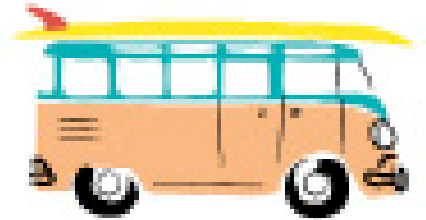


# Lunch



## Raw Bar

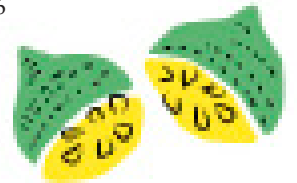
- ALASKAN KING CRAB remoulade sauce 30
- EAST COAST OYSTERS half dozen, mignonette\*\* 20
- SHRIMP COCKTAIL half dozen, cocktail sauce 20
- LOCAL CLAMS on the half shell, mignonette\*\* 16



MONTAUK YELLOWFIN TUNA TARTARE jalapeño, ginger, scallion\*\* 19

## Starters

- SPANISH OCTOPUS lemon potatoes, olives, piquillo vinaigrette 23
- LOCAL BURRATA Campania cow's milk, blistered tomatoes, aged balsamic 18
- BAKED PECONIC BAY CLAMS garlic-parsley breadcrumbs 20
- ENDIVE SALAD orange, candied walnuts, avocado green goddess 17
- KALE CAESAR baby kale, parmesan, sourdough croutons 18
- CHOPPED SALAD radicchio, chickpeas, radishes, cucumber, feta 16



## Share

- GLOBE ARTICHOKE steamed globe artichoke, aioli & lemon 16
- CRUDITÉS whole seasonal vegetables, tapanade, aioli 26
- WARM PETIT BASQUE CHEESE saucisson sec 18
- MUSSELS ESCABECHE TOAST yuzu juice, ginger, chilis, cilantro 18

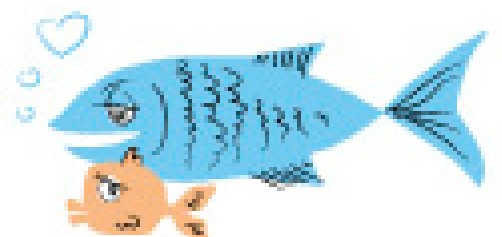


## Entrées

- RUBY RED SHRIMP ROLL tarragon-shrimp salad, celery, Old bay french fries 20
- WHOLE GRILLED BRANZINO lemon, thyme 36
- NIÇOISE SALAD mixed greens, tuna belly, farm egg, olives, white anchovies 28
- STEAMED BOUCHOT MUSSELS white wine, garlic, fries 28
- CASARECCIA shrimp, asparagus, orange-fennel butter 26
- EARLY SUMMER SCALLOPS favas, leeks, fingerling potatoes, honey-lime 36
- CHARRED SWEET POTATO baby vegetables, mint-walnut salsa verde 25
- GRILLED CHICKEN PAILLARD Satur Farms tender leaves salad 28
- SUNSET BEACH BLACK ANGUS CHEESEBURGER gruyère, fries, dill pickle 24
- CREEKSTONE FARMS SKIRT STEAK frites, bearnaise sauce 31

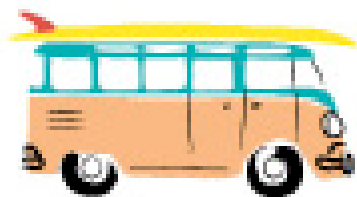
## Sides

- Roasted Asparagus
- Satur Farms Snow Peas
- Fries
- Mixed Grains
- Grilled Romaine



\*THIS MENU ITEM CAN BE COOKED TO ORDER  
\*\*CONSUMING RAW, UNDERCOOKED MEAT, FISH, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

# Dinner



## Raw Bar



- ALASKAN KING CRAB remoulade sauce 30
- EAST COAST OYSTERS half dozen, mignonette\*\* 20
- SHRIMP COCKTAIL half dozen, cocktail sauce 20
- LOCAL CLAMS on the half shell, mignonette\*\* 16
- MONTAUK YELLOWFIN TUNA TARTARE  
jalapeño, ginger, scallion\*\* 19

## Starters

- SPANISH OCTOPUS lemon pottoes, olives, dill, piquillo vinaigrette 23
- LOCAL BURRATA Campania cow's milk, blistered tomatoes confiture, aged balsamic 18
- BAKED PECONIC BAY CLAMS garlic-parsley breadcrumbs 20
- ENDIVE SALAD orange, candied walnuts, avocado green goddess 17
- BIBB ROYALE caper-anchovy dressing, chives 16
- KALE CAESAR baby kale, parmesan, sourdough croutons 18

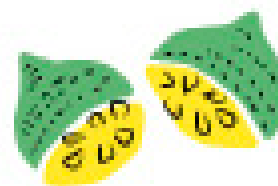
## Share

- GLOBE ARTICHOKE steamed globe artichoke, aioli & lemon 16
- CRUDITTÉS whole seasonal vegetables, tapanade, aioli 26
- MUSSELS ESCABECHE TOAST yuzu juice, ginger, chilis, cilantro 18
- WARM PETIT BASQUE CHEESE saumon 18



