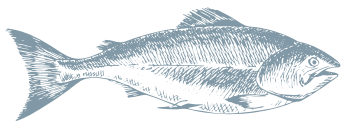
A La Carte
BRUNCH MENU

ANGIE'S
LONG ISLAND, N.Y.

HAPPY HOUR
3:00pm ~ 6:00pm

RAW BAR



P.E.I OYSTERS * 26
half dozen oysters, mignonette
cocktail sauce, oyster crackers

TUNA CARPACCIO * 29
fried capers, chives, lemon, arugula

JUMBO SHRIMP COCKTAIL 26
half dozen shrimp, cocktail sauce

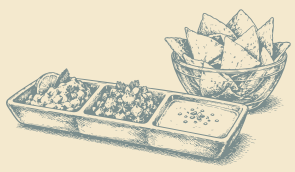
CRAB MARTINI 31
jumbo lump crab, louie dressing

BRANZINO CEVICHE * 28
tomato, avocado, spanish onion, cucumber

Seafood Tower
MAINE LOBSTER, JUMBO LUMP CRAB, SHRIMP & OYSTERS *
Served with cocktail sauce, mignonette
fresh horseradish & hot sauce

PETITE 75 *serves 1 - 2*
GRANDE 150 *serves 3 - 4*

DIP TRIO
guacamole, queso, salsa
served with tortilla chips
24



APPETIZERS

FRIED OLIVES 12
castelvetrano olives, breaded, horseradish cream

FRENCH ONION SOUP 17
beef broth, caramelized onions, gruyère

STEAK TARTARE * 28
hand-cut filet, quail egg, sesame breadstick, tartare dressing

LOBSTER & CAVIAR ROLL 20
Maine lobster salad, celery remoulade, sold by the **piece**

SPINACH ARTICHOKE DIP 22
creamy cheese blend, artichoke hearts, spinach

BAVARIAN PRETZEL 20
house baked pretzel, honey mustard, beer cheese sauce

GYRO EGGROLL 27
lamb leg, caramelized onions, feta, tzatziki, aioli

CHICKEN QUESADILLA 30
goat cheese, monterey jack, caramelized onions

MUSSELS FRITES 34
choice of white wine garlic -or- marinara, hand-cut fries

POUTINE 22
hand-cut fries, cheddar cheese curds, gravy

CHICKEN WINGS 19
half dozen, garlic parm, buffalo, barbecue, Greek style or Thai chili sauce

BLUE CRAB RANGOONS 28
MD blue crab, cream cheese, sweet chili sauce

STEAK TIDBITS 31
prime striploin, comté, au poivre, served over crostini

WAGYU IN A BLANKET 28
beef hot dog wrapped in puff pastry, honey mustard, sauerkraut

SALADS

ANGIE'S CAESAR 27
crispy cream cheese, everything bagel croutons, parmigiano

CHINESE CHICKEN SALAD 32
napa cabbage, radicchio, cashews, sesame soy dressing, crispy wonton

CORN SALAD 27
Greek feta, cucumber, grape tomato, red onion, basil, e.v.o.o

THE BEVERLY 29
grilled chicken, romaine, tomato, avocado, egg, bacon, cheddar, ranch dressing

Add CHICKEN +8 • SHRIMP +12 • SALMON +16 • STEAK* +20

Flatbreads

MARGHERITA 30
old school red sauce
mozzarella, fresh basil

PROSCIUTTO 34
stracciatella, arugula
balsamic, parmigiano

PEPPERONI 32
old school red sauce
hot honey, mozzarella

BURRATA 34
cherry tomatoes
basil pesto

HANDHELDS

CLUB SANDWICH 29
grilled chicken
bacon, avocado
aioli, hand-cut fries

ANGIE'S BURGER 34
triple patty smash, red
onion, american cheese
angie sauce, hand-cut fries

WAGYU FRENCH DIP 44
thinly sliced ribeye
mozzarella, au jus
creamy horseradish

THE WHITESTONE 29
fried chicken cutlet
american cheese
gravy, hand-cut fries

BENEDICTS

THE BACON CLASSIC 26
breakfast potatoes, poached eggs, hollandaise

CRAB CAKE 36
breakfast potatoes, poached eggs, hollandaise

SMOKED SALMON 29
breakfast potatoes, poached eggs, hollandaise

MAINE LOBSTER 42
breakfast potatoes, poached eggs, hollandaise

BENEDICT SAMPLER 60
classic, crab cake, smoked salmon, & lobster benedict

BRUNCH ENTREES

ANGIE OMELETTE 23
spinach & cheese omelette, frisee, breakfast potatoes

AVOCADO TOAST 20
country bread, poached eggs, thick cut bacon

BUTTERMILK PANCAKES 20
fluffy house pancakes, whipped butter, maple syrup, berries

FRENCH TOAST 21
thick cut french toast, chantilly cream, maple syrup, berries

EGGS YOUR WAY 23
choice of bacon or chicken sausage, breakfast potatoes, english muffin

