



*Hunter*

THE RESTAURANT

*EXECUTIVE CHEF/OWNER  
HUNTER WELLS*

1053 Oyster Bay Road  
@ The intersection of RT 106 & Northern Blvd  
East Norwich, NY 11732  
516.624.8330

## SALADS

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FENNEL Navel Oranges, Nicoise Olives, Apple Cider Vinaigrette	16
KALE Green Apple, Quinoa, Sunflower Seeds, Scallion Vinaigrette	16
CAESAR Romaine Hearts, Crostini, White Anchovy, Parmigiano-Reggiano	16
GEM LETTUCE Tomato, Parsley, Goat Cheese Vinaigrette	15
CHICORY Watercress, Endive, Mache, Radicchio, Frisée, Honey-Sherry Vinaigrette	16

## APPETIZERS

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TUNA TARTARE* Chervil, Pine Nuts, Capers Preserved Lemon	22
LAMB MERGUEZ SAUSAGE Saffron Couscous, Dates, Harissa, Labne, Za'atar	19
GRILLED SPANISH OCTOPUS Smashed Potatoes, Pimentón	23
SHRIMP COCKTAIL Classic Accoutrement	24
SPICY STEAMED CLAMS White Wine, Garlic, Cilantro, Serrano Chilies	19

## PASTAS

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NICO'S PASTA Shrimp, Bell Peppers, Parsley	26
LINGUINE Beet Greens, Endive, Chablis	22
TAGLIATELLE Tomato Sauce, Basil	20

## FISHES

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OCEAN RAISED SCOTTISH SALMON* Ratatouille, Persillade	35
PAN ROASTED COD Affilla Cress, Sauce Romesco	33
ROASTED ATLANTIC HALIBUT Julienne Vegetables, Beurre Blanc	36
FILET LOUP DE MER Frisée, Sauce Vierge	38

## MEATS

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DUCK L'ORANGE* Magret, Confit, Turnips, Orange Gastrique	36
PAN ROASTED HERITAGE CHICKEN Haricots Verts, Pan Jus	32
NY STRIP STEAK FRITE* Prime, 40 Day Dry Aged, French Fries, Sauce Béarnaise	59
VEAL CHOP* Sautéed Spinach, Veal Demi-Glace	58
BURGER* Prime, Dry Aged, French Fries, <i>Cheese upon request</i>	22

## FOR TWO

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COTE DE BOEUF* Prime, 40 Day Dry Aged, French Fries, Sauce Béarnaise	72 <sup>PER PERSON</sup>
RACK OF COLORADO LAMB* French Fries, Grilled Peppers, Lamb Demi-Glace	64 <sup>PER PERSON</sup>
PAELLA ESPAÑOLA Prawns, Clams, Calamari, Cod	45 <sup>PER PERSON</sup>

## SIDES

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Ratatouille	
Haricots Verts	
French Fries and Aioli	12
Saffron Couscous	
Sautéed Spinach	