

Raw Bar

Oysters - Long Island's finest*
 Littleneck Clams*

ea. 2.25.
 ea. 1.75.

DINNER MENU

Seafood Tower* 25 per person
 (2 person minimum)
 lobster, littleneck clams, oysters, lump
 crab, shrimp cocktail.

Chilled Maine Lobster MP
 Colossal Shrimp Cocktail traditional cocktail sauce 15.
 Jumbo Lump Crab Cocktail 16.

Small Plates

Thai Calamari 13.
 peanuts, cilantro, lime, sweet chili glaze
 Yellowfin Tuna Tartare* 14.
 sesame-ginger vinaigrette, avocado purée
 Long Island Stuffed Clams 10.
 topped with cherrywood smoked bacon
 Peking Duck Tacos 12.
 hoisin bbq, avocado purée
 Jumbo Lump Crab Cakes 16.
 meyer lemon aioli, mango, avocado
 Prince Edward Island Mussels 12.
 pancetta, shallots, sweet fennel broth
 Crispy Chicken Spring Rolls 11.
 soy marinated chicken, bibb lettuce,
 cashews, sweet chili dipping sauce
 Roasted Pumpkin Angolotti 12.
 brown butter-sage cream,
 toasted pumpkin seeds

Soup and Salad

Maine Lobster Bisque 8.
 lobster meat, micro greens
 New England Clam Chowda 8.
 applewood smoked bacon, yukon potatoes
 Shredded Iceberg Salad 11.
 gorgonzola, applewood bacon, plum tomatoes,
 red onion, red wine vinaigrette
 Caesar Salad 11.
 hearts of romaine, toasted garlic, herb crouton,
 classic caesar dressing, parmesan reggiano
 Roasted Beet Salad 11.
 baby field greens, candied walnuts, goat
 cheese, tangerines, raspberry vinaigrette

Off the Coast

Pan Roasted Sea Scallops 26.
 sweet Montauk lobster-white truffle risotto,
 citrus beurre blanc
 Cedar Roasted Atlantic Salmon* 25.
 maitake mushrooms, bok choy, snow pea shoots,
 shiitake-ginger broth
 Grilled Montauk Swordfish 25.
 creamy orzo, roasted zucchini, puttanesca sauce,
 capers, Kalamata olives
 Seared Yellowfin Tuna* 26.
 sesame sushi rice, baby bok choy,
 satsuma mandarin-soy glaze
 Lobster Pasta 26.
 hand made cavatelli pasta, Maine lobster,
 pancetta, vidalia onions, spring peas,
 plum tomatoes, sweet lobster cream
 Seafood Fra Diavolo 36.
 lobster, shrimp, mussels, scallops, clams,
 spicy tomato broth, buccatini pasta
 Buccatini Pasta 23.
 sweet jumbo shrimp, creamy pesto, basil,
 cherry tomatoes

Lobster Tank

Live Maine Lobsters MP

On the Island

Roasted Murray Farms
 Chicken Breast 23.
 potato gnocchi, pearl onions, spring peas,
 morels, pancetta, rosemary chicken jus
 Slow Braised Short Rib 24.
 sweet parsnip purée, arrowleaf spinach,
 red wine reduction
 Filet Mignon* 36.
 garlic confit potato purée, butter poached asparagus,
 caramelized shallot demi-glace
 Ultimate Surf n Turf* 58.
 filet mignon, 1 1/2 lb. Maine lobster
 Pappardelle Bolognese 20.
 homemade pappardelle pasta, classic Italian ragu
 of beef, veal and pork, sheeps milk ricotta
 Grilled 22oz Bone-In Ribeye* 48.
 "portabello fries", roasted asparagus, truffle aioli,
 house made steak sauce
 Marinated Skirt Steak* 26.
 roasted garlic mashed potatoes,
 sautéed Arrowleaf spinach

Chef William Muzio

Please No Substitutions

*This menu item can be cooked to order. Consuming raw or under cooked meat, fish or shellfish may increase
 your risk of food borne illness, especially if you have certain medical conditions.