



DINNER

SALADS

SIMPLE LETTUCE..... \$10 <i>tomatoes, cucumbers, chardonnay vinaigrette</i>	SATUR FARMS ARUGULA..... \$16 <i>mozzarella, fresh berries, candied walnuts, balsamic</i>
BUTTERHEAD {ADD BACON \$2}..... \$13 <i>blue cheese dressing & crumbles, onions, grape tomato</i>	CANDY STRIPED BEET SALAD..... \$16 <i>rye berries, caraway, pea tendrils, goat cheese, sherry mustard vinaigrette</i>

STARTERS

COVE SHRIMP COCKTAIL \$18 <i>cocktail sauce, lemon</i>	BANG BANG SHRIMP {GLUTEN FREE} \$17 <i>house made hot sauce, scallions, cucumbers & romaine</i>
PECONIC GOLD OYSTERS* \$17/33 <i>east coast oysters, mignonette, cocktail sauce, lemon</i>	COVE CHOWDER {NEW ENGLAND STLYE} \$14 <i>peconic clams, local potatoes, fresh herbs, croutons</i>
CRISPY CALAMARI {POINT JUDITH, RI} {GLUTEN FREE} \$17 <i>preserved lemon, chilies, marinated olives, lemon aioli</i>	MONTAUK TUNA TARTARE * \$20 <i>avocado, spicy mayo, sesame, basil, crispy wontons</i>

MAINS

SEARED SHINNECOCK SCALLOPS* \$35 <i>fennel, fava beans, spring squash, carrot-ginger puree</i>	PAN SEARED SALMON..... \$31 <i>cauliflower puree, braised rainbow chard</i>
FRESH TROFIE PASTA \$35 <i>jumbo lump crab meat, parsley, thai chili oil</i>	HEN OF THE WOODS MUSHROOM \$27 <i>cauliflower-red quinoa, braised greens, english pea puree</i>
DOUBLE CUT PORK CHOP* \$39 <i>pan roasted with celery root puree, asparagus, bourbon sauce</i>	MONTAUK YELLOW FIN TUNA..... \$39 <i>seared espresso rubbed with pickled watermelon, watermelon, ginger and feta cheese salad</i>
ROASTED ORGANIC CHICKEN \$26 <i>amish cheddar grits, carrots, kale chips, lemon-dijon jus</i>	BARON'S BURGER* \$22 <i>hand cut fries, quickles, pretzel roll</i> {ADD SMOKED APPLEWOOD BACON, AVOCADO, CHEESE OR BOUDER FARM EGG +\$3}
MONTAUK SKATE..... \$29 <i>spinach, brown butter capers, honey crisp apples</i>	

ALL NATURAL BRANDT SIRLOIN*
{16oz.} *steak frites, bearnaise sauce \$55*

VEGETABLES & SIDES {\$10}

CELERY ROOT PUREE	AMISH CHEDDAR GRITS	FRENCH FRIES
SAUTÉED ASPARAGUS	MAC AND CHEESE	SAUTÉED SATUR FARMS GREENS
	SAUTÉED SPINACH	

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