Tellers®

Appetizers

Shrimp & Lobster Wontons Hoisin Glaze, Mustard Oil

Semolina Crusted Calamari Marinara, Aioli

Roasted Diver Sea Scallops Mushroom, Brown Butter Lemon Sauce

Lobster QuesadillaGuacamole, Chipotle Goat Cheese

Jumbo Lump Crabcakes
Arugula, Roasted Peppers, Old Bay Aioli

Tellers Baked Clams *Tellers Special Stuffing*

Broiled Cajun OystersSmokey Tasso Ham, Celery, Sweet Peppers,
Spicy Cajun Butter

- * Crispy Skin Salmon
 Almond Crusted Golden Snapper
- * Sesame Seared Tuna
 Giant Prawns
 Roasted Organic Chicken
- * Filet Mignon Wellington
 Millennium Lobster
 Pan Roasted Swordfish

Classic Tellers

- * Filet Mignon, 80z
- * Filet Mignon, 14 oz
- * Bone-In Filet Mignon, 14 oz
- * Colorado Rack of Lamb
- * Swordfish Steak
- * Tellers Delmonico
 Truffle Butter Sauce, Crispy Onions
- * Filet Mignon Wellington Puff Pastry, Mushrooms, Gravy
- * **Skirt Steak**Garlic and Black Pepper Marinade

USDA Prime, 21 Day Dry Aged

- * Boneless NY Strip
- * Porterhouse for One
- * Porterhouse for Two

Potatoes

Skillet Home Fries

Whipped Potato

Truffled Fries

French Fries

Baked Potato

Sweet Potato Brulee

Trainwreck Potatoes

Homemade Tater Tots

Scalloped Parmesan Potatoes

* Tellers Ribeye

Raw Bar

- * Oysters on the Half Shell Half Dozen or Bakers Dozen
- * Clams on the Half Shell Half Dozen or Bakers Dozen

Lobster Cocktail
Cocktail Sauce

Jumbo Lump Crabmeat
Fresh Lump Crabmeat

* Fresh Tuna Sashimi Wasabi Créme Fraiche

Jumbo Shrimp Cocktail
Colossal Shrimp

* Tellers Seafood Tower
Oysters, Clams, Shrimp, Tuna, Jumbo Lump Crab

Salads

Organic Mixed Greens
Shaved Parmesan, Balsamic Vinaigrette

Chopped Vegetable Salad Seasonal Vegetables, Sherry Vinaigrette

Hearts of Iceberg
Roquefort Dressing, Bacon, Tomato

Country Salad
Apples, Pears, Walnuts, Goat Cheese Dressing

Classic Caesar Salad

Homemade Croutons, Parmesan Cheese

Burrata Mozzarella
Prosciutto, Toasted Pine Nuts, Balsamic

Vine Ripe Tomato Salad Red Onion, Steakhouse Sauce

Entrées

Spinach, Applewood Bacon, Potato Hash, Whole Grain Mustard sweet potato puree, baby spinach, bourbon butter sauce Black and White Sesame, Baby Bok Choy, Hoisin Sauce pan roasted, tomato fondue, basil, parmesan risotto Cornbread Stuffing, Mushrooms, Gravy Puff Pastry, Mushrooms, Gravy Spicy Pan Fried with Whipped Potato Yukon Gold Potatoes, Grilled Asparagus, Dijon Mustard Sauce

Tellers Surf & Turf Add Any "Surf" to Your Steak Selection

...with Shrimp Scampi
White Wine, Garlic, Butter

...with Broiled Lobster Tail
Drawn Butter

Live Maine Lobsters

Millennium Lobster Spicy Pan Fried with Whipped Potato

Steamed Lobsters
Starting at Two Pounds and Up

Side Dishes

Accessories

Creamed Spinach

Creamed Corn with Black Truffle Sauteed Forest Mushrooms

Sauteed Spinach

Grilled Jumbo Asparagus

5 Cheese "Mac"

Crispy Fried Onions

Roasted Brussels Sprouts with Pancetta Broccoli Rabe with Garlic, Chili and Lemon Lobster Mac and Cheese

605 Main Street Islip, New York 11751

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.

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 tempurature to destroy harmful bacteria and/or virus.