

A La Carte

ALL DAY MENU

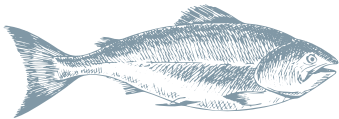


LONG ISLAND, N.Y.

HAPPY HOUR

3:00pm ~ 6:00pm

RAW BAR



- PE.I OYSTERS *

half dozen oysters, mignonette cocktail sauce, oyster crackers

26
- TUNA CARPACCIO *

fried capers, chives, lemon, arugula

29
- JUMBO SHRIMP COCKTAIL

half dozen shrimp, cocktail sauce

26
- CRAB MARTINI

jumbo lump crab, louis dressing

31
- BRANZINO CEVICHE *

tomato, avocado, spanish onion, cucumber

28

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

castelvetro olives, breaded, horseradish cream

12
- FRENCH ONION SOUP

beef broth, caramelized onions, gruyère

17
- STEAK TARTARE *

hand-cut filet, quail egg, sesame breadstick, tartare dressing

28
- LOBSTER & CAVIAR ROLL

Maine lobster salad, celery remoulade, sold by the piece

20
- SPINACH ARTICHOKE DIP

creamy cheese blend, artichoke hearts, spinach

22
- BAVARIAN PRETZEL

house baked pretzel, honey mustard, beer cheese sauce

20
- GYRO EGGROLL

lamb leg, caramelized onions, feta, tzatziki, aioli

27
- CHICKEN QUESADILLA

goat cheese, monterey jack, caramelized onions

30
- MUSSELS FRITES

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

34
- POUTINE

hand-cut fries, cheddar cheese curds, gravy

22
- CHICKEN WINGS

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

19
- BLUE CRAB RANGOONS

MD blue crab, cream cheese, sweet chili sauce

28
- STEAK TIDBITS

prime striploin, comté, au poivre, served over crostini

31
- WAGYU IN A BLANKET

beef hot dog wrapped in puff pastry, honey mustard, sauerkraut

28

SALADS

- ANGIE'S CAESAR

crispy cream cheese, everything bagel croutons, parmigiano

27
- CHINESE CHICKEN SALAD

napa cabbage, radicchio, cashews, sesame soy dressing, crispy wonton

32
- CORN SALAD

Greek feta, cucumber, grape tomato, red onion, basil, c.v.o.o

27
- THE BEVERLY

grilled chicken, romaine, tomato, avocado, egg, bacon, cheddar, ranch dressing

29

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

- JAMBON BEURRE 28

ham, salted butter
comté cheese, side of mixed greens
- 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

PASTA

- BOLOGNAISE BLANC

rigatoni, wagyu beef ragu, italian sausage, parmigiano

38
- LITTLE NECK

linguine, little neck clams, white wine, parsley, garlic

42
- SPICY RIGATONI

spicy vodka sauce, stracciatella, chives

36
- SEAFOOD PASTA

shrimp, Maine lobster, mussels & clams
chitarra pasta, graviera cheese

52

ENTREES

- CHICKEN PAILLARD

grilled tomato, chicken jus, frisée

34
- CHICKEN PARM

old school red sauce, mozzarella, side of pasta

45
- LAMB CHOPS *

simply grilled, hand-cut fries

62
- BRANZINO

simply grilled, sauteed spinach, lemon

40
- PRIME RIB

10oz english cut, au jus, horseradish cream

78
- PORKCHOP MARTINI

bone-in, pan-fried, cherry peppers, martini sauce

48
- MILANESE

chicken or swordfish, beurre blanc, served with side salad

40
- SHRIMP MARTINI

pan-fried, cherry peppers, martini sauce, served over rice

39

LOBSTER FRITES 95

2lb Maine lobster, breaded and grilled, served over 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

- WARM BAGUETTE

5
- RICE PILAF

13
- MASHED POTATO

13
- SIDE SALAD

11
- SAUTÉED SPINACH

14

* 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

ALL DAY MENU

ANGIE'S

LONG ISLAND, N.Y.

HAPPY HOUR

3:00pm ~ 6:00pm

MARTINIS



CLASSIC ESPRESSO
For Five espresso
Grey Goose
Borghetti
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 MANHATTAN
Woodford Rye
vermouth blanc
Antica Formula
22



ROSITA
Patron Repo
Campari, orange
Foro sweet
vermouth
21



CLOVER CLUB
Connption 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