

Vine Street Café

* shelter island *

FALL 2025 | Est. 2003

STARTERS

- * Local Oysters | on the ½ shell, traditional garnish ... 25 & 48
- * Local Littleneck Clams | on the ½ shell, white soy mignonette ... 20 & 38
- * Spicy Tuna Tacos | (3) cucumber, sesame, sweet soy ... 28
- Calamari “Bar Snack” | piri piri aioli, lemon ... 25
- Crispy Clam Snack | cajun tartar sauce, lemon ... 19
- Firecracker Shrimp | sweet soy-chili sauce, sesame, jalapeño, lime ... 24

- Traditional New England Clam Chowder | clams, yukon gold potatoes, cream, bacon ... 17
- House Salad | mixed lettuces, fresh cut vegetables, herbaceous vinaigrette ... 17
- Smoked Beet Salad | peppered pecan brittle, gorgonzola, arugula ... 25
- Crispy Calamari Salad | frisee, pea shoots, carrot-cucumber dressing ... 28
- Market Salad | the house salad + roasted artichokes, upstate cheddar, croutons ... 26

PASTA

substitute zoodles OR gluten-free penne + 0

- “Fra Diavolo” - Linguini & Zoodles | chili broth, shrimp, clams, mussels, scallops, basil ... 46
- Bolognese - Mezzi Rigatoni | choose your sauce below ... 44
- classic meat ragu | creamy mushroom | vegan mushroom

MAINS

- Moules Frites | spicy saffron-basil broth, hand-cut fries, aioli ... 41
- Wild Striped Bass | {montauk} heirloom tomato nage, lemon spinach ... 51
- * Grilled Miso Salmon | stir-fried bok-choy & mushrooms, jasmine rice, sesame ponzu... 48
- Fried Chicken Breast | {organic} upstate cheddar grits, sautéed spinach, natural onion jus ... 41
- Veal Chop Milanese | arugula-trevesio salad, fennel, balsamic, parmigiano-reggiano ... 68
- Crispy Duck Confit | jasmine rice, spicy broccoli raab, seasonal chutney, natural port jus ... 56

STEAK FRITES

- [10 oz] * Grilled Skirt Steak | freshly made chimichurri sauce ... 56
- [9 oz] * Prime Filet Mignon | green peppercorn au poivre sauce ... 67
- [12 oz] * Prime NY Strip | center-cut, classic bordelaise sauce ... 68
- [22 oz] * Chateaubriand | {2pp} sauteed spinach, mushroom sauce, black summer truffles ... 148
- pan sauce additions ... au poivre sauce 10 | bordelaise 7 | black truffle mushroom sauce 14 | fresh chimichurri 5

SIDES & ADDITIONS

- Sauteed Spinach 14
- Grilled Onions 10
- Bok Choy & Mushroom 15
- Frites Aioli 15
- Jasmine Rice 11
- Spicy Raab 13
- Cheddar Grits, Au Jus 14

- Kid’s Chicken Tenders & Fries 25
- Kid’s Pasta & Sauce 22

PLATS DU JOUR

- Monday - VSC Lobster Bouillabaisse bruschetta, rouille 56
- Thursday - Rigatoni alla Vodka diced chicken & basil 39
- Friday - Whole Roasted Fish broccoli raab 55
- Saturday - *Grilled Veal Chop fingerlings, spinach, garlic jus 74
- Sunday – All Night Prix-Fixe three courses + wine values 44pp

Dietary Preferences? Before placing your order, please inform your server if a person in your party has a food allergy; we do not accept responsibility for allergic reactions.
* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. WE FRY IN PEANUT OIL

IN THE DINING ROOM
Christopher Calloway

IN THE KITCHEN
Chef Hector Paredes

PROPRIETORS
Lisa & Chef Terry Harwood

VSC Market & Takeout | Thursday - Monday, 3-8pm
3-Course Prix Fixe | Thursday - Monday, 5-6pm ... 44
VSC Market Supper Club | 3 courses, togo only ... 25