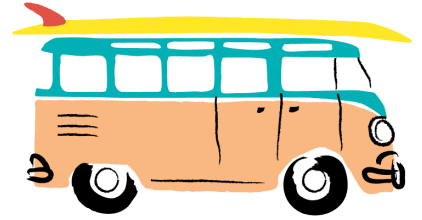


Lunch



Raw Bar

- ALASKAN KING CRAB remoulade sauce 30
- EAST COAST OYSTERS half dozen, mignonette** 22
- SHRIMP COCKTAIL half dozen, cocktail sauce 20
- LOCAL CLAMS on the half shell, mignonette** 16
- MONTAUK YELLOWFIN TUNA TARTARE jalapeño, ginger, scallion** 21



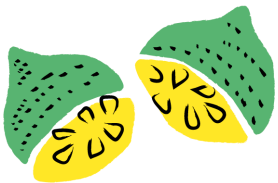
Share

- GLOBE ARTICHOKE steamed globe artichoke, aioli & lemon 17
- CRUDITÉS whole seasonal vegetables, tapanade, aioli 26
- GOOD FETA cucumber, fenel, dill 17
- WARM PETIT BASQUE CHEESE saucisson sec 18



Starters

- CREAMY BURRATA Campania cow's milk, blistered tomatoes, basil, aged balsamic 20
- BAKED PECONIC BAY CLAMS garlic-parsley breadcrumbs 20
- ENDIVE SALAD citrus slices, avocado green goddess 17
- LITTLE GEM creamy ceasar dressing, Parmesan, sourdough croutons 18
- CHOPPED SALAD radicchio, chickpeas, radishes, cucumber, feta, dill 18

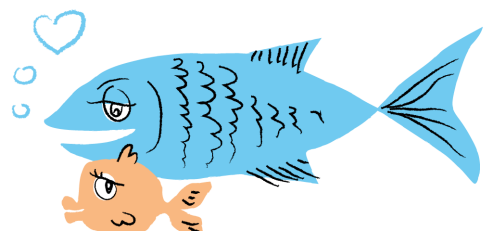


Entrées

- STEAMED BOUCHOT MUSSELS white wine, garlic, fries 31
- NIÇOISE SALAD mixed greens, tuna belly, farm egg, olives, white anchovies 29
- CASARECCIA ruby redshrimp, asparagus, orange-fennel butter 29
- WHOLE GRILLED BRANZINO lemon, olive oil 37
- CHARRED & SWEET POTATO tiny vegetables, mint-walnut salsa verde 25
- POACHED MONTAUK STRIPED BASS steamed vegetables, aioli 36
- GRILLED CHICKEN PAILLARD Satur Farms tender leaves salad 28
- SUNSET BEACH BLACK ANGUS CHEESEBURGER gruyère, fries, dill pickle 24
- CREEKSTONE FARMS SKIRT STEAK white creamers, shishito peppers, bearnaise sauce 31

Sides

- | | | |
|------------------|-------|-------------------|
| Grilled Gems | Fries | Mixed Grains |
| Shishito Peppers | 8 | Roasted Asparagus |



*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