## Entrées

- STEAMED BOUCHOT MUSSELS white wine, garlic, fries 28
- WHOLE GRILLED BRANZINO lemon, thyme 36
- VEAL MILANESE arugula, parmesan 38
- CASARECCIA shrimp, asparagus, orange-fennel butter 26
- CHARRED SWEET POTATO baby vegetables, mint-walnut salsa verde 27
- ROTISSERIE FREE RANGE YOUNG CHICKEN baby gem, bacon, potatoes 31
- PAN ROASTED HALIBUT celery root puree, pea and mint relish, verjus, raisin 42
- GRILLED COLORADO RACK OF LAMB poppy seed marinated cucumbers 44
- DRY AGED CREEKSTONE FARMS NY STRIP STEAK confit potatoes, chimichurri 46



## Specials

### MONDAY

- GRILLED LOBSTER  
pound & half Maine lobster, lemon, butter MP

### ~~TUESDAY~~

### WEDNESDAY

- BRAISED LAMB SHANK  
golden raisins, creamy polenta 38

### THURSDAY

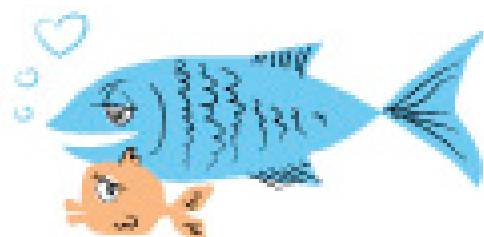
- PORCETTA  
scorched broccolini, pepperoncini, garlic confit 35

### FRIDAY

- SUNSET BOUILLABAISSE  
Montauk striped bass & monkfish, red snapper, cockles, prawn, rouille 48

## Sides

- Roasted Asparagus
- Mixed Grains
- Grilled Romaine
- Fries
- Sugar Snap Peas & Radish Salad





# Wine List

## Champagne & Sparkling



NV Prosecco, Tullia, Italy	14/60
NV Prosecco Rosé, Bisol "Jeio", Italy	16/75
NV Veuve Cliquot "Yellow Label", Champagne, France	24/150
NV Moët & Chandon "Imperial Brut", Champagne, France	160
NV Billecart-Salmon Rosé, Champagne, France	225
NV Perrier Jouët "Blason Rosé", Champagne, France	325
2008 Perrier-Jouët "Belle Epoque", Champagne, France	450



## White

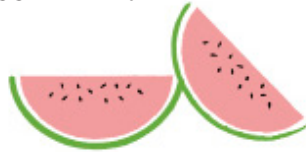


2017 Soave "Vin Soave", Inama, Veneto, Italy	45
2016 Vermentino di Sardegna, Mora & Memo, Sardinia, Italy	14/55
2011 Riesling "Steinterrassen", Stadt Krems, Kremstal, Austria	60
2016 Pinot Gris, Elk Cove, Willamette Valley, Oregon	15/70
2017 Albariño, Pazo de Barrantes, Rías Baixas, Spain	16/75
2013 Muscadet, Domaine de la Pépière, Loire, France	80
2017 Sancerre, Vieilles Vignes, Domaine Pastou, Loire, France	17/85
2014 Viognier, Jeanne Gaillard, Northern Rhône, France	85
2015 Chardonnay, Navarro Vineyards, Mendocino, California	18/90
2016 Chablis, Domaine Denis Race, Burgundy, France	90
2014 Riesling Kabinett, JJ Prüm, Mosel, Germany	95
2013 Sauvignon Blanc, Grieve, Napa Valley, California	140
2014 Chassagne Montrachet "Champ", Domaine Gagnard, Burgundy, France	155
2011 Chardonnay, Bianco Di Rosso, Diesel Farm, Veneto, Italy	225



# Desserts

<b>STRAWBERRIES &amp; CREAM</b>	11
Harry's Berries	
<b>A WARM COOKIE</b>	10
vanilla ice cream	
<b>RHUBARB CRUMBLE</b>	10
local rhubarb	
<b>CHOCOLATE MOUSSE</b>	10
whipped cream	



## Dessert Cocktail

### CHOCOLATE & BANANA

Bouvery chocolate liquor, Giffard banane du Brasil 18

## Digestifs

PIERRE FERRAND 10YR AMBRE COGNAC 18

HENNESSY VS 20

BROADBENT MADEIRA RAINWATER 13

DOW'S LATE BOTTLE VINTAGE 13

DOW'S 10YR TAWNY PORTO 16

DOWS 20YR TAWNY PORTO 22



AMARO MONTENEGRO	15
BOUVERY CHOCOLATE	15
FERNET BRANCA	15
GRAND MARNIER	15
PATRON XO CAFE	15
SAMBUCA ROMANA	15



## Rum - Rhum

CHAIRMAN'S RESERVE ST. LUCIA	16
CUBANEY 21 YEAR (Dominican Republic)	22

RHUM CLÉMENT CANNE BLEUE (Martinique) 16

RHUM CLÉMENT SELECT BARREL (Martinique) 18

## Rye - Bourbon - Whiskey - Scotch

SAZERAC RYE 16

BULLEIT RYE 18

BULLEIT BOURBON 18

JACK DANIELS TENNESSEE WHISKEY 15

CROWN ROYAL CANADIAN WHISKEY 16

CHIVAS REGAL 18YR 25

JOHNNIE WALKER BLACK 18

GLENFIDDICH 12YR 20

MACALLAN 12YR 22

LAGAVULIN 16YR 24

