

# fatfish

ON THE WATER

## TAPAS

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

### meat

<b>MINTED LAMB CHOPS (2)</b> char-grilled parsley garlic lemon sauce	17
<b>TENDERLOIN SKEWERS (2)*</b> spanish blue cheese butter sauce	17
<b>CHORIZO &amp; PEPPERS</b> tempranillo scallions red wine sauce	12
<b>EMPANADAS (3)</b> traditional potato and meat filled pastry	17
<b>LEMON &amp; THYME ROASTED CHICKEN WINGS</b> horseradish dijon mustard sauce	16
<b>CHARCUTERIE PLATE</b> Palacios chorizo ~ Parma ham ~ pepperoni soppressata Speck ~ artichokes ~ roasted peppers parmigiano reggiano ~ flatbreads	25

### seafood

<b>CEVICHE</b> local fluke citrus marinate tomatoes red onion avocado	19
<b>TUNA TOSTADO*</b> fresh raw tuna lime juice shallots crunchy corn tortilla avocado Siracha mayonnaise wasabi mayonnaise	19
<b>TAPAS SCALLOPS</b> sautéed with shallot paprika lemon olive oil diced tomatoes	19
<b>GRILLED SCALLOPS</b> flavored with a pinch of paprika tomatoes lemon olive oil	18
<b>OYSTERS ROCKEFELLER (2)*</b> baked with spinach creamy Pernod sauce	14
<b>LEMON &amp; GARLIC SHRIMP (5)</b> sautéed with garlic lemon olive oil smoked paprika	17
<b>STEAMED LITTLE NECK CLAMS</b> chorizo white wine parsley garlic	16

### vegetable & cheese

<b>PATATAS BRAVAS</b> crispy potato spicy paprika seasoning garlic mayonnaise	12
<b>WILD MUSHROOM RICE BALLS</b> fresh mozzarella panko bread crumbs parsley chive oil	14
<b>ARTICHOKE HEARTS</b> crispy fried artichokes whipped herbed ricotta cheese	16
<b>VEGETABLE FLATBREAD</b> artichokes tomatoes red onion goat cheese manchego cheese	16
<b>HUMMUS PLATE</b> cucumber diced tomatoes radish grilled pita v	15
<b>ARTISAN CHEESES (4)</b> Valdeon blue cheese ~ manchego ~ Reserve cornelia Humboldt fog and pear chutney ~ fig spread ~ flat bread fig almond bread ~ baguette	26
<b>ROSEMARY MANCHENGO</b> marinated in olive oil membrillo quince flat bread	10

## RAW BAR

<b>OYSTERS* ~ EAST COAST</b> WEST COAST cocktail sauce mignonette horseradish	3.50/PIECE 4.50/PIECE
<b>OYSTERS* ~ HOT SHOTS</b> Salsa - tequila salsa lime juice Cocktail - vodka cocktail sauce pepper lemon	15/PIECE
<b>LITTLE NECK CLAMS* ~ NORTH SHORE</b>	13/6PC; 22/12PC
<b>COLOSSAL SHRIMP COCKTAIL</b>	16/2PC; 30/4PC
<b>ICE TOWER ~ ½ lobster ~ 4 colossal shrimp ~ 6 Blue Point oysters 6 little necks ~ mussels salad</b>	68

## STARTERS

<b>BEEF CARPACCIO</b> ~ grana padano crostini truffle olive oil	22
<b>BROILED OYSTERS (4)</b> ~ garlic butter sauce parsley lemon parmesan cheese	18
<b>LOBSTER RISOTTO</b> ~ basil chives parmesan cheese orange segments	35
<b>BAKED CLAMS (8)</b> ~ oregano garlic parsley butter sauce	16
<b>JUMBO LUMP CRAB CAKES</b> ~ baked served with spicy celery remoulade	28
<b>CHAR-GRILLED OCTOPUS</b> ~ grilled mixed bean salsa arugula lemon spanish paprika olive oil	22
<b>MEDITERRANEAN SEAFOOD SALAD</b> ~ shrimp calamari octopus mussels mixed peppers lemon-olive oil basil dressing	21
<b>MUSSELS</b> ~ spicy-herb tomatoes or garlic white wine butter sauce	20
<b>TEMPURA CALAMARI</b> ~ tender strips chili mayonnaise spicy tomatoe basil sauce	19
<b>BUFFALO MOZZARELLA &amp; TOMATOES</b> ~ imported mozzarella beefsteak tomatoes balsamic reduction v	18
<b>SHRIMP IN TRENCH COATS (5)</b> ~ beer battered lemon-herb mayonnaise	17
<b>MUSHROOM GNOCCHI</b> ~ sautéed cremini mushrooms garlic white wine basil roasted cherry tomatoes parmesan cheese cream sauce	15

