

Vine Street Café

* shelter island *

FALL 2025 | 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 ... 29
- Calamari “Bar Snack” | piri piri aioli, lemon ... 25

- Sherry Tomato Bisque | fresh heirloom tomatoes, crème fraiche, chives ... 17
- House Salad | mixed lettuces, fresh cut vegetables, herbaceous vinaigrette ... 17
- Smoked Beet Salad | peppered pecan brittle, gorgonzola, arugula ... 25
- Crispy Calamari Salad | frisee, pea shoots, carrot-cucumber dressing ... 28
- Market Salad | the house salad + roasted artichokes, upstate cheddar, croutons ... 26
- Heirloom Tomato & Burrata | basil, red onion, chianti vinegar ... 28

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 ... 42
- Wild Striped Bass | {montauk} heirloom tomato nage, lemon spinach ... 51
- * 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 ... 43
- Veal Chop Milanese | arugula-trevesio salad, fennel, balsamic, parmigiano-reggiano ... 68
- Seared Diver Scallops | {block island} summer succotash, mache, basil broth ... 64
- 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 ... 71
- [12 oz] * Prime NY Strip | center-cut, classic bordelaise sauce ... 72
- [22 oz] * Chateaubriand | {2pp} sauteed spinach, mushroom sauce, black summer truffles ... 167
- pan sauce additions ... au poivre sauce 11 | bordelaise 8 | black truffle mushroom sauce 16 | fresh chimichurri 5

SIDES & ADDITIONS

- Frites Aioli 16
- Sauteed Spinach 15
- Bok Choy & Mushroom 16
- Summer Succotash 17
- Jasmine Rice 11
- Spicy Raab 14
- Cheddar Grits, Au Jus 15
- Grilled Onions 12

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 - Whole Roasted Fish broccoli raab 55
- Saturday - *Grilled Veal Chop fingerlings, spinach, garlic jus 74
- Sunday - Skillet-Seared Prawns grilled veggies, rice 52

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

IN THE DINING ROOM
Christopher Calloway

IN THE KITCHEN
Chef Hector Paredes

PROPRIETORS
Lisa & Chef Terry Harwood

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