

a smaller version of a starter ordered for the purpose of sharing many plates

meat MINTED LAMB CHOPS (2) ~ char-grilled parsley garlic lemon sauce 17 CHORIZO & PEPPERS ~ tempranillo scallions red wine sauce 12 TENDERLOIN SKEWERS (2)* ~ spanish blue cheese butter sauce 17 **EMPANADAS (3)** ~ traditional potato and meat filled pastry 17 CHARCUTERIE PLATE ~ Palacios chorizo ~ Parma ham ~ pepperoni soppresata ~ 25 Speck ~ artichokes ~ roasted peppers ~ parmigiano reggiano ~ flatbreads LEMON & THYME ROASTED CHICKEN WINGS ~ horseradish diion mustard sauce 16 **CEVICHE** ~ local fluke citrus marinate tomatoes red onion avocado 19 TUNA TOSTADO* ~ fresh raw tuna lime juice shallots avocado crunchy corn tortilla 19 Siracha mayonnaise and wasabi mayonnaise TAPAS SCALLOPS ~ sautéed with shallot paprika lemon olive oil diced tomato 19 OYSTERS ROCKEFELLER (2)* ~ baked with spinach creamy Pernod sauce 14 LEMON & GARLIC SHRIMP (5) ~ sautéed with garlic lemon olive oil smoked paprika 17 SAFFRON MUSSELS ~ creamy aromatic sauce fennel chives tomato concasse 20 STEAMED LITTLE NECK CLAMS ~ chorizo white wine parsley garlic 16 **BROILED OYSTERS (2)*** ~ with chorizo butter 14 e & cheese PÁTATAS BRAVAS ~ crispy potatoes spicy paprika seasoning garlic mayonnaise 12 WILD MUSHROOM RICE BALLS ~ fresh mozzarella panko bread crumbs 14 parsley chive oil ARTICHOKE HEARTS ~ crispy fried artichokes whipped herbed ricotta cheese 16 **VEGETABLE FLATBREAD** ~ artichokes tomatoes red onion goat cheese 16 manchego cheese **HUMMUS PLATE** ~ cucumber diced tomato radish grilled pita *v* 15 ARTISAN CHEESES (4) ~ Valdeon blue cheese ~ manchego ~ Reserve cornelia ~ 26 Humboldt fog and pear chutney ~ fig spread ~ flat bread ~ fig almond bread ~ baguette 🔊

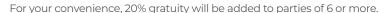


V ~ Vegetarian VG ~ Vegan \bigcirc ~ Contains nuts GF ~ Gluten Free Please ask your server for Vegan options.

ROSEMARY MANCHEGO ~ marinated in olive oil membrillo quince flat bread

Please inform your server if anyone in your party has any food allergies.

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10



OYSTERS* ~ EAST COAST
WEST COAST
Cocktail sauce mignonette horseradish

OYSTERS* ~ HOT SHOTS
Salsa - tequila salsa lime juice
Cocktail - vodka cocktail sauce pepper lemon

LITTLE NECK CLAMS* ~ NORTH SHORE

COLOSSAL SHRIMP COCKTAIL

3.50/PIECE
4.50/PIECE
5.50/PIECE
4.50/PIECE
5.50/PIECE



SOUP & SALADS

<u> </u>	
LOBSTER BISQUE brandy fresh lobster	17
GRILLED SHRIMP SALAD red onion tomato orange toasted almonds chick peas arugula Boston Bibb lettuce lemon chive olive oil	25
PORTOBELLO & GRILLED ASPARAGUS SALAD grilled marinated mushrooms and asparagus mixed arugula greens roasted peppers grape tomatoes roasted walnuts red wine chive vinaigrette	16
CHICKEN & PANCETTA SALAD (MAIN COURSE) organic chicken breast avocado gorgonzola pancetta tomatoes baby romaine arugula lettuce with chive vinaigrette	30
ROASTED PEAR & GOLDEN BEET SALAD arugula Spanish Blue Valdeón pine nuts Italian white balsamic vinaigrette <i>v</i>	16
NORTH FORK SALAD organic greens Manchego cheese strawberries Spanish Marcona almonds minted balsamic vinaigrette $\ v$	16
ADD TO ANY SALAD	

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TUNA (15) SALMON (14) GRILLED SHRIMP (4.50/EA) ORGANIC CHICKEN (14) SKIRT STEAK (16) GRILLED SCALLOPS (20/4PC)



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For your convenience, 20% gratuity will be added to parties of 6 or more.





