

WINES

By the Glass

Whites

Pinot Grigio, Villa Molino, Italy	\$16
Pinot Grigio, Santa Margherita	\$20
Chardonnay, Sonoma Cutrer, CA	\$18
Chardonnay, Lenz Estate, LI	\$16
Chablis, Dom Vocrete, Burgandy	\$22
Sauvignon Blanc, Matua, NZ	\$16
Sauvignon Blanc, Starmount, CA	\$17
Sancere, J de Villebois, France	\$22

Rosé

Whispering Angel, Provence	\$20
Wölffer Estate, Long Island	\$17
Vie Vite, Provence	\$18

Reds

Cab Sauv, Martin Ray, Napa	\$17
Cab Sauv, Scattered Peaks, Napa	\$22
Merlot, Lenz, Long Island	\$17
Pinot Noir, Gloria Ferrer, CA	\$18
Pinot Noir, Firesteed, OR	\$16
Malbec, Enrique Foster, Argentina	\$15

Bubbles

Prosecco, Luca Paretti, Italy	\$14
Champenoise, Sparkling Pointe	\$18
Champagne, Roederer 375ml	\$59

Long Island Wineries

Wölffer Estate Rosé	\$17
Lenz Chardonnay	\$16
Lenz Merlot	\$17
Sparkling Pointe Champenoise	\$18

Wines might be substituted based on market conditions and availability with an equal or greater wine.

CATERING

Events

- Birthday Celebrations
- Anniversary Parties
- Wedding Receptions
- Lobsterbakes
- Fundraisers
- Rehearsal Dinners
- Cocktail & Dinner Parties

SIGNATURE

Cocktails

Blood Orange Margarita
Casamigos Blanco Tequila, Blood Orange Liqueur, Aranciata Rossa, Agave

Hendrick's Cooler
Hendrick's Gin, Crop Cucumber Vodka, Fresh Cucumber, Splash Pineapple

Dockers Stormy
Goslings Dark Rum, Ginger Beer, Fresh Lime

Frosé
Frozen Rosé, Provence Rosé, Strawberry Vodka, Fresh Juices

Peach Bellini
Prosecco, Peach Liquor, Peach Nectar

Summer Fling
Tequila, Fresh Watermelon Juice, Fresh Muddled Jalapeno, Agave, Fresh Lime (Spicy)

Spiked Sun Tea
Sweet Tea Vodka, Lemon Vodka, Limonata, Black Tea Simple Syrup

Back Porch
Pink Whitney Vodka, Cranberry, Fresh Lemon Juice, Mint Garnish

Bourbon Smash
Honey Bourbon, Cranberry, Black Cherry Syrup, Seltzer, Luxardo Cherry Garinish

K-Krush
Milagro Tequila, Fresh Cucumber Juice, Grapefruit Juice, Mint, Lime Juice, Crushed Ice

Don't forget to visit our Food Truck!

Complimentary Flat Bread & Oyster Crackers
Cheddar-Topped Parker House Dinner Rolls 3 for \$5

RAW BAR & SUSHI

Local Little Neck Clams ^{*GS} Fresh Lemon/Tabasco Cocktail Sauce 20	Shellfish Platter Deluxe ^{*GS} Assorted Items From Our Raw Bar Small/95 Large/180
Oysters on the Half ^{*GS} Cocktail Sauce/Mignonette/Fresh Lemon Local/MP Special/MP	Tuna "Wonton" Tacos [*] Tartare/Pickled Ginger/Chili Crunch/ Wakame/Avocado Hummus 28
Shrimp Cocktail ^{GS} Jumbo Gulf Shrimp/Fresh Lemon House Made Cocktail Sauce 29	Seafood Ceviche ^{GS} Charred Corn/Avocado/Tomato/Pickled Onion/Blood Orange Vinaigrette 36

Yellowfin Tuna Poke Stack^{*}
Sticky Rice/Pickled Ginger-Cucumber Edamame Relish
Wakame/Avocado Crème Fraîche 29

SOUPS

Soup of the Moment
Prepared Daily 15

Lobster Bisque
Fresh Lobster Meat/Herbed Crostini 18

SALADS

Avocado Chopped Salad^{GS}
Romaine Hearts/Eggs/Bacon/Tomato/
Gorgonzola-Marsala Dressing/
Sliced Avocado 26

Fig & Watercress Salad^{P GS}
Goat Cheese/Pralines/Fig Vinaigrette 24

Burrata Pomodoro^{P GS}
Tomatoes/Cucumber/Sweeties Peppers/
Pine Nuts/Basil Oil/Fig-Balsamic Gastrique/
Crostini 25

Watermelon Carpaccio Salad^{P V GS}
Grilled Hearts of Palm/Artichoke Hearts/Pick-
led Onions/Arugula/Feta Cheese/Pistachio
Crumble/Agave-Balsamic Vinaigrette 25

