

Canterbury Ales
46 Audrey Ave., Oyster Bay, NY
516-922-3614

Lunch

Long Island Clam & Corn Chowder \$6.50

Roasted Onion Soup \$5.50

Bacon & Cheddar Skins \$6.50

Buffalo Chicken Wings \$9.95

Canterbury Nachos (for 2) \$10.95
two bean chili, jalapeños, olives, jack & cheddar cheese, guacamole, salsa, sour cream

Appetizer Sampler \$12.95 (for 2) /22.95 (for 4)
(We're Sorry - No Substitutions Please)
chicken wings, cheddar & bacon skins, fried calamari, chili with chips & baked clams
oreganata

Crisp Fried Calamari \$9.50
with marinara sauce

Blue Claw Crabcakes \$10.95
with mango roasted yellow pepper sauce

Baked Whole Clams Oreganata \$7.95

Buffalo Style Calamari \$9.50

Oyster "Hot Shots" \$3.50
with cocktail sauce, peppar vodka & lemon or with tequila, salsa & lime

Warm Spinach Dip (for 2) \$10.95
mozzarella, garlic, white corn tortilla chips,
tomato salsa

signature salads
Dressings: Balsamic Vinaigrette, Bleu Cheese, Cynthia's Dill Dressing,
Sesame-Ginger or Strawberry-Lime Vinaigrette

Grilled Chicken Caesar Salad \$10.95

Grilled Shrimp Caesar Salad \$11.95

Seasonal Field & Grain Platter \$11.95
grilled & steamed vegetables, portobello, domino rice, mesclun greens, hummus, balsamic vinaigrette & syrup

Crispy Coconut Battered Shrimp Salad \$11.95
house mixed lettuces, papaya dressing, crisp
vegetables and diced tomatoes

Grilled Marinated Skirt Steak Salad \$12.50
mesclun, spinach, endive, tomato, olives,
roasted peppers, croutons, grana, balsamic vinaigrette

Teriyaki Glazed Chicken Salad \$12.95
grilled chicken, broccoli, julienne
vegetables, soba noodles, mandarin oranges, cashews, asian vinaigrette

Sliced Rare Tuna Sashimi Salad \$13.50
passion fruit glaze, broccoli, vegetables, soba noodles, mandarin oranges, cashews, cucumber wasabi dressing
design your own chopped salad

Your choice of one: \$8.95
Romaine, Spinach, House Mix or Mesclun

Choose from over 25 toppings
Ask your server for the list
Add (each item) \$2.50
Grilled Chicken, Grilled Shrimp, Grilled Salmon, Smoked Turkey or Black Forest Ham

Top it
with one of our delicious dressings

Wrap It
in a whole wheat wrap served with choice of fries, rice, garlic mashed or sweet mashed potato

Traditions

Chicken-n'-Chips \$8.95
with honey mustard sauce

Fish-n'-Chips \$10.95
with tartar sauce

Shrimp-n'-Chips \$12.95
with cocktail or tartar sauce

Flash-Fried Oysters & Chips \$12.95
with chipotle aioli

OUR FAMOUS BURGERS & SANDWICHES

Served with Lettuce, Tomato, Onion, Pickle & Choice of Potato

Available Toppings: American, Cheddar, Muenster, Mozzarella, Swiss, Chopped Onions, Sautéed Onions,
Mushrooms or Peppers: add\$.75 ea. Fresh Mozzarella, Chili, Crumbled Bleu Cheese, Sundried Tomatoes,
Bacon add \$1.50 ea.

Tuscan Chicken Wrap \$9.95
lemon-thyme-basil seasoned chicken, roasted red peppers, spinach, grana cheese & pesto aioli in a whole wheat
wrap

Grilled Portobello Mushroom \$9.50
grilled zucchini, squash, tomato & muenster cheese

BBQ'd Carolina Pulled Pork Sandwich \$9.95
pulled pork, bbq sauce, muenster cheese,
lettuce, tomato

Oyster Po' Boy \$10.95
fried local oysters & sautéed onions served on a french loaf with classic tartar

Sliced Prime Steak Sandwich \$12.95
on a garlic hero with au jus
or smothered with onions, peppers & melted mozzarella cheese \$14.50