BEEF CARPACCIO ~ grana padano crostini truffle olive oil	22
LOBSTER RISOTTO ~ basil chives parmesan cheese orange segments	35
BAKED CLAMS (8) ~ oregano garlic parsley butter sauce	16
JUMBO LUMP CRAB CAKES (2) ~ baked spicy celery remoulade	28
CHAR-GRILLED OCTOPUS ~ grilled mixed bean salsa arugula lemon spanish paprika olive oil	22
MEDITERRANEAN SEAFOOD SALAD ~ shrimp calamari octopus mussels mixed peppers lemon-olive oil basil dressing	21
MUSSELS ~ spicy-herb tomato or garlic white wine butter sauce	20
TEMPURA CALAMARI ~ tender strips chili mayonnaise spicy tomato basil sauce	19
BUFFALO MOZZARELLA & TOMATO ~ imported mozzarella beefsteak tomato balsamic reduction <i>v</i>	18
SHRIMP IN TRENCH COATS (5) ~ beer battered lemon-herb mayonnaise	17
MUSHROOM GNOCCHI ~ sautéed cremini mushrooms garlic white wine basil roasted cherry tomatoes parmesan cheese cream sauce	15
MAIN COURSES	
RIBEYE STEAK (16 OZ)* ~ grilled plum tomato asparagus mushroom hand cut fries maple glazed butter baby carrot california cabernet wine sauce	64
CEDAR RIVER FARMS FILET MIGNON (10 OZ)* ~ glazed roasted carrots grilled asparagus potato au gratin Chianti butter sauce	68
PORK CHOP* (10 OZ) ~ asparagus hand-cut fries spiced cherry pepper burgundy wine sauce	36
PAN-SEARED BREAST OF CHICKEN ~ rosemary tomato risotto asparagus touch of goats cheese roasted chicken au jus	32
OPEN RAVIOLI ~ goat cheese mozzarella cherry tomato mixed olives fresh herb tomato sauce <i>v</i>	22
CAULIFLOWER PIZZA ~ roasted eggplant portobello mushrooms arugula caramelized red onion roasted red pepper <i>v/vc</i>	21
PORTOBELLO MUSHROOM BURGER ~ arugula grilled mushroom slices caramelized red onion roasted red pepper bbq sauce tomato cucumber avocado salad <i>v/vc</i>	21
ADD TO ANY MEAL	

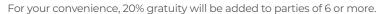


LOBSTER TAIL

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35



FLUKE ~ local Montauk filet roasted sauvignon butter oysters baby spinach tomato thyme roasted potato	42
HALIBUT ~ pan seared mushroom grated pesto shrimp velouté asparagus toasted pistachio	40
SWORDFISH ~ char-grilled smoked paprika lemon olive oil tomato confit grilled eggplant sautéed french beans & baby carrots hand cut parmesan fries	40
TUNA* ~ citrus pepper lemon basmati rice crab tempura asparagus baby carrot wasabi sauce soy sauce (please note: our tuna is cooked rare or cooked through)	42
SALMON ~ farm raised roasted lemon vine roasted fennel tomato vegetable spinach sauce roasted potato	36
SEARED SCALLOP MEUNIÉRE ~ lightly seasoned scallops lemon butter fresh tomato parsley saffron orzo sautéed spinach	45
TWIN LOBSTER TAILS ~ roasted fingerling potatoes french beans baby carrots lemon garlic butter sauce	72
SHRIMP & SCALLOP FETTUCCINE ~ sautéed cremini mushrooms fresh baby arugula garlic roasted peppers basil cream sauce	42
FISH & CHIPS ~ hand-cut local fish beer battered seasonal vegetables thick cut fries	30



PATATAS BRAVAS

ASPARAGUS

SAUTÉED WILD MUSHROOMS WITH GARLIC PARSLEY OLIVE OIL

SPINACH IN GARLIC BUTTER

HAND-CUT FRIES

with garlic aioli and spicy mayonnaise

POTATO AU GRATIN



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