



Lunch

Raw Bar

ALASKAN KING CRAB
remoulade sauce

30

COLD-WATER OYSTERS
half dozen**

20

SHRIMP COCKTAIL
half dozen

20

Local Clams
on the half shell**

16



Share

MONTAUK YELLOWFIN TUNA TARTARE
jalapeño, ginger, scallion**

19

ARTICHOKE
steamed globe artichoke,
aioli & lemon

16

CRUDITÉS
whole seasonal
vegetables, tapenade, lemon

26

SARDINIAN FETA CHEESE
sheep's milk, dill, cucumber,
sourdough toast

17

Starters



GRILLED SPANISH OCTOPUS
sweet potato salad, lime,
cilantro

22

ENDIVE SALAD
strawberries, red chicory, basil,
raspberry vinaigrette

16

LOCAL BURRATA
imported Campania cow's milk,
grilled asparagus, pistachio

18

BABY KALE & GRAINS SALAD
shaved raw vegetables, avocado,
tahini dressing

18

BAKED PECONIC BAY CLAMS
garlic-parsley breadcrumbs

20

LITTLE GEM LETTUCES
Parmesan, caper-anchovy
vinaigrette

16

Entrées

RUBY RED SHRIMP ROLL tarragon-shrimp salad, celery, Old bay french fries 20

POACHED MONTAUK STRIPED BASS steamed vegetables, aioli 36

NIÇOISE SALAD ventresca tuna, farm egg, olives, white anchovies 28

SPICED ROASTED CAULIFLOWER pine nut-raisin relish, green herb hummus 27

MOULES MARINIÈRE white wine, garlic, fries 28

PASTA CASARECCE Long Island squid, cockles, Calabrian chilies, saffron-tomato butter 30

WHOLE BRANZINO lemon, thyme 36

GRILLED CHICKEN PAILLARD Satur Farms tender leaves salad 28

SUNSET BEACH BLACK ANGUS CHEESEBURGER gruyère, fries, cornichons* 24

DRY AGED CREEKSTONE FARMS NY STRIP STEAK confit potato, chimichurri sauce 45



Sides



8

Roasted Beets Fries Grilled Romaine
Caponata Cumin Carrots

*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

Sunset Beach