CHICKEN & WAFFLES 24
homestyle fried chicken, maple syrup

STEAK FRITES & EGGS 36
prime NY strip, maître d' butter, eggs your way, hand-cut fries

STEAK FRITES*

served with hand-cut fries, Add au poivre +4, Add cajun blackened style +3

NEW YORK STRIP 14oz prime striploin 68
FILET MIGNON 12oz tenderloin 66

COLORADO RIBEYE 117
32oz bone-in ribeye, deeply marbled and flame-grilled
finished with maître d'hôtel butter

HAND-CUT FRENCH FRIES
served with Angie's sauce
garlic aioli & ketchup
15

Sides

BACON 13
CHICKEN SAUSAGE 13
EGGS YOUR WAY 12
SIDE SALAD 12
BREAKFAST POTATOES ... 11

* *Consuming raw or undercooked food (meats, poultry, seafood, shellfish, or eggs) may increase your risk of foodborne illness.*
A 4% operational service charge is added to every tab to support wages and employee benefits and is retained by the restaurant. This is not a tip to the service staff.

A La Carte
BRUNCH MENU

ANGIE'S
LONG ISLAND, N.Y.

HAPPY HOUR
3:00pm ~ 6:00pm

MARTINIS



CLASSIC ESPRESSO
For Five espresso
Grey Goose
11th hour
22



S'MORES ESPRESSO
For Five espresso
Grey Goose, Licor 43
chocolate liqueur
21



BANANA ESPRESSO
For Five espresso
Michter's bourbon
Guillford Banana
22



WHITE COSMO
Aspen vodka
Rockey's
Botanical
22



MARTINI ROYALE
Grey Goose
Passoa, vanilla
prosecco finish
22



VESPER MARTINI
Ford's gin
ALB vodka
Lillet Blanc
22



FILTHY GREEK
Titos, Foro dry
kalamata olive brine
olives
21



NORTH SHORE FLOWER
Hendricks
elderflower
lime, mint
21

COCKTAILS



AFTERGLOW
Rosaluz Blanco
blood orange
aperol, lemon
21



PALOMA
Maestro Dobel blanco
Fever Tree grapefruit
soda, fresh lime
21



LYCHEE MARG
Leyenda 1925 blanco
muddled lychee
fresh lime
22



EAST OF MANTHATTAN
Woodford Rye
vermouth blanc
Antica Formula
22



BLOODY MARY
Tito's vodka
house bloody mix
Add shrimp **+4**
21



CLOVER CLUB
Conniption gin
raspberry, fresh
lemon juice
shaken
22



SMOKESHOW
Makers Mark
Angostura
bitters, smoked
24



THE MINNY
Tito's Vodka
Gatorade Zero
Fever Tree Club
20

MARTINI FOUNTAIN

A chilled tableside martini tower featuring your choice of dirty gin, vodka or rich espresso martinis served from a vintage absinthe-style glass fountain for the table
serves 6-8 martinis
120



FAMOUS FROSÉ



Notorious Pink rosé & Grey Goose frozen to perfection, served ice cold
18

BUBBLES

PROSECCO, Ruffino 17/65
Treviso, Italy

GRANDE CUVÉE, Victorious Rosé 22/110
Vin de France

CHAMPAGNE, Veuve Clicqout 28/135
Vin de France

ROSÉ WINES

PROVENCE, Château Miraval 17/65
Côtes de Provence, France

GRENACHE, Notorious Pink 19/68
Vin de France

RED WINES

PINOT NOIR, Sea Sun 17/65
San Luis Obispo, California

NEBBIOLO, Produttori del Barbaresco 18/72
Piedmont, Italy

CABERNET, Routestock 21/80
California, USA

CABERNET BLEND, Conundrum 19/76
California, USA

WHITE WINES

SAUVIGNON BLANC, Joel Gott 17/65
New Zealand

SANCERRE, Chateau de Sancerre 20/79
Loire, France

PINOT GRIGIO, Barone Fini 17/65
Valdadige, Italy

CHARDONNAY, Frank Family 19/76
Napa Valley, California

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A 3% processing fee will be applied to all credit card transactions.

DRAFT BEER

ANGIES LAGER	8
MILLER LITE	8
MONTAUK	9
GOOSE ISLAND IPA	9
MAINE LUNCH IPA	11
GUINNESS STOUT	9
MICHELOB ULTRA	8
GREENPORT OTHERSIDE IPA	9
STELLA ARTOIS	9
KONA BIG WAVE	9

BOTTLED BEER

HEINEKEN	9
CORONA	9
BUD LIGHT	8
PERONI	9
SURFSIDE ICED TEA	8

Mocktails



NO-JITO
lemon
cucumber
fresh mint
club soda



RASPBERRY KISS
raspberry preserve
lemon, vanilla
grapefruit
soda