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March 29, 2018

Celebrate Mother's Day at View

at View | Sun Apr 22 - Sun Apr 29

Location

View

3 Consuelo Place
Oakdale, NY 11769 ([Map](#))

Tel: 631-589-2694

Contact Name: [View](#)

Visit Website: [Website](#).

Date & Time

05:00 PM

Apr 22, 2018 through Apr 29, 2018 (daily)

Cost: See event description

Description

VIEW, a riverfront destination overlooking the Great South Bay, is serving a special a la carte menu, on Sunday, May 13, in celebration of Mother's Day. Reservations are recommended and can be made by calling 631-589-2694. The menu, subject to change, includes:

Appetizers

Maryland Style Jumbo Lump Crab Cakes \$18

Mango salsa, avocado, Meyer lemon aioli

Thai Calamari \$15

Peanuts, lime, cilantro, sweet chili glaze

Jumbo Shrimp Cocktail \$18

Traditional cocktail sauce

Wild Mushroom Arancini \$12

White truffle cream, Pecorino Romano

Prince Edward Island Mussels \$13

Pancetta, shallots, fennel cream

Long Island Stuffed Clams \$12

Applewood smoked bacon

Peking Duck Tacos \$14

Scallion, avocado, hoisin sauce

Soups and Salads

Beef Barley Soup \$10

Tender beef, barley, aromatic vegetables

Maine Lobster Bisque \$11

Lobster claw meat, sherry cream

Shredded Iceberg Salad \$13

Gorgonzola, applewood smoked bacon, red onion, tomatoes, red wine vinaigrette

Classic Caesar Salad \$12

Garlic-herb croutons, classic Caesar dressing

Entrées

Pan Seared Sea Scallops \$38

Sweet Montauk lobster-white truffle risotto, edamame, citrus beurre blanc

Filet Mignon \$44

Garlic confit potato purée, butter poached asparagus, caramelized shallot demi-glace

Maine Lobster Pasta \$31

Roasted corn, smoked bacon, caramelized shallots, mushrooms, cherry tomatoes, garganelli pasta, cognac cream

Surf and Turf \$60

Filet mignon, Maine lobster tail, garlic confit potato purée, butter poached asparagus, caramelized shallot demi-glace

Cedar Roasted Scottish Salmon \$31

Quinoa, Spanish chorizo, toasted almonds, butternut squash, Brussels Sprouts, brown butter nage

48-Hour Braised Short Rib \$30

White chocolate-parsnip purée, spring vegetable medley, pinot noir reduction

Herb Roasted Chicken Breast \$28

Yukon potato gnocchi, caramelized onions, cremini mushrooms, pancetta, sweet peas, madeira-truffle glaze

Bolognese Pasta \$26

Pappardelle pasta, ground beef, veal, pork, Sheep's Milk Ricotta Cheese, basil

Dessert

\$10

Wild Berry NY Style Cheesecake

Pistachio Pound Cake

Fresh berry compote

Seasonal Fruit Tart

Valrhona Chocolate Marquise

Children's Menu

\$12

Chicken Fingers

Hamburger or Cheeseburger

Pasta with Marinara Sauce or Butter

Grilled Cheese