

FRUITS OF THE SEA

SUMMER 2019 | Est. 2003

Peeko Oysters little peconic bay / shelter island	½ dz	21
Montauk Pearl Oysters napeague bay / block island	½ dz	21
Little Neck Clams harvested around shelter island	½ dz	17
Prawn Cocktail boquerone aioli & cocktail sauce		24
Spicy Tuna Tartare cucumber, sweet soy, potato chips		22
Crispy Calamari Snack vindaloo dipping sauce		17

BOARDS

Cantaloupe Gazpacho watercress, prosciutto & melon		17
Three Artisan Cheeses strawberries & honeycomb		18
Local Duck Pâté grain mustard, pistachio, cornichons		19

SALADS

Leafy Greens cucumber, onion, tomato, herb vinaigrette		14
Pickled Beets pea tendrils, gorgonzola dressing, walnuts		16
Heirloom Tomato & Burrata grilled corn-basil vinaigrette .		21
Calamari Salad carrot dressing, chives, frisee		19
Market Vegetable Salad aged cheddar, artichoke dressing ..		17

MAINS

Mezzi Rigatoni alla Bolognese our famous meat sauce		33
Miso Salmon bok-choi & mushrooms, rice, black sesame		39
Crispy Duck Confit rice, kale, chutney, natural port jus		38
Moules Frites basil saffron OR coconut curry broth		29
Grilled Montauk Swordfish spinach, yellow tomato nage ...		44
Shellfish Fra Diavolo linguini, zucchini, calabrian chilies		37
Seared Day Boat Scallops succotash, basil broth, mache		42
Country Fried Chicken cheddar grits, sautéed baby kale, jus		34

STEAK FRITES

[10oz] * Grilled Skirt Steak fresh chimichurri sauce		39
[9oz] * Filet Mignon au Poivre peppercorn pan sauce		51
[12oz] * Prime New York Strip bordelaise sauce		52
[22oz] * Chateaubriand {for 2pp} VSC steak sauce & two sides ..		115

VEGETABLES & GRAINS

hand cut frites w/ aioli 12	cheddar grits & onion jus 12
grilled red onions 7	quick braised baby kale 11
bok-choi & mushrooms 12	sautéed lemon spinach 11
spinach & bacon mornay 15	steamed jasmine rice 6

Dietary preferences? Ask your server about our gluten free, vegetarian & vegan options

GENERAL MANAGER: CHRISTOPHER CALLOWAY

OWNER CHEFS: LISA & TERRY HARWOOD

Plats du Jour

MONDAY

**Maine Lobster
Bouillabaisse**
bruschetta, rouille 48

TUESDAY

**Grilled Berkshire
Pork Chop**
warm heirloom
bean salad 42

WEDNESDAY

**Whole Grilled
Red Snapper**
bone-out ... chicory
fingerling salad 39

THURSDAY

**Pastrami Spiced
Baby Back Ribs**
soy-mustard bbq
6 or 12 bones 34/45

FRIDAY

**Whole Roasted
Dorade**
fennel & grilled
onion, spicy kale 41

SATURDAY

**Wood Grilled
Lamb Chops**
mashed yams
kale, harissa jus 52

SUNDAY

Seared Prawns
soba noodle & raw
vegetable salad,
peanut vinaigrette 39

Additions p/a

gorgonzola sauce
au poivre sauce
sauce bordelaise
chimichurri

* THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT, FISH OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
** PLEASE INFORM YOUR SERVER IF YOU HAVE ANY NUT OR FOOD RELATED ALLERGIES AND WE WILL STRIVE TO ACCOMMODATE YOUR NEEDS. OUR NATURALLY GLUTEN FREE OPTIONS ARE PREPARED IN THE SAME KITCHEN. WE DO NOT TAKE RESPONSIBILITY FOR ALLERGIC REACTIONS.
WE FRY IN PEANUT OIL