



OCTOBER 13 TO 20TH

Cocktail 2.00, oreganato, casino or rockefeller 2.50

Peconic Bay..briney, smooth smokey creaminess with a lingering minerality

Great South Bay..lucky 13 ocean brine with a nutty sweet finish

Montauk..briney with a clean nutty finish

Blue Point..briney sweet with mineral essence

Price Fixe..antipasta salad..artichoke hearts, tomatoes, arugula, romaine with endive and radicchio tossed with balsamic vinaigrette

---

Scallops..pan seared over creamy spinach risotto 40

Swordfish..served over gnocchi with mussels in a light tomato cream and basil sauce 40

Salmon..panko oreganto crust over sauteed broccoli rabe and Yukon mashed potatoes 39

Fillet Mignon..pan seared / portabello truffle demi glaze with a hint of cream with Yukon mashed potatoes and seasonal vegetables 60

Lamb Chops..seared finished with black berry fig sauce mashed Yukon potatoes and vegetables of the season. 45

House Made Espresso Bread Pudding