

APPETIZERS Mask Required on Premises at All Times

- Lobster Bisque \$11
- Seafood Gumbo \$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 Onions, Gorg, Brie*
- Caesar Salad \$9
- Garden Salad \$9
- Gorgonzola Salad \$10
- Greens, cranberries, walnuts, gorgonzola*



**18 Greenwich Ave
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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*

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*
- Reuben \$18
- 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*

- Mini Sliders/Truffle Parmesan Fries \$14
- Surf Turf Slider/Truffle Parmesan Fries \$18
- Filet Mignon Sliders \$18
- Caramelized Onions, Pomme Frites Truffle Parmesan*
- Chicken Pot pie (Choice of Caesar or Garden) \$15
- Chicken Quesadilla (cheese, onions, peppers) \$17
- Cheese Quesadillas \$15
- Fresh Gnocchi Bolognese \$17
- Mini Lobster Tacos \$18
- Wings \$14
- Choice of Teriyaki, Buffalo, BBQ, Sweet Chile*
- Market Salad \$12
- Beets, Orange, Walnuts, Goat Cheese, Mache, Champ*
- Crispy Fried Oysters \$18
- Creamed Spinach, Oreganata Crumbs, Chipotle Aioli*

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

Linguine w/ Littlenecks & Spicy Nduja Sausage \$27

Sautéed Garlic, Extra Virgin Olive Oil, Pomodoro, Basil Leaf

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

Angus Sirloin (14 oz) \$35

Potato Lyonnaise, Market Vegetables, Clarified Butter

Shrimp and Scallops Scampi \$29

Potato Lyonnaise, Market Vegetables, Butternut Squash, Beurre Blanc

Grilled Red Snapper \$29

White Wine, Lemon, Wild Rice, Market Vegetables

Pumpkin Swordfish \$29

Champagne Beurre Blanc, Mashed Potatoes, Market Vegetables

Dessert

Cheese Cake \$11 Warm Chocolate Lava \$11 Carrot Cake \$11

Crème Brulee \$11 Tres Leche \$11 Ice Cream \$10

(Chocolate or Vanilla)

3.5% Charge for Credit/Debit Cards