Add to any salad:
Grilled Chicken +9 Grilled Shrimp +4 ea.
Sliced Avocado +7 Fish +MP
Grilled Lobster Tail +MP

* This menu item is cooked to order or is served raw. ^P Denotes the item may contain peanuts or nuts. ^{GS} Denotes gluten sensitive items with gluten elements removed from dish. ^V Denotes Vegan/Vegetarian. ^H May contain honey. The Suffolk County Department of Health requires us to inform you that 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 or take certain medications. Please inform your server if you have a food allergy. Warning: Fish and seafood may contain mercury, which can cause health problems if not consumed in moderation. If you would like information on the mercury content of fish and seafood, please ask your server for more information.

APPETIZERS

Crispy Calamari
Fried Shisito/G'Ma Angie's Marinara/
Fresh Lemon 29

Lump Crab & Seafood Cake^H
Blue Crab, Scallop & Shrimp/
Honey-Mustard Slaw/
Remoulade Aioli 29

Lobster Mac & Cheese
Vermouth Crème/Brioche Crumbs 28

Grilled Pork Belly Bao Buns
Kimchi/Pickled Onions/Spicy Kewpie 22

Buttermilk Fried Oysters
Mexican Street Corn/Roasted Red
Pepper Coulis/Cajun Aioli 26

Grandma's Meatball
Pesto Ricotta/Sunday Gravy/Shaved
Parmesan 17

Chilled Sesame Noodles
Julienned Vegetables/Teriyaki-Hoisin
Glaze/Scallions/Toasted Sesame 18



Items Subject to Market Conditions and Availability

ENTREES

Shrimp Pasta Bella
Pesto Pan Seared Shrimp/Artichoke Hearts/
Roasted Tomatos/Giganta Beans/Peas/
Gemelli Pasta/Tomato-Basil Cream 38

Grilled Twin Lobster Tails^{GS}
Pesto Butter/Charred Corn/Grilled Hearts of
Palm & Old Bay Potato Hash/Red Pepper
Romesco/Charred Shisito Peppers MP

Everything Bagel Crusted Salmon^{*}
Scallion Cream Cheese Crème Fraîche/
Tomato-Caper Compote/Potato Latke 41

Montauk Swordfish Francaise
Mediterranean Toasted Orzo/Lemon-Caper
Beurre Blanc/Charred Lemon 45

Togarashi Yellowfin Tuna^{*}
Ginger-Whipped Carrots/Vegetable Stir Fry
Sriracha-Lime Aioli (spicy) 47

Tomato-Pesto Seared Sea Bass^{GS}
Charred Corn & Grilled Hearts of Palm
Succotash/Tomato-Basil Coulis/Shisito 49

Matt's Mussels^{GS}
Prosecco Butter-Herb Sauce/Giganta Beans/
Cured Tomatoes/Artichoke Hearts/
Hunk of Bread 36

Veg Out!^{GS V}
Grilled Stuffed Zucchini/Artichoke Hearts/
Roasted Tomatoes/Giganta Beans/Grilled
Hearts of Palm/Red Pepper Romesco 29

SIDES

Grilled Asparagus/Charred Lemon 13

Julienne Vegetable Medley 13

Corn on the Cob 12

Lobster Mac & Cheese 28

Roasted Chimichurri Potatoes 13

Lattice Potato Chips 12

Sidewinder Fries (Best Fries Ever!) 13

Tamari Maple BBQ Chicken^{GS}
Charred Corn, Bacon & Leek Warm
Potato Salad/BBQ Jus 38

Double R Ranch NY Strip Steak^{*}
Center Cut/Crispy Onions/Malbec Jus/
Chimichurri Potatoes 68

10oz Hanger Steak^{*}
Black Truffle Butter/Chimichurri Potatoes/
Crispy Onions/Sauce Robert 46

Market conditions have increased prices for beef & seafood

Add to any entree:
Grilled Lobster Tail +MP

Lobster Roll
Lattice Chips/Pickle/Cole Slaw MP

LOBSTERS
- Market Price -

Lobsterbake^{GS}
2lb Lobster/Mussels/Clams/Shrimp/
Chimichurri Potatoes
Corn on the Cob, Drawn Butter
- MP -

Whole Lobsters^{GS}
Hard-Shell Cold-Water Lobsters from
New England & Nova Scotia
Chimichurri Potatoes
Corn on the Cob, Drawn Butter
- MP -

- Lobster Deshelling Charge +7 -

Surf & Turf
2lb Lobster & NY Strip Steak*
Chimichurri Potatoes
Corn on the Cob - MP -

Corporate Chef / **Matt Guiffrida**
Executive Chef / **Joseph Schicchi**
Restaurant GM / **Michael Bass**
Event Sales / **Ann Madsen**