

# Vine Street Café

\* shelter island \*

Spring 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... 24

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- Grilled Local Asparagus** | burrata, basil, aged balsamic, evoo ... 24
  - 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
- Country Fried Chicken** | {breast} upstate cheddar grits, sautéed spinach, natural onion jus ... 42
- 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 ... 58
- [9 oz] \* **Prime Filet Mignon** | green peppercorn au poivre sauce ... 68
- [12 oz] \* **Prime NY Strip** | center-cut, classic bordelaise sauce ... 70
- [22 oz] \* **Chateaubriand** | {2pp} sauteed spinach, mushroom sauce, black summer truffles ... 155
- pan sauce additions ... au poivre sauce 9 | bordelaise 8 | black truffle mushroom sauce 15 | fresh chimichurri 6

## SIDES & ADDITIONS

- |                                  |                             |
|----------------------------------|-----------------------------|
| Sauteed Spinach 14               | Jasmine Rice 11             |
| Grilled Onions 10                | Spicy Raab 13               |
| Bok Choy & Mushroom 15           | Cheddar Grits, Au Jus 14    |
| Frites Aioli 15                  | Simple Grilled Asparagus 15 |
| 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 Dorade** lemon, broccoli raab 57
- Saturday - **Grilled Veal Chop** mashed potatoes, raab 58
- Sunday - **Skillet Prawns** grilled vegetables, ginger marinade 47

**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**

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**VSC Market & Takeout** | Thursday - Monday 4-8pm  
**3-Course Prix Fixe** | Thursday - Monday, 5-6pm ... 44  
{except for holiday weekends}

**IN THE DINING ROOM**  
Christopher Calloway & Ben Ortiz

**IN THE KITCHEN**  
Chef Hector Paredes

**PROPRIETORS**  
Lisa & Chef Terry Harwood