



Chef RICHARD HEBSON

## STARTERS

**BLUE POINT OYSTER SOUP** 10  
cream | baguette | corn | microgreens

**CLASSIC CAESAR SALAD** 13  
ciabatta croutons | white anchovy | parmesan crisp |  
breadcrumbs | traditional caesar dressing  
ADD: chicken \$5 / shrimp \$6 / tuna \$8 / steak \$8

**MARKET GREEN SALAD** | v, gf, vg 14  
watermelon radish | cucumber | tomato | carrot |  
charred red onion | avocado | lemon vinaigrette  
ADD: chicken \$5 / shrimp \$6 / tuna \$8 / steak \$8

**SESAME SEARED TUNA TATAKI** 16  
seaweed salad | avocado | ponzu | ginger | wasabi

**CREAM OF ASPARAGUS SOUP** 10  
lemon crème fraîche | smoked salmon | salmon roe

**MAINE LOBSTER COBB** | gf 24  
romaine | heirloom tomato | avocado | grilled corn |  
scallion | pancetta | boiled egg | creamy tarragon  
vinaigrette

**BURRATA SALAD** 18  
heirloom tomato | red onion | micro basil | balsamic  
pearls | baguette  
ADD: chicken \$5 / shrimp \$6 / tuna \$8 / steak \$8

**SEAFOOD COCKTAIL** | gf 28  
jumbo shrimp | Maine lobster | Alaskan king crab claw |  
key lime mustard | cocktail sauce

## RAW BAR

all served cold with horseradish |  
mignonette | cocktail sauce



**BLUEPOINT OYSTERS**  
half dozen / full dozen - 18 / 36

**PECONIC BAY CLAMS**  
half dozen / full dozen - 12 / 24

**PEEL & EAT SHRIMP**  
half pound / full pound - 10 / 20

**ALASKAN KING CRAB**  
half pound / full pound - 20 / 40

gf - gluten free | v - vegetarian | vg - vegan

\*Consuming raw or undercooked meats | poultry | seafood | shellfish or eggs may increase your risk of foodborne illness.

## MAIN COURSE

**HALF ROASTED CHICKEN** | gf 26  
honey bourbon glaze | grilled stone fruit | maytag bleu  
cheese | spiced pecans

**CHARRED 14OZ NEW YORK STRIP** | gf 42  
cauliflower creamed spinach | roasted tomato  
chimichurri | crispy yucca

**ORZO AND ROCK SHRIMP** 30  
baby heirloom tomato | english pea pesto |  
preserved lemon and ricotta salata

**LOBSTER OF THE DAY** | gf MP  
lemon | drawn butter

**CHARRED 8OZ FILET MIGNON** | gf 46  
smoked cheddar grit cake | succotash vegetables |  
fried blue point oysters | hollandaise sauce

**PAN ROASTED STRIPED BASS** | gf, v 32  
parsnip purée | toasted quinoa | beech mushrooms |  
pea tendrils | ginger jus

**MONTAUK CIOPPINO** 36  
clams | shrimp | squid | market fish | mussels |  
tomato broth | garlic aioli

**GRILLED WHOLE FISH OF THE DAY** | gf MP  
lemon | olive oil drizzle  
choice of 3 sides

## SIDES \$9

**CAULIFLOWER CREAMED  
SPINACH** | v, gf

**PARMESAN POTATOES** | v, g

**BABY CARROTS  
LABNEH YOGURT** | v, gf

**ROASTED CREMINI  
MUSHROOMS** | v, gf, vg



RESORT & MARINA