

Vine Street Café

* shelter island *

WINTER 2026 | 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

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- Onion Soup Gratin** | classic french onion soup ... 19
 - House Salad** | mixed lettuces, fresh cut vegetables, herbaceous vinaigrette ... 17
 - Smoked Beet Salad** | peppered pecan brittle, poached pears, gorgonzola, arugula ... 23
 - 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
- Grilled Trout Chimichurri** | roasted heirloom potatoes, wilted arugula, haricot verts ... 44
- * **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
- 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 9 | bordelaise 7 | black truffle mushroom sauce 14 | fresh chimichurri 5

SIDES & ADDITIONS

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|----------------------------------|--------------------------|
| Sauteed Spinach 14 | Jasmine Rice 11 |
| Creamed Spinach 15 | Spicy Raab 13 |
| Bok Choy & Mushroom 15 | Cheddar Grits, Au Jus 14 |
| Grilled Onions 10 | Frites Aioli 15 |
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| 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 - **Lobster Pot Pie** fresh atlantic lobster & seafood 61
- Saturday - **Grilled Veal Chop** mashed potatoes, raab 58
- Sunday - **All Night Prix-Fixe** three courses + wine values 44pp

Dietary Preferences? Before placing your order, please inform your server if anyone in your party has a food allergy; we do not accept responsibility for any 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**

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

IN THE DINING ROOM
Christopher Calloway & Ben Ortiz

IN THE KITCHEN
Chef Hector Paredes

PROPRIETORS
Lisa & Chef Terry Harwood