Vine Street Café

* shelter island *

FALL 2026 | Est. 2003

FRUITS OF THE SEA

*** Local Oysters**
½ shell, traditional garnish 25 & 48

*** Local Littleneck Clams**
½ shell, white soy mignonette 20 & 38

*** Spicy Tuna Tacos**
(3) cucumber, sesame, sweet soy 28

Firecracker Shrimp
sweet-soy chili sauce, sesame, jalapeño 26

SPREADS

Greek Eggplant Caviar, Crostinis 18

Smoked Trout & Roe, Buckwheat Blinis 25

Eggplant & Trout Platter 26

SOUP+SALAD

Sherry Tomato Bisque fresh heirloom tomatoes, crème fraiche, chives, croutons 17

Market Salad the house salad + roasted artichokes, zucchini, upstate cheddar, croutons 26

Smoked-Pickled Beets baby arugula, peppered pecan brittle, clementine, gorgonzola 24

Crispy Calamari frisee, pea shoots, carrot-cucumber dressing 28 | **Bar Snack** piri piri aioli 26

House Salad mixed lettuce, fresh cut vegetables, herbaceous vinaigrette 18

PASTA

substitute zoodles **OR** gluten-free fusilli + 0

Bolognese - Mezzi Rigatoni choose your sauce below 45

classic meat bolognese | mushroom bolognese | vegan mushroom

"Fra Diavolo" - Linguini & Zoodles calabrian chilies, shrimp, clams, mussels, scallops, basil 47

MAINS

Grilled Pork Chop {heritage} creamy mashed potato, raab, natural au jus 53

Moules Frites {north atlantic} spicy saffron-basil broth, hand-cut fries, aioli 42

Country Fried Chicken {breast/organic} upstate cheddar grits, sautéed spinach, onion jus 44

Grilled Sea Bass {montauk} roasted heirloom potatoes, wilted arugula, haricot verts 46

*** Grilled Miso Salmon** {faroe islands} stir-fried bok-choy & mushrooms, jasmine rice, sesame ponzu 49

STEAK FRITES

[10 oz] *** Grilled Skirt Steak** … fresh chimichurri sauce 55

[9 oz] *** Prime Filet Mignon** … green peppercorn au poivre sauce 68

[12 oz] *** Prime NY Strip** … center-cut, classic bordelaise sauce 69

[22 oz] *** Chateaubriand** … {2pp} sauteed spinach, black truffle mushroom sauce 160

A la minute sauce: au poivre 11 | bordelaise 9 | caramelized onion jus 7 | black truffle mushroom sauce 16 | fresh chimichurri 6

SIDES & KIDS

Frites Aioli 16

Sauteed Spinach 15

Bok Choy & Mushroom 16

Creamy Mashed Potatoes 16

Kid's Chicken Tenders & Fries 25

Jasmine Rice 11

Spicy Broccoli Raab 15

Cheddar Grits, Au Jus 17

Grilled Red Onions 12

Kid's Pasta & Sauce 23

PLATS DU JOUR

Thursday | **Rigatoni alla Vodka** grilled chicken & basil 39

Friday | **Whole Roasted Dorade** fennel & raab 55

Saturday | **Duck Confit** saffron rice, raab, chutney, jus 57

Sunday | **All Night Prix-Fixe** three courses 44pp

Monday | **Lobster Bouillabaisse** bruschetta, rouille 55

Dietary Preferences? Please inform your server of any food allergies or intolerances and we will strive to accommodate your needs; we do not accept responsibility for allergic reactions.
* consuming raw or undercooked meat or fish may increase your risk of foodborne illness, especially if you have certain medical conditions. **WE FRY IN PEANUT OIL**

VSC Market & Takeout | Thursday - Monday 4-8:30pm
3-Course Prix Fixe | Thursday - Monday, 5-6pm … 44
VSC Market Supper Club | 3 courses, **to go** only … 25

IN THE DINING ROOM
Ben Ortiz

IN THE KITCHEN
Chef Hector Paredes

PROPRIETORS
Lisa & Chef Terry Harwood