## SOUP & SALADS

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

<b>*ADD TO ANY SALAD</b>	
TUNA (15) SALMON (14) GRILLED SHRIMP (4.50/EA) ORGANIC CHICKEN (14)	
SKIRT STEAK (16) GRILLED SCALLOPS (20/4PC)	

V ~ Vegetarian VG ~ Vegan ~ Contains nuts

## MAIN COURSES

<b>RIBEYE STEAK (16 OZ)*</b> ~ grilled plum tomatoes asparagus mushroom hand cut fries burgundy wine sauce	64
<b>CEDAR RIVER FARMS FILET MIGNON (10 OZ)*</b> ~ glazed roasted carrots grilled asparagus potato au gratin Chianti butter sauce	68
<b>PORK CHOP* (10 OZ)</b> ~ asparagus hand cut fries spiced cherry pepper burgundy wine sauce	36
<b>PAN-SEARED BREST OF CHICKEN</b> ~ sautéed breast of chicken garlic a touch of parmesan spinach roasted heirloom potatoes sun-dried tomatoe cream sauce	32
<b>OPEN RAVIOLI</b> ~ goat cheese mozzarella cherry tomatoe mixed olives fresh herb tomatoe sauce v	22
<b>CAULIFLOWER PIZZA</b> ~ roasted eggplant portobello mushrooms arugula caramelized red onion roasted red pepper VG	21
<b>ADD TO ANY MEAL</b>	
<b>LOBSTER TAIL</b>	35

## SEA TO TABLE

<b>FLUKE</b> ~ baked local Montauk filet blue point oysters sauvignon blanc butter sauce baby spinach roasted potato	42
<b>HALIBUT</b> ~ pan seared wild mushroom pesto over grape tomatoes shrimp velouté asparagus and toasted pistachio	40
<b>SWORDFISH</b> ~ char-grilled with smoked lemon olive oil grilled eggplant plum tomatoes and shallot confit sautéed baby carrots and french beans hand cut parmesan fries	40
<b>TUNA**</b> ~ pan-seared rare with citrus lemon pepper tempura crab leg lemon basmati rice Dijon wine sauce sautéed baby carrots grilled asparagus wasabi mayo and soy balsamic glaze (please note: our tuna is cooked rare or cooked through)	42
<b>SALMON</b> ~ farm raised roasted with crispy skin lemon and white wine roasted heirloom grape tomatoes caramelized fennel roasted potato vegetable herb spinach sauce	36
<b>SEARED SCALLOP MEUNIÉRE</b> ~ lightly seasoned scallops lemon butter fresh tomatoe parsley saffron orzo sautéed spinach	45
<b>TWIN LOBSTER TAILS</b> ~ roasted fingerling potatoes french beans baby carrots lemon garlic butter sauce	72
<b>SHRIMP &amp; SCALLOP FETTUCCINI</b> ~ sautéed cremini mushrooms fresh baby arugula garlic roasted peppers basil cream sauce	42
<b>FISH &amp; CHIPS</b> ~ hand-cut local fish beer battered seasonal vegetables thick cut fries	30

## FOR THE TABLE

\$12/EACH

<b>PATATAS BRAVAS</b>	<b>SPINACH IN GARLIC BUTTER</b>
<b>ASPARAGUS</b>	<b>HAND-CUT FRIES</b> with garlic aioli and spicy mayonnaise
<b>SAUTÉED WILD MUSHROOMS WITH GARLIC PARSLEY OLIVE OIL</b>	<b>POTATO AU GRATIN</b>

Prices and menu items are subject to change without prior notice.

## \$65 TAPAS WINE SPECIAL

SERVED THURSDAY  
BOTTLE OF WINE & CHOICE OF 3 TAPAS

**HAPPY HOUR - WEEKDAYS - 3-6PM**  
**LIVE MUSIC ON THE DECK**  
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