Grilled Sirloin Beef Burger \$8.50

Herbed Chicken Burger \$8.50

Grilled Bison Burger \$8.95

Fried Maryland Crabcake Burger \$11.50

Chargrilled Chicken Cutlet Sandwich \$8.95

Smoked Turkey Club \$8.95
on toasted white bread with bacon, lettuce, tomato & mayo

Crispy Chicken Caesar Wrap \$9.50
fried chicken phillies, romaine, tomato, caesar dressing, tomato in a sundried tomato wrap

The Killer Wrap \$9.95
smoked turkey, black forest ham, bacon,
lettuce, tomato, swiss, 1000 island dressing, tomato tortilla wrap

Shepherd's Pie \$16.95
lamb stew topped with garlic mashed

Horseradish and Honey Mustard
Crusted Salmon \$16.95
vegetables & choice of potato

BBQ Baby Back Ribs \$18.95
tender slow cooked in our tangy BBQ sauce, vegetables & choice of potato

Grilled Ahi Tuna Steak \$18.95
with teriyaki glaze, pickled ginger, wasabi,
vegetables & choice of potato

Lemon-Herb Roasted St. Peter's Fish \$15.95
vegetables & choice of potato

Seafood & Crawfish Gumbo \$14.95
market fresh seafood, crawfish & spicy andouille sausage in creole style sauce over domino rice & today's
seafood topping

Pastas

Twisted Pasta Pesto \$9.95
over gemelli, basil pesto, sundried tomatoes,
artichoke, pine nuts & grana
with Grilled Chicken \$11.95
with Gulf Shrimp \$12.95

Rigatoni Butera \$11.95
hot & sweet crumbled sausage, peas, grana, plum tomato cream sauce
with Gulf Shrimp \$14.50

Butternut Squash Ravioli \$13.50
tomatoes, mushrooms, spinach, walnuts, light cream, goat cheese, truffle essence

Angel Hair Scampi \$13.95
shrimp, broccoli, tomatoes, garlic, white wine, lemon and butter

Classic Stir Fry \$10.95
with a seasonal medley of vegetables served over soba noodles in a teriyaki black-bean
garlic sauce

Add (each item) \$2.50
Chicken, Shrimp, Skirt Steak

Dinner

Caesar Salad \$5.95

Mesclun Greens Salad \$6.50
balsamic vinaigrette, jicama, plum tomatoes

Roasted Onion Soup \$5.95

Long Island Clam & Corn Chowder \$6.50

Bacon & Cheddar Skins \$6.50

Flash Fried Oysters \$7.95
julienne vegetables and lime-chipotle sauce

Crispy Coconut Battered Shrimp 8.95
papaya aioli

Buffalo Chicken Wings \$9.95

Warm Spinach Dip (for 2) \$10.95
mozzarella, garlic, white corn tortilla chips,
tomato salsa

Canterbury Nachos (for 2) \$10.95
two bean chili, jalapeños, olives, jack &
cheddar cheese, guacamole, salsa, sour cream

Skillet Seared Rare Tuna Sashimi \$10.95
with passion fruit-hoisin glaze over
julienne vegetables

Appetizer Sampler \$12.95 (for 2)/\$22.95 (for 4)

(We're Sorry - No Substitutions Please) chicken wings, cheddar & bacon skins, fried calamari, chili with chips
& baked clams oreganata

Crisp Fried Calamari \$9.50
with marinara sauce

Blue Claw Crabcakes \$10.95
with a mango roasted yellow pepper coulis

Baked Whole Clams Oreganata \$7.95

Buffalo Style Calamari \$9.50

Oyster "Hot Shots" \$3.50
with cocktail sauce, peppar vodka & lemon or with tequila, salsa & lime

signature salads

Dressings: Balsamic Vinaigrette, Bleu Cheese, Cynthia's Dill Dressing,
Sesame-Ginger or Strawberry-Lime Vinaigrette

Grilled Chicken Caesar Salad \$11.50

Grilled Shrimp Caesar Salad \$13.95

One Smokin' "Chopped" Salad \$12.95
smoked turkey & black forest ham, tomatoes, greens, penne, grainy mustard vinaigrette

Seasonal Field & Grain Platter \$12.95
grilled & steamed vegetables, portobello mushroom, domino rice, mesclun, hummus,
balsamic vinaigrette & syrup

Teriyaki Glazed Chicken Salad \$13.50
grilled chicken, broccoli, julienne
vegetables, soba noodles, mandarin oranges, cashews, asian vinaigrette

Orange-Coriander Roast Duck Salad \$16.95
mesclun greens, endive, apples, candied
pistachios, raisins, pencil string beans,
pickled carrots, goat cheese, strawberry-lime vinaigrette

Traditions & Sandwiches

Toppings: American, Cheddar, Muenster, Mozzarella, Swiss, Chopped Onions, Sautéed Mushrooms, Onions or
Peppers - add \$.75 ea. Fresh Mozzarella, Chili, Crumbled Bleu Cheese,
Sundried Tomatoes, Bacon - add \$1.50 each.

Chargrilled Chicken Cutlet \$9.50

Portobello Mushroom & Grilled Vegetable \$9.50
grilled zucchini, squash, tomato and
portobello with muenster cheese

Sliced Prime Steak Sandwich \$13.50
on a garlic hero with au jus
or smothered with onions, peppers &
melted mozzarella cheese \$14.95

Chicken-n'-Chips \$8.95
with honey mustard sauce

Fish-n'-Chips \$10.95
with tartar sauce

Shrimp-n'-Chips \$12.95
with cocktail or tartar sauce

Grilled Sirloin Beef Burger \$8.95

PASTAS

Rigatoni Butera \$13.95
hot & sweet crumbled sausage, peas, grana, plum tomato cream sauce
with gulf shrimp \$15.95

Chicken & Shrimp Pesto \$14.95
sundried tomatoes over gemelli, artichoke, pine nuts, cream, lemon, grana & basil pesto

Angel Hair Scampi \$15.95
shrimp, broccoli, tomatoes, garlic, white wine, lemon and butter

Skirt Steak & Shrimp Stir Fry \$16.95
over soba noodles with crisp seasonal vegetables in a teriyaki black -bean sauce

Linguine & New England Seafood \$17.95
shrimp, scallops, calamari, mussels, plum
tomato or fra diavolo sauce

Butternut Squash Ravioli & Duck \$17.95
tomatoes, shiitake mushrooms, spinach, light cream, goat cheese, truffle essence, walnuts

Special Entrees

Served with a Garden Salad, Vegetable & Choice of Garlic Mashed Potatoes, Honey Maple Sweet Mashed Potatoes, French Fries or Domino Rice Unless Indicated by an Asterisk*

*Maple Honey Pecan Crusted Chicken \$17.95
over vegetable basmati rice with pencil
string beans

Pan Roasted Herbal Chicken \$16.95
with sundried tomatoes, wild mushrooms, chardonnay lemon herb sauce

*Parmesan Crusted Chicken \$16.95
fresh tomato, basil, roasted garlic sauce,
fresh mozzarella, spinach over gemelli

*Shepherd's Pie \$18.95
lamb stew topped with garlic mashed potatoes

Seafood & Crawfish Gumbo (spicy) \$17.95
market fresh seafood, crawfish & spicy andouille sausage in creole style sauce over domino rice & today's
seafood topping

Horseradish & Honey Mustard
Crusted Salmon \$19.95
a Canterbury Tradition

*St. Peter Fish "Picatta" \$18.95
lemon, wine, capers, butter, tomatoes over Israeli couscous & vegetables

Blue Claw Crabcakes \$20.95
with mango-roasted yellow pepper coulis

*Braised Pork Shank Osso Bucco \$21.95
tender braised (bone in) pork shank, raspberry cabbage, sweet mashed potatoes

Grilled & Marinated Skirt Steak \$21.95
in our special marinade, garlic, mustard, soy, olive oil, duck sauce

BBQ Baby Back Ribs \$22.95
tender slow cooked in our tangy bbq sauce

Canterbury Mixed Grill \$22.95
skirt steak, grilled shrimp and bbq
chicken breast

Grilled Ahi Tuna Steak \$23.95
with teriyaki glaze, wasabi and pickled ginger

Grilled Aged NY Strip Steak \$26.95
with herbed bleu cheese butter,
caramelized balsamic onions

*Chilean Sea Bass of the Day \$25.95
chef's special preparation

Wild Game of the Day \$P/A
rotation of regional specialties

Prime Rib of Beef \$P/A
Available Friday & Saturday

*Thai Spice Seared Diver Scallops \$22.95
over pumpkin risotto, beets, spiced soy drizzle