

Vine Street Café

* shelter island *

LATE 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

Smoked-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 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 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 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

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

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 | Skillet-Seared Prawns grilled vegetables, rice 52

Monday | Lobster Bouillabaisse bruschetta, rouille 55

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

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