



# dinner

## STARTERS

<b>SIMPLE LETTUCE</b> ..... \$9 satur farm greens, tarragon-chardonnay vinaigrette	<b>SPICY PECORINO FRITTERS</b> ..... \$15 warm tomato chutney, arugula pesto, red onion, pine nuts
<b>WARM MUSHROOM &amp; FENNEL SALAD</b> ..... \$16 catapano goat feta, baby spinach, red onion, pistacio brittle	<b>CRISPY POINT JUDITH CALAMARI</b> ..... \$16 preserved lemon, chillies, queen olives, lemon aioli
<b>BUTTERHEAD</b> {ADD BACON BITS \$2}..... \$13 blue cheese dressing & crumbles, red onion, grape tomato	<b>SAG HARBOR FISH STEW</b> ..... \$14 tomato-saffron broth, market fish, local potatoes
<b>TODAY'S MARKET SOUP</b> ..... \$11 local farm inspired, chef's seasonal selections	<b>SPICY MAINE MUSSELS</b> ..... \$17 jalapenos, herbacious fennel broth, garlic confit bread
<b>LOCAL CLAM ON THE HALF SHELL</b> * ..... \$13/25 peconic bay, barons hot sauce & lemon	<b>LOCAL OYSTERS ON THE HALF SHELL</b> * ..... \$17/34 montauk pearls, vinegar & cocktail sauces

## DINNER MAINS

<b>CRESCENT FARMS DUCK CONFIT</b> {AQUEBOGUE, NY} ..... \$32 smashed root vegetables, steamed lemon spinach, brandied cherry glazed
<b>ROASTED ORGANIC CHICKEN</b> {AIRLINE BREAST & THIGH} ..... \$28 organic amish cheddar grits, garlicky broccolini, natural jus
<b>SEARED SHINNECOCK SCALLOPS</b> * {DAYBOAT CAUGHT} ..... \$38 north fork spaghetti squash, autumn leeks, roasted radishes & fennel, brown butter vinaigrette
<b>GULF SHRIMP TORCHIO</b> {HAND ROLLED PASTA}..... \$27 chillies, gremolata, baby arugula, garden herbs, artichoke hearts, hint of cream
<b>DAILY CATCH</b> {MONTAUK DOCKS} ..... M/P chef's selection of seasonal staples with matching sauce
<b>CLASSIC SURF &amp; TURF</b> * {MAINE LOBSTER & PRIME BEEF} ..... \$61 double stuffed lobster tail, grilled filet steak, local greens, truffled fingerling potatoes, herb butter
<b>LOCAL ZUCCHINI, BUTTERNUT SQUASH &amp; CHICKPEA CAKES</b> {VEGAN & GLUTEN FREE} ..... \$26 chickpeas, sesame seeds, garlic confit, lemon, sesame zucchini, smokey & spiced yogurt
<b>ROASTED ORGANIC CHICKEN FOR TWO</b> {PORCINI DRY RUBBED} ..... \$64 truffled fingerling potatoes, local mushroom & fennel, creamed greens, truffled jus
<b>ORGANIC PORK PORTERHOUSE</b> * {BERKSHIRE} ..... \$32 north fork mushrooms, roasted shallot-marsala sauce, garden herbs, smashed yukon potato
<b>BARON'S BURGER</b> * {8 OZ. MIX OF PRIME BRISKET, SHORT RIB & STRIPLOIN} ..... \$22 hand cut fries, quickles, choice of cheese, challah bun, {ADD 3 OZS. OF LOBSTER SALAD \$10}

## MIXED GRILL

choice of one side and one sauce. additional sides and sauces can be ordered separately.

### PRIME & GRASS FED STEAKS

<b>FILET</b> *	
8oz.....	\$44
<b>SKIRT</b> *	
8oz.....	\$34

### SIDES

Hand cut Fries, Herb Salt	
Garlicky Broccolini	
Smashed Yukon Potatoes	
Mushrooms & Arugula	
Steamed Lemon Spinach	
Spagetti Squash, Radishes & Leeks	
Organic Cheddar Grits	
Smashed Root Vegetables	
Truffled Fingerling Potatoes {+2}	

### SAUCES

Warm Blue Cheese	\$3
Horseradish Cream	
Garlic Confit	
Peppered-Olive Relish	
Garden Herb Relish	
Smokey & Spiced Yogurt	
Black Truffle Butter {+2}	

culinary team: Matty Boudreau, Abraham Susser & Victor Zet

\* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.