



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

SUSAN'S SALAD Arugula, Strawberries, Yellow Cherry Tomatoes, Piave Cheese, Balsamic Vinaigrette	16
KALE Green Apple, Quinoa, Sunflower Seeds, Scallion Vinaigrette	15
CAESAR Romaine Hearts, Crostini, White Anchovy, Parmigiano-Reggiano	15
GEM LETTUCE Tomato, Parsley, Goat Cheese Vinaigrette	14
CHICORY Watercress, Endive, Mache, Radicchio, Frisée, Honey-Sherry Vinaigrette	16

APPETIZERS

POACHED SCOTTISH SALMON* Celeriac, Sauce Verte	18
TUNA TARTARE* Chervil, Pine Nuts, Capers Preserved Lemon	21
LAMB MERGUEZ SAUSAGE Saffron Couscous, Dates, Harissa, Labne, Za'atar	19
GRILLED SPANISH OCTOPUS Smashed Potatoes, Pimentón	22
SHRIMP COCKTAIL Classic Accoutrement	21
SPICY STEAMED CLAMS White Wine, Garlic, Cilantro, Serrano Chilies	17

PASTAS

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

FISHES

OCEAN RAISED SCOTTISH SALMON* Ratatouille, Persillade	32
PAN ROASTED COD Affilla Cress, Sauce Romesco	30
ROASTED ATLANTIC HALIBUT Julienne Vegetables, Beurre Blanc	34
FILET LOUP DE MER Frisée, Sauce Vierge	36

MEATS

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* Snow Pea Leaf Sauté, Veal Demi-Glace	58
BURGER* Prime, Dry Aged, French Fries, <i>Cheese upon request</i>	22

FOR TWO

COTE DE BOEUF* Prime, 40 Day Dry Aged, French Fries, Sauce Béarnaise	69 ^{PER PERSON}
RACK OF COLORADO LAMB* French Fries, Grilled Peppers, Lamb Demi-Glace	59 ^{PER PERSON}
PAELLA ESPAÑOLA Prawns, Clams, Calamari, Cod	42 ^{PER PERSON}

SIDES

Ratatouille	
Haricots Verts	
French Fries and Aioli	12
Pommes Puree	
Saffron Couscous	
Snow Pea Leaf Sauté	