



## BAR BITES MENU

<b>NEW YORK CHEESE PLATE</b>	<b>\$18</b>
<i>harvest moon, ewe's blue, atlantic mist mecox bay dairy</i>	
<b>WEDGE SALAD</b>	<b>\$16</b>
<i>ewe's blue cheese dressing &amp; red onions(add bacon \$3)</i>	
<b>LOBSTER EGGROLL</b>	<b>\$12</b>
<i>chili-lime dipping sauce</i>	
<b>SIMPLE SALAD</b>	<b>\$10</b>
<i>chardonnay vinaigrette</i>	
<b>BURRATA WITH ROASTED BABY BEET</b>	<b>\$16</b>
<i>balsamic reduction, baby kale salad</i>	
<b>COVE CHOWDER</b> [NEW ENGLAND STYLE]	<b>\$14</b>
<i>peconic clams, local potatoes, fresh herbs</i>	
<b>PECONIC GOLD &amp; OYSTERPOND OYSTERS*</b>	<b>\$17/\$33</b>
<i>mignonette &amp; cocktail sauce</i>	
<b>CRISPY POINT JUDITH CALAMARI</b> [GF]	<b>\$17</b>
<i>preserved lemon, chilies, queen olives, aioli</i>	
<b>OYSTER PO'BOYS</b>	<b>\$14</b>
<i>fried oysterpond oysters, remoulade</i>	
<b>BANG BANG SHRIMP</b> [GF]	<b>\$17</b>
<i>hot sauce, scallions, cucumbers &amp; romaine</i>	
<b>CHEF JAY'S BACON JAM</b>	<b>\$18</b>
<i>pretzel crostini</i>	
<b>SHRIMP COCKTAIL</b>	<b>\$18</b>
<i>cocktail sauce, lemon</i>	
<b>BEEF SLIDERS</b>	<b>\$14</b>
<i>cheddar cheese, red onion confit, sriracha aioli</i>	
<b>ADD FRIES</b>	<b>\$8</b>

### UPSTAIRS DINING ROOM DINNER:

Thursday -Saturday | 5pm till 9:30pm

Sunday | 3pm till 8pm

### BREAKFAST

Monday-Friday | 7:30am till 11am

### BRUNCH:

Saturdays & Sundays | 7:30am till 3pm

Please notify your server about any food allergies before placing your order.

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