

Small Plates

CHILLED SHELLFISH PLATTER

*Peeko Oysters, Montauk Red Shrimp, Maine Lobster Salad,
Vodka Cocktail, Finger Lime Mignonette, Dijonaise*

\$90

CAESAR SALAD

Romaine Hearts, Crispy Parmesan, Focaccia Croutons

\$20

SWEET POTATO SOUP

Maple Poached Cranberries, Toasted Almonds, Tender Herbs

\$18

TAVERN CLAMS CASINO

Smoked Bacon, Parmesan, Saltines

\$24

BAKED PEEKO OYSTERS

Bearnaise, Savoy Spinach, Parmesan

\$26

PEEKO OYSTERS ON THE HALF SHELL

Finger Lime Mignonette

half \$24 / dozen \$48

HEIRLOOM CHICORY SALAD

Pomegranate, Comte Cheese, Pistachio Vinaigrette

\$20

MONTAUK BIG EYE TUNA

Asian Pear, Serrano Chili, Avocado Puree

\$24

JUMBO LUMP CRAB DIP

Fresh Thyme, Warm Pita, Lemon

\$28

BUTTERMILK FRIED MONTAUK RED SHRIMP

Old Bay, Remoulade, Lemon

\$26

Mains

HONEYNUT SQUASH RAVIOLO

Confit Egg Yolk, Toasted Hazelnut, Pecorino Romano

\$32

HAND ROLLED POTATO GNOCCHI

Maine Lobster, Roasted Tomato, Focaccia Breadcrumbs

\$36

BRIOCHE CRUSTED STRIPED BASS

Jasmine Rice Purloo, Montauk Red Shrimp, Aji Dulce Butter

\$44

OLIVE OIL POACHED HALIBUT

Grilled Artichokes, Lacinato Kale, Sauce Puttanesca

\$42

GREEN CIRCLE FARMS CHICKEN

Maitake Mushrooms, Savoy Spinach,

Buttermilk Whipped Potatoes

\$42

KUROBUTA PORK CHOP

Smoked Bacon Bread Pudding, Frisee Lettuce,

Whole Grain Mustard Jus

\$44

PRIME SKIRT STEAK

Yukon Gold Potatoes, Haricot Verts, Chimichurri

\$46

MAINE LOBSTER

French Fries, Pickled Peppers, Calabrian Chili Butter

half \$46 / Whole \$90

To Share

45 DAY DRY AGED BONE-IN RIBEYE

Heirloom Broccoli, Steak Fries, Chimichurri

\$195

Sides \$8

Haricot Verts / Buttermilk Whipped Potatoes / French Fries / Heirloom Broccoli / Sautéed Spinach