



# tavern menu

## SNACKS

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- ARTISANAL CHEESE PLATE.....\$18  
*apple, green tomato marmalade, crusty bread*
- SATUR FARMS ARUGULA .....\$16  
*mozzarella, strawberries, sunflower seed brittle*
- SIMPLE SALAD.....\$10  
*tomatoes, cucumbers, chardonnay vinaigrette*
- COVE CHOWDER {NEW ENGLAND STYLE}.....\$14  
*peconic clams, local potatoes, fresh herbs*
- PECONIC GOLD OYSTERS\* .....\$17/\$33  
*east coast oysters, vinegar & cocktail sauces*
- CRISPY POINT JUDITH CALAMARI.....\$17  
*preserved lemon, chillies, queen olives, aioli*
- BANG BANG SHRIMP.....\$17  
*hot sauce, scallions, cucumbers & romaine*

## ENTREES

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- BAR STEAK \*.....M/F  
*chef's daily cut, sauce and vegetables*
- CHEF'S DAILY SELECTION.....M/P  
*seasonal staples, matching sauce*
- LOBSTER ROLL.....\$28  
*buttered bun, quickles, crispy fries*
- CHICKEN "BLT".....\$19  
*house made bacon, green tomato marmalade, haystack fries*
- ROASTED BASS "WICH.....\$19  
*cove slaw, tarter sauce, simple greens*
- BARON'S BURGER\* {8 OZ HOUSE BLEND}.....\$18  
*hand-cut fries, quickles, choice of cheese*
- LOBSTER RAVIOLI.....\$32  
*wilted spinach, truffle butter*

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