



crudo

- pickled gulf shrimp**...pineapple & tamarind 9
- butter clams**...cocktail sauce, lemon & fresh wasabi 6
- cobia sashimi**...ginger, cucumber, ponzu & hot sesame oil 10
- kampachi crudo**...la quercia ham, crawfish, jicama & arugula 14
- sea scallop ceviche**...sea urchin & thai mignonette 10

soup & salad

- house chowder**...fresh herbs & vegetables 8
- garden salad**...buttermilk dressing & smoked blue 8
- maine lobster salad**...miso, tomato, apricot, cilantro mp

shellfish

- sea scallop**...crawfish, cauliflower & raisin 12/25
- cantonese style clams**...black bean, tangerine & ginger 14/24
- bouchot mussels**...cabbage & bacon "kim chi style" 10/19

fish

- halibut**...harissa, dates, olive & bacon 25
- arctic char**...miso, grapefruit & yuzu 23
- cobia**...escabeche, caponata, serrano & romesco 24
- white sturgeon**...yellow curry, crispy garlic & shu mai 26

meat

- braised chuck steak**...spicy eggplant, celery root & cucumber raita 21
- gianone chicken**...garden vegetables & ver jus butter 20
- hanger steak**...peppercorn sauce 24

veggies

- cabbage & bacon**...kim chi style 5
- cauliflower gratin**...plumped raisins 6
- spiced pomme frites**...truffle aioli 6
- crispy sweet onions**...korean BBQ 5



dessert 8

black forest cake
sour cherries, whipped cream, chocolate mousse

coffee **soufflé**
white chocolate, pistachio ice cream

butterscotch pudding
brown butter cookie, popcorn, vanilla

buttermilk **panna cotta**
cucumber, melon, sweet basil drops, plum wine

market **fruit salad** vacheron
amaretti cookie, frozen yogurt, angelica root

selection of **sorbets & ice creams**

selection of **cookies & petit fours**



dinner pre fixe menu 45

kampachi crudo

la quercia ham, crawfish, jicama & arugula

choice of:

house chowder

fresh herbs & vegetables

tempura king crab tail

lemon zest & avocado salad

bouchot mussels

cabbage & bacon "kim chi style"

choice of:

arctic char

miso, grapefruit & yuzu

white sturgeon

yellow curry, crispy garlic & shu mai

braised chuck steak

spicy eggplant, celery root & cucumber raita

Butterscotch pudding

brown butter cookie



NEW YORK

drink menu

Cocktails 10-12

West Hampton

Hendricks Gin, Zen Green Tea Liquor, thyme, cucumber, sparkling sake & GUS Meyer Lemon Soda

East Hampton

Finlandia Grapefruit Vodka, Thai basil, ruby red grapefruit & GUS Grapefruit Soda

Sag Harbor

House Manhattan with Woodford Reserve, Liquor 43, Carpano Antica, ginger-cayenne syrup, vanilla & spice

Shinnecock

House Mojito with peaches, rosemary, 10 Cane Rum, fresh lemon

Bridgehampton

House Martini with Grey Goose Vodka, St. Germain Elderflower Liquor, rose water, rosé champagne

Hampton bay

House Mai Tai with Rhum Clement Creole Shrub, coconut crème

Beer Garden

draft

ROGUE **dead guy ale** 6
ROGUE **chocolate stout** 6
ROGUE **morimoto pilsner** 6
ROGUE **hazelnut brown nectar** 6

22oz bottle

ROGUE **brutal bitter** 12
ROGUE **mocha porter** 12
ROGUE **kels irish lager** 12
ROGUE **morimoto soba ale** 12
ROGUE **morimoto black soba ale** 12

JK **scrumpy cider** 12

12-16oz bottles

HITACHINO **red rice ale** 11
HITACHINO **white pale ale** 11
HITACHINO **celebration ale** 12
FRANSISKANER **hefeweisen** 9
OLD SPECKLED HEN **english ale** 6
EEL RIVER **organic amber ale** 6
BLUE POINT **toasted lager** 6
STONE **indian pale ale** 6
ST. PETER **organic ale** 9
DELIRIUM **tangium** 9
SPATEN **spatlese** 6

Soda Fountain

BOYLANS **root beer**
BOYLANS **black cherry**
BOYLANS **orange cream**
BOYLANS **creamy red birch beer**
BOYLANS **crème**
3

GUS **grapefruit**
GUS **myer lemon**
GUS **pomegranate**
GUS **valencia orange**
5

DRY **lavender**
DRY **lemongrass**
DRY **kumquat**
DRY **rhubarb**
DRY **juniper**
5

manhattan special
espresso soda
5



NEW YORK

lunch/take out menu

soup & salad

- house chowder**...fresh herbs & vegetables 8
- garden salad**...buttermilk dressing & smoked blue 12
- vietnamese beef salad**...organic sprouts & spiced peanuts 16
- BBQ gulf shrimp salad**...watermelon, feta & thai basil 15
- miso roasted chicken salad**...baby spinach, wontons, chili oil 15

sandwiches

- maine lobster roll**...shrimp, ginger, apricot & cherry tomato mp
- crispy catfish sandwich**...hearty cole slaw & korean BBQ 14
- pulled chuck steak sandwich**...marinated onion & tamarind 15
- pink shrimp banh mi**... radish, ginger mayo, mustard oil 15
- spiced lamb & falafel pita**...hummus & tahini 15
- fried clam roll**...celery root remoulade & thai basil 14

chef's plates

- cantonese style clams**...black bean & ginger 19
- bouchot mussels**...cabbage & bacon "kim chi style" 17
- crispy skate wing**...tabbouleh & olive tapenade 19
- fried chicken**...spicy satay sauce & sweet pineapple 18
- falafel plate**...traditional accompaniments 12

sides 5

- tabbouleh**
- jasmine **rice**
- spiced **pomme frites**
- korean style **cabbage & bacon**
- crispy **sweet onions**
- chinese **broccoli**

soda fountain 4

- BOYLAN'S traditional **root beer**
- BOYLAN'S **creamy red birch beer**
- BOYLAN'S **orange cream soda**
- BOYLAN'S **cream soda**
- BOYLAN'S **black cherry soda**
- GUS **pink grapefruit soda**
- GUS **meyer lemon soda**
- GUS **pomegranate soda**
- GUS **cranberry-lime soda**
- GUS **valencia orange soda**
- manhattan special **espresso soda**

sweets 5

- chocolate-pretzel tart**...whipped cream & caramel
- organic carrot cake**...carrot sauce & cream cheese icing