

SEAFOOD PLATTER

*Peeko Oysters, Montauk Red Shrimp, Jumbo Lump Crab
Vodka Cocktail, Finger Lime Mignonette, Dijonaise*

\$90

Small Plates

CAESAR SALAD

Romaine Hearts, Crispy Parmesan, Focaccia Croutons

\$20

WILD MIXED GREENS

Macerated Cherries, Clothbound Cheddar, Hazelnut Vinaigrette

\$20

LONG ISLAND FLUKE CRUDO

Pickled Celery, Fresh Horseradish

\$22

TAVERN CLAMS CASINO

Smoked Bacon, Parmesan, Saltines

\$24

JUMBO LUMP CRAB DIP

Fresh Thyme, Warm Pita, Lemon

\$28

PEEKO OYSTERS ON THE HALF SHELL

Finger Lime Mignonette

Half \$24 / Dozen \$46

Mains

HAND-ROLLED CORN AGNOLOTTI

Corn, Beurre Blanc, Basil Oil, Grana Purloo

Add Jumbo Lump Crab + \$30

\$32

BRIOCHE CRUSTED MONTAUK TILEFISH

Jasmine Rice Purloo, Red Shrimp, Almond Beurre Blanc

\$42

DAYBOAT SEA SCALLOPS

Potato Gnocchi, Summer Pole Beans, Creamy Basil Pesto

\$44

GREEN CIRCLE FARMS CHICKEN

Mushrooms, Savoy Spinach, Buttermilk Whipped Potatoes

\$42

KUROBUTA PORK CHOP

Summer Squash, Marinated Tomatoes, Whole Grain Mustard Jus

\$44

To Share

WHOLE BLACK BASS

Swiss Chard, Grilled Artichokes, Salsa Verde

\$90

AGED BONE-IN RIBEYE

Heirloom Broccoli, Steak Fries, Chimichurri

\$195