

Vine Street Café

* shelter island *

SUMMER 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

Calamari “Bar Snack”

piri piri aioli 26

Bay Scallop Ceviche

cucumber, carrot, onion, coriander 29

Firecracker Shrimp

sweet-soy chili sauce, sesame, jalapeño 26

SALADE

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

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

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

Heirloom Tomatoes & Burrata organic micro greens, basil, chianti vinaigrette, evoo 29

Crispy Calamari frisee, pea shoots, carrot-cucumber dressing 28

PASTA

substitute zoodles OR gluten-free penne + 0

Bolognese - Mezzi Rigatoni choose your sauce below 45

classic meat ragu | creamy mushroom | vegan mushroom

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

MAINS

Grilled Swordfish {montauk} summer succotash, basil broth 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 Trout Chimichurri {north carolina} 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 58

[9 oz] * Prime Filet Mignon ... green peppercorn au poivre sauce 70

[12 oz] * Prime NY Strip ... center-cut, classic bordelaise sauce 73

[22 oz] * Chateaubriand ... {2pp} sauteed spinach, mushroom sauce, black summer truffles 170

Pan Sauce: au poivre 11 | bordelaise 9 | caramelized onion jus 7 | black truffle mushroom sauce 16 | fresh chimichurri 6

SIDES & KIDS

Frites Aioli 16

Jasmine Rice 11

Sauteed Spinach 15

Spicy Broccoli Raab 15

Bok Choy & Mushroom 16

Cheddar Grits, Au Jus 17

Summer Corn Succotash 16

Grilled Red Onions 12

Kid's Chicken Tenders & Fries 25

Kid's Pasta & Sauce 23

VSC Market & Online Take-Out | 7 days, 4-8:30pm

PLATS DU JOUR

Monday | Lobster Bouillabaisse bruschetta, rouille 55

Tue & Wed | Chicken Parmigiano arugula salad 42

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 | Skillet-Seared Prawns grilled vegetables, rice 52

Three Course Prix Fixe Menu | Mon – Thur 5-6pm ... 44

Dietary Preferences? Please inform your server of any food-related issues, 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

IN THE DINING ROOM

Christopher Calloway & Ben Ortiz

IN THE KITCHEN

Chef Hector Paredes

PROPRIETORS

Lisa & Chef Terry Harwood