

GULF COAST KITCHEN

by robbin haas

CRUDOS

Tuna Tartare & Caviar 17

Black Pepper Wasabi Sauce, Rhubarb Sorbet & Sesame Tuille

Steak Tartare app 18 entrée 32

Diced Filet Mignon, Capers, Dijon Mustard, Shallots, Worcestershire, Egg & Parsley

Fluke Ceviche 15

White Soy, Yuzu, Cucumber, Shiitake Mushrooms, Chiles & Scallions

Local Little Neck Clams Six 9 Twelve 17

Local Long Island Oysters Six 15 Twelve 30

Cucumber Wasabi Ice, Fresh Grated Horseradish, Mignonette Sauce

APPETIZERS

Lobster Bisque 12

Crème Fraiche & Maine Lobster

Whole Clam Chowder 9

New England Cream

Colossal Lump Blue Crab Cocktail 26

Dijon Mustard Sauce

Griddled Marinated Octopus 15

Capers, Toasted Garlic & Oregano

Acorn Hill Goat Cheese Gnocchi 13

Fresh Tomatoes, Lemon & Basil

Fritto Misto 15

Fluke, Zucchini, Scallions, Ponzu & Basil Mayonnaise

Steamed Prince Edward Isle Mussels 13

Meunière • Diablo • Dijon

SALADS

Avocado, Tomato & Bacon Salad 14.5

Blue Cheese Sorbet

Fresh Mozzarella & Heirloom Tomatoes 16

Basil, Balsamic & Extra Virgin Olive Oil

Black Simpson Iceberg 15

Applewood Smoked Bacon, Great Hill Blue Cheese, Vine Ripe Tomato & Apple Cider Vinaigrette

Organic Mixed Lettuces 9

Fresh Herb Vinaigrette

Caesar Salad 13

Shaved Parmesan, No-Egg Vinaigrette & Croutons

We Use All Organic & Local Products When Available



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Butter Poached Lobster 34

Asparagus, Mushrooms, Edamame, Baby Carrots & Peas

Seared Striped Bass 33

Summer Succotash of Corn, Tomatoes, Snap Peas, Ginger & Mint

Seared Diver Scallops 31

Marinated Lemons, Herb Oil & Pea Shoot Salad

Tempura Tuna 34

Crispy Noodles, Stir Fry Summer Vegetables & Black Bean Vinaigrette

Clambake 30

1 lb Lobster, Clams, Shrimp, Sweet Corn & Potatoes

Whole Maine Lobster 26 per pound

Fresh Corn & Steamed Potatoes

Grilled, Roasted or Steamed

Roasted Organic Chicken Breast 23

White Cheddar-Corn Risotto, Asparagus & Pan Gravy

Dry Aged U.S. Prime New York Sirloin 46

Porcini Oil

Roquefort Crusted Filet Mignon 34

Asparagus, Potato Puree & Red Wine Sauce

Hudson Valley Moulard Duck 31

Rare Duck Breast, Confit of Leg & Thigh

Warm Salad of Lentil, Figs & Cherries, Fig-Balsamic Vinaigrette

Linguine & Cockles 24

Whole Cockles, Chiles, Pancetta & Tomatoes

Gluten Free Corn Pasta 21

Asparagus, Mushrooms, Snap Peas & Pear Tomatoes & Tofu

Steamed Prince Edward Isle Mussels 23

Homemade French Fries

Meunière • Diablo • Dijon

Hamburger 18

8 oz. Kobe & Prime Angus Beef, Lettuce, Tomato, Onion & Pickles

Cheddar, American, Blue or Fontina Cheeses, add 2 • Apple Wood Smoked Bacon, add 3

SIDES

Lobster Mash 16

Steamed Asparagus, Hollandaise Sauce 10

Fresh Corn, Bacon & Green Onion Saute 9

Sautéed Spinach, Lemon & Garlic 8

Sauté of Wild & Homegrown Mushrooms 11

Potato Puree 7.5

Homemade French Fries 7.5

Consuming raw or undercooked meats, shellfish, or shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions

