## Oysters

<table>
<thead>
<tr>
<th>Oyster Name</th>
<th>Location</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Navy Point</td>
<td>Long Island Sound, New York</td>
<td>3</td>
</tr>
<tr>
<td>Silver Fox</td>
<td>North Montauk Lake, New York</td>
<td>3.25</td>
</tr>
<tr>
<td>Black Duck Salt</td>
<td>Hog Island Bay, Virginia</td>
<td>3.5</td>
</tr>
<tr>
<td>Big Rock</td>
<td>Cape Cod, Massachusetts</td>
<td>3.5</td>
</tr>
<tr>
<td>Island Creek</td>
<td>Duxbury, Massachusetts</td>
<td>3.75</td>
</tr>
<tr>
<td>Kusshi</td>
<td>Baynes Sound, British Columbia</td>
<td>4</td>
</tr>
<tr>
<td>Oysters Champagne</td>
<td>Black Duck Salts dressed with shishito, cucumber and Champagne mignonette. Half dozen or a dozen.</td>
<td>25</td>
</tr>
</tbody>
</table>

## Small

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Radishes</td>
<td>French Breakfast radishes with seaweed and tarragon compound butter</td>
<td>6.5</td>
</tr>
<tr>
<td>Burrata</td>
<td>Burrata with Chianti vinegar marinated beets, fennel, arugula, cucumber, dill, chive oil and olive crouton</td>
<td>16.5</td>
</tr>
<tr>
<td>Ceviche</td>
<td>Ceviche of Montauk sea bream with avocado, kaffir lime, brunoise of shallots, habanero, sweet peppers and mint</td>
<td>16.5</td>
</tr>
<tr>
<td>Pickles</td>
<td>Turmeric infused cauliflower, Chianti beets, and minted cucumber</td>
<td>7.5</td>
</tr>
</tbody>
</table>

## Essential

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caviar Latke</td>
<td>Smoked Pacific Steelhead Trout roe, crisp potato pancake, crème fraîche and pickled red onion</td>
<td>20</td>
</tr>
<tr>
<td>Lobster Roll</td>
<td>Maine lobster with herb, fennel, lemon, dulse emulsion, and pickled cucumber on a toasted bun, mixed greens</td>
<td>27</td>
</tr>
<tr>
<td>French Fries</td>
<td>Galley french fries with seaweed salt, sage aioli and spiced ketchup</td>
<td>9.5</td>
</tr>
</tbody>
</table>

## Seasonal

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Black Sea Bass</td>
<td>Seared black sea bass with fingerling potatoes in ramp and bacon broth</td>
<td>24</td>
</tr>
<tr>
<td>Soft Shell Crab</td>
<td>Buttermilk battered, fried soft shell crab, cornichon, lemon, and ramp dressing, haricot verts and fiddlehead ferns</td>
<td>25</td>
</tr>
<tr>
<td>Sea Scallops</td>
<td>Seared sea scallops with orzo, coriander emulsion and pickled fresno chiles</td>
<td>26</td>
</tr>
</tbody>
</table>

## Epic

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Caviar Service</td>
<td>One ounce of Pacific White Sturgeon roe, served with brioche toast, chives, crème fraîche and lemon</td>
<td>75</td>
</tr>
<tr>
<td>Grand Banks Supérieur</td>
<td>Amuse-bouche, radishes, burrata, caviar latke, lobster roll, sea scallops, french fries, berries and mascarpone, chocolate pot de creme. Serves two</td>
<td>100</td>
</tr>
<tr>
<td>Lobster &amp; Champagne</td>
<td>Two Lobster Rolls, a bottle of Perrier-Jouët Grand Brut Champagne, and french fries</td>
<td>200</td>
</tr>
</tbody>
</table>

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*We source local, wild, sustainable, and organic ingredients*

*Consuming raw or undercooked seafood or shellfish may increase your risk of foodborne illness. We are unable to split checks more than four ways*

*—We accept payment by credit card only—*
**C O C K T A I L S**

**Skipper Key**
Rosé, lemon, Cassis, strawberry cordial, seltzer
15

**Revolución**
Vodka, mint, lime, Angostura bitters
16.5

**Permanent Vacation**
Blend of Jamaican, Guyanese and Martinique rums, coconut, tepache, pineapple, orange, nutmeg
16.5

**Iko Iko**
Mezcal, banane du brésil, grapefruit, ginger, lime, tamarind liqueur, seltzer
17

**Good Idea**
Suntory Toki whiskey, hopped grapefruit bitters, grapefruit oil, seltzer
18

**Mariner**
Gin, St Germain, absinthe, lime, cucumber
16.5

**Old Fashioned**
Bourbon, demerara sugar, Angostura bitters, orange bitters
16

**Negroni**
Campari, Ford’s gin, sweet vermouth
16

**SBAGLIATO**
16

**BEER**

**Grand Banks x Brooklyn Brewery**
Pilot No. 1
10

**Montauk Brewing Co.**
Session IPA
10

**Brooklyn Brewery**
Summer Ale
10

**Alphabet City Brewing Co.**
Easy Blonde Ale
10

**Pacifico**
Mexican Pilsner
10

**WHITE**

**Gazerra**
Pinot Grigio – Sicily – Italy – 2016
14 | 56

**Elki**
Sauvignon Blanc – Elqui Valley – Chile – 2017
15 | 60

**Pastou**
Sauvignon Blanc – Sancerre – France – 2017
66

**ROSE**

**Sabine**
Grenache, Syrah, Cinsault – Provence – France – 2017
15 | 60

**Everwild**
Pinot Gris, Pinot Grigio – Veneto – Italy – 2016
16 | 64

**RED**

**Domaine Dupeuble**
Gamay – Beaujolais – France – 2016
14 | 56

**SPARKLING**

**Juve y Camps**
Brut Rosé – Pinot Noir – Spain – NV
17 | 68

**Paul Louis**
Brut – Chenin Blanc – Loire Valley – France – NV
16.5 | 66

**Perrier-Jouët**
Grand Brut – Champagne – France – NV
75 HALF BOTTLE | 150 BOTTLE

**SOFT**

**Limonata**
Sparkling lemonade with strawberries
8

**Iced Tea**
Unsweetened black tea
6

**La Colombe Coffee**
Hot or iced
6

**Water**
Sparkling & still
7

– WE ACCEPT PAYMENT BY CREDIT CARD ONLY –