

Mask Required on Premises at All Times

APPETIZERS

- Lobster Bisque \$11
Baked Stuffed Clams \$15
Clams Oreganata \$14
Crispy Fried Calamari \$17
Firecracker Shrimp \$18
Mussels (White Or Red) \$17
Shrimp Cocktail \$19
Beausoleil Oysters \$19
Clams Half Shell \$14
Everything Tuna \$19
Crustini \$8
Caramalized onion, Gorg, Brie, Fruit Conserve
Caesar Salad \$9
Garden Salad \$9
Gorgonzola Salad \$10
Greens, cranberries, walnuts, gorgonzola

SANDWICHES

- Lobster Roll \$25**
Poached Lobster, Mayo, Potato Chips
½ Lb Burger \$21
L,T,O, Fries, Choice of Cheese
Surf & Turf Burger \$32
Fried Shrimp, Guacamole, LTO, Fries
Shrimp BLT \$22
Fried Shrimp, B,L,T, tartar, Fries
Crab Cake Sandwich \$22
LTO, Brioche Bun, Spicy Aioli, Fries
Steak Sandwich \$19
Caramelized onions, Mozzarella, Fries, Brioche
Mediterranean Chicken Sandwich \$18
Tuscan, Fresh Mozzarella, Roasted Pepper, Fries
Reuben \$18



**18 Greenwich Ave
Bayville, NY 11709
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-No Substitutions-

- Fried Shrimp Salad \$19**
Mix Greens, Tomato, Cucumber, Avocado, Parmesan, Tuscan Caesar
Citrus Grilled Salmon Salad \$19
Tomatoes, Cucs, Orange, Goat Cheese, Champagne Vinaigrette
Sesame Tuna Salad \$19
Pickled Ginger, Seaweed Salad, Tomato, Cucumber, Ginger Vin
Poke Bowl \$19
Brown Black Rice, Edamame, Avocado, Sesame Tuna, Ginger Vin.
Beach Ball \$17
Spicy Tuna, Crab Salad, Avocado, Crunch, Sweet Teriyaki Glaze
Bruschetta \$18
Ricotta, Zucchini, Tomatoes, Prosciutto, Baby Arugula, Balsamic

- Mini Sliders/Truffle Parmesan Fries \$14**
Surf Turf Slider/Truffle Parmesan Fries \$18
Chicken Pot pie (Choice of Caesar or Garden) \$15
Chicken Quesadilla (cheese, onions, peppers) \$17
Cheese Quesadillas \$15
Fresh Gnocchi Bolognese \$17
Little Neck Fra Diavolo ½ dz \$12 1Dz \$24
Meatball Parmesan \$10
Lasagna (Caesar or Garden) \$15

Artisanal Flat Bread

- Margarita \$12**
Gorgonzola, Grapes Honey \$14

ENTREES

Crabmeat Stuffed Shrimp \$29

Lobster Sauce, Baby Carrots, French Beans, Wild Rice Pilaf

Filet Mignon \$39

Mashed Potatoes, Market Vegetables, Clarified Butter

Sesame Crusted Ahi Tuna \$29

Wasabi Mashed Potatoes, Market Vegetables, Teriyaki Glaze (Medium Rare or Rare)

Horseradish Truffle Salmon \$24

Wild Rice, Edamame, Roasted Corn, Red Peppers, Scallions

Hot Pot \$29

Shrimp, Mussels, Clams, Garlic, Crushed Red Peppers, Hot Chorizo Sausage

Tomato Clam Broth, Linguine (Available Without Hot Chorizo Sausage)

Diver Scallops \$29

Pan Seared, Wild Mushroom Risotto Parmesan Milanese, Lemon Butter Sauce, Market Vegetables

Shrimp Scampi w/ Linguine \$29

Sautéed Garlic, Crushed Red Pepper, Extra Virgin Olive Oil, Lemon Jus, Basil Leaf

Filet of Lemon Sole Oreganata w/Scampi Sauce \$29

Sautéed Garlic, Deglaze White Wine, Lemon, Wild Rice Pilaf, Baby Carrots, French Beans

Crispy Chicken Milanese \$22

Panko Bread Crumbs, Organic Field Greens, Tomatoes, Fresh Mozzarella, Olive Oil, Balsamic Reductions

Berkshire Pork Chop \$22

Sweet Potato Mashed, Market Vegetables, Cabernet Demi, Apple Sauce

Pan Seared Halibut \$29

Sautéed Baby Spinach, Champagne Vinaigrette, Wild Rice

Fire Grilled East Coast Salmon \$28

Shrimp, Crabmeat, Roasted Corn, Deglazed Cognac, Cream Sauce, Drizzle Truffle Oil, Sautéed Baby Spinach

Dessert

Cheese Cake \$11

Warm Chocolate Lava \$11

Carrot Cake \$11

Crème Brulee \$11

Ice Cream \$10

(Chocolate or Vanilla)

3.5% Charge for Credit/Debit Cards