



Vine Street Café

* shelter island *

SUMMER 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 ... 30
- Calamari “Bar Snack” | piri piri aioli, lemon ... 25

- House Salad | mixed lettuces, fresh cut vegetables, herbaceous vinaigrette ... 18
- 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 & Buratta | basil, red onion, chianti vinegar ... 29

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
- Grilled Mahi-Mahi | blistered cherry tomatoes, capers, spinach, brown butter lemon-ette ... 48
- * Grilled Miso Salmon | stir-fried bok-choy & mushrooms, jasmine rice, sesame ponzu... 49
- Fried Chicken Breast | {organic} upstate cheddar grits, sautéed spinach, natural onion jus ... 43
- Veal Chop Milanese | arugula-trevesio salad, fennel, balsamic, parmigiano-reggiano ... 71
- Seared Diver Scallops | {south shore} summer succotash, mache, basil broth ... 62
- 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 ... 69
- [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	Jasmine Rice 11
Sauteed Spinach 15	Spicy Raab 14
Bok Choy & Mushroom 16	Cheddar Grits, Au Jus 17
Summer Succotash 13	Grilled Onions 12
Kid's Chicken Tenders & Fries 25	Kid's Pasta & Sauce 22

PLATS DU JOUR

- Monday - VSC Lobster Bouillabaisse bruschetta, rouille 55
- Tue & Wed – Lobster Roll frites, aioli, slaw, pickle 49
- Thursday - Rigatoni alla Vodka diced chicken & basil 39
- Friday – Whole Roasted Fish 16oz, broccoli raab 55
- Saturday - *Grilled Veal Chop fingerlings, spinach, garlic jus 74
- Sunday – Skillet-Seared Prawns grilled veggies, rice 52

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

IN THE DINING ROOM
Christopher Calloway

IN THE KITCHEN
Chef Hector Paredes

PROPRIETORS
Lisa & Chef Terry Harwood

VSC Market & Online Take-Out | 7 days, 3-8pm
3-Course Prix Fixe | Monday - Thursday, 5-6pm ... 44
3-Course Supper Club | Labor Day to Memorial Day ... 25