffron Garlic Aioli</i>	12
Roasted Diver Sea Scallops <i>Mushroom, Brown Butter Lemon Sauce</i>	16
Lobster Quesadilla <i>Guacamole, Chipotle Goat Cheese</i>	18
Tellers Baked Clams <i>Tellers Special Stuffing</i>	10
Jumbo Lump Crabcakes <i>Arugula, Roasted Peppers, Old Bay Aioli</i>	17

Sushi

* Triple Threat <i>Spicy Tuna, Salmon, Fluke</i>	10
* Japanese Cowboy <i>Kobe Beef Negimake Roll Topped with Lobster Tail</i>	18
Tornado Roll #1 <i>King Crab, Avocado, Cucumber in Fried Potato</i>	14
* Tornado Roll #2 <i>Spicy Tuna, Scallion Wrapper in Fried Potato</i>	12
California Roll <i>King Crab, Avocado, Cucumber</i>	10
* Spicy Tuna/Shrimp Tempura <i>Shrimp Tempura, Cucumber, Spicy Tuna, Eel Sauce</i>	14
Crunchy Unagi Roll <i>Eel, Avocado</i>	12
* Tokyo Tuna Roll <i>Sesame Scallion, Panko Bits</i>	14

Raw Bar

* Oysters on the Half Shell <i>Half Dozen or Bakers Dozen</i>	10/19
* Clams on the Half Shell <i>Half Dozen or Bakers Dozen</i>	8/15
Lobster Cocktail <i>Cocktail Sauce</i>	25
Jumbo Lump Crabmeat <i>Fresh Lump Crabmeat</i>	17
* Fresh Tuna Sashimi <i>Wasabi Crème Fraiche</i>	14
Jumbo Shrimp Cocktail <i>Colossal Shrimp</i>	18
* Tellers Seafood Tower <i>Oysters, Clams, Shrimp, Tuna, Jumbo Lumb Crab</i>	65

Salads

Organic Mixed Greens <i>Shaved Parmesan, Balsamic Vinaigrette</i>	9	Country Salad <i>Apples, Pears, Walnuts, Goat Cheese Dressing</i>	11
Chopped Vegetable Salad <i>Seasonal Vegetables, Sherry Vinaigrette</i>	11	Classic Caesar Salad <i>Homemade Croutons, Parmesan Cheese</i>	10
Hearts of Iceberg <i>Roquefort Dressing, Bacon, Tomato</i>	12	Housemade Mozzarella <i>Prosciutto, Toasted Pine Nuts, Balsamic</i>	14

Entrees

* Crispy Skin Salmon	<i>Spinach, Applewood Bacon, Potato Hash, Whole Grain Mustard</i>	26
Stuffed Flounder with Crab	<i>Spinach, Cous Cous, Dijon Beurre Blanc</i>	34
* Sesame Seared Tuna	<i>Black and White Sesame, Baby Bok Choy, Hoisin Sauce</i>	32
Shrimp and Seafood Pasta	<i>Shrimp, Swordfish, Scallops, Basil Creme Sauce</i>	26
Roasted Organic Chicken	<i>Cornbread Stuffing, Mushrooms, Gravy</i>	24
Filet Mignon Wellington	<i>Puff Pastry, Mushrooms, Gravy</i>	36
Millennium Lobster	<i>Spicy Pan Fried with Whipped Potato</i>	25/LB
Swordfish	<i>Sweet Potato Beurre Blanc, Broccoli Rabe, Oven Roasted Tomato</i>	34

Butcher's Cut

* Hangar Steak <i>Shallot and Thyme Marinade</i>	29
* Skirt Steak <i>Garlic and Black Pepper Marinade</i>	27
* Braised Short Rib <i>Braised in Port Wine</i>	29

Classic Tellers

USDA Prime 21 Day Dry Aged

* Boneless NY Strip	42
* Porterhouse for Two	84
* Tellers Rib Eye	49
* Petite Filet Mignon	28
* Filet Mignon	38
* Rack of Lamb	36
* Tellers Delmonico <i>Truffle Butter Sauce, Crispy Onions</i>	34

Tellers Surf & Turf

Add Any "Surf" to Your Steak Selection

...with Shrimp Scampi <i>White Wine, Garlic, Butter</i>	add 16
...with Millennium Lobster <i>One Pound, Spicy Pan Fried</i>	add 25
...with Broiled Lobster Tail <i>Drawn Butter</i>	add 25

Live Maine Lobsters

Millennium Lobster <i>Spicy Pan Fried with Whipped Potato</i>	25/LB
Steamed Lobsters <i>Starting at Two Pounds and Up</i>	23/LB

Side Dishes

Spinach, Creamed or Sautéed	8	Hash Browns	7
Mac & Cheese	9	French Fries	6
Onion Strings	6	Asparagus	8
Baked Potato	6	Broccoli	8
Wild Mushrooms	10	Lobster Fries	12
Whipped Potato	7		

605 Main Street Islip, New York 11751
A Bohlsen Family Restaurant

*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.