

Starters

Mediterranean Seafood Soup

herbaceous seafood tomato vegetable & potato broth with shrimp, mussels, clams & fresh cod ~GF/V

Caesar Salad

baby croutons, parmesan cheese

North Fork Salad

Organic greens Manchego cheese strawberries Spanish Marcona almonds minted balsamic vinaigrette ~ FGF/V

Shrimp Cocktail (5)

fatfish cocktail sauce ~GF

Steamed Mussels

in garlic white wine sauce or spicy tomato basil sauce ~GF

Oysters Rockefeller (4)

baked with a creamy spinach sauce & pernod, topped with parmesan cheese ~GF

Steamed Little Neck Clams

chorizo, garlic butter, white wine sauce ~GF

Lemon Garlic Shrimp

Sauteed with garlic lemon olive oil smoked paprika ~GF

Desserts

Apple Tarte Tatin

with vanilla ice cream and caramel sauce

Chocolate Mousse Pie

with fresh whipped cream

Cheesecake

with fresh fruit sauce

Key Lime Pie

with fresh whipped cream

Fresh Fruit Plate ~GF/VG

Mains

Swordfish

char-grilled with smoked paprika, lemon olive oil tomato confit, French beans & baby carrots hand cut fries

Salmon

roasted lemon tomato & fennel with sauteed spinach & roasted potato ~GF

Shrimp Fettucine

shrimp, sautéed mushrooms, roasted peppers, in a fresh basil cream sauce

Mahi Mahi

pan-seared with a spicy tomato cilantro salsa, French beans & roasted fingerling potatoes $\sim GF$

Organic Chicken

sun-dried tomato, basil cabernet sauce, sautéed spinach, roasted potatoes ~GF

Ribeye (12oz)

burgundy sauce, grilled tomato, asparagus hand cut fries

Fish & Chips

local cod filet, hand cut fries, sautéed baby carrots, french beans

Cauliflower Pizza

cauliflower pizza with grilled vegetables, arugula salad, lemon-herb olive oil ~GF/VG

Open Ravioli

goat cheese mozzarella, cherry tomato, mixed olives, fresh-herb tomato sauce ~v

Add a 5 oz. Lobster Tail to any meal \$35

