



DINNER

SALADS

SIMPLE LETTUCE.....\$10 <i>grape tomatoes, cucumbers, chardonnay vinaigrette</i>	HEIRLOOM TOMATOES\$18 <i>buffalo mozzarella, arugula pesto, red onion, pine nuts</i>
BUTTERHEAD {ADD BACON \$2}.....\$13 <i>blue cheese dressing & crumbles, onions, grape tomato</i>	WILD BABY ARUGULA\$15 <i>manchego, almonds, radishes, apple cider vinaigrette</i>

STARTERS

FARM STAND CRUDITÉ.....\$18 <i>seasonal selections, trio of sauces</i>	BANG BANG SHRIMP.....\$17 <i>house made hot sauce, scallions, cucumbers & romaine</i>
MARKET VEGETABLE SOUP.....\$11 <i>chef market inspired soup, local ingredients, herbs</i>	COVE CHOWDER {NEW ENGLAND STYLE}.....\$14 <i>peconic clams, local potatoes, fresh herbs, croutons</i>
LOCAL OYSTERS {ON THE HALF SHELL}*\$17/33 <i>montauk pearls, vinegar & cocktail sauces</i>	MONTAUK TUNA TARTARE\$20 <i>avocado, spicy mayo, sesame seeds, crispy wontons</i>
CRISPY CALAMARI {POINT JUDITH, RI}.....\$16 <i>preserved lemon, chillies, queen olives, lemon aioli</i>	SPICY CAPE COD MUSSELS.....\$16 <i>jalapeños, fennel-herb broth, garlicky bread</i>

MAINS

SEARED SHINNECOCK SCALLOPS*\$37 <i>fennel, snap peas, fingerling potatoes, citrus vinaigrette</i>	DAILY CATCH {MONTAUK DOCKS}.....MKT <i>fregula, sweet corn, sunchokes, zucchini, tomatoes</i>
CRESCENT FARMS DUCK LEG CONFIT\$33 <i>kale & garlic risotto, local peach jam</i>	GRILLED ANGUS SKIRT STEAK {10OZ.}.....\$38 <i>crispy onion rings, lemon spinach, garden herb relish</i>
ROASTED ORGANIC CHICKEN\$28 <i>smashed red potatoes, broccolini, lemon-dijon jus</i>	LATE SUMMER PRIMAVERA {ZUCCHINI NOODLES}.....\$28 <i>heirloom tomatoes, parmesan reggiano, garden basil</i>
ROCK SHRIMP TORCHIO {HAND ROLLED PASTA}.....\$31 <i>artichoke hearts, garden herbs, chilies, arugula, cream</i>	JUMBO LUMP CRAB CAKES\$38 <i>smashed potatoes, tuscan kale, sweet corn, remoulade</i>
BAKED CRAB STUFFED LOBSTER\$49 <i>1.5 pound lobster, lump crab meat, choice of side</i>	BARON'S BURGER* {ADD BACON BITES +\$2}.....\$22 <i>hand cut fries, quickles, cheese, challah bun</i>

BUTCHER'S CUT {7X RANCH, AMERICIAN WAYGU}
BALSAM FARM VEGETABLES
MKT

VEGETABLES & SIDES {\$12}

GARLICKY BROCCOLINI	SAUTÉED LEMON SPINACH	HAND CUT FRIES, HERB SALT {\$8}
SMASHED RED BLISS POTATOES	ROSEMARY FINGERLING POTATOES	MUSHROOMS & ARUGULA
LOCAL KALE & FENNEL		SESAME SNAP PEAS

Executive Chef: Matty Boudreau,
Executive Sous Chef: Abraham Susser

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