



TAVERN MENU

NEW YORK CHEESE PLATE <i>harvest moon, ewe's blue, atlantic mist mecox bay dairy</i>	\$18
BLISTERED ORGANIC SHISHITO PEPPERS <i>sea salt</i>	\$12
WEDGE SALAD <i>ewe's blue cheese dressing & red onions(add bacon \$3)</i>	\$16
SIMPLE SALAD <i>chardonnay vinaigrette</i>	\$10
BURRATA W/ ROASTED BABY BEET & KALE <i>balsamic reduction</i>	\$16
LOBSTER EGGROLL <i>chili-lime dipping sauce</i>	\$12
COVE CHOWDER (NEW ENGLAND STYLE) <i>peconic clams, local potatoes, fresh herbs</i>	\$14
PECONIC GOLD & OYSTERPOND OYSTERS* <i>mignonette & cocktail sauce</i>	\$17/\$33
CRISPY POINT JUDITH CALAMARI {gluten free} <i>preserved lemon, chillies, queen olives, aioli</i>	\$17
OYSTER PO'BOYS <i>Fried Oysterpond oysters, remoulade</i>	\$14
BANG BANG SHRIMP {gluten free} <i>hot sauce, scallions, cucumbers & lettuce</i>	\$17
CHEF JAY'S BACON JAM <i>pretzel crostini</i>	\$18
SHRIMP COCKTAIL <i>cocktail sauce, lemon</i>	\$18
BEEF SLIDERS <i>cheddar cheese, red onion confit, sriracha aioli</i>	\$14
ADD FRIES	\$8
L.I. BEER BATTERED CODFISH & CHIPS <i>fennel-arugula slaw & tartar sauce</i>	\$25
LOBSTER & MOREL MUSHROOM POT PIE	\$35
BARON'S BURGER <i>handcut fries, pickles, pretzel roll (add bacon, avocado, cheese or farm egg +\$3 ea.)</i>	\$24
BRAISED PORK SHANK <i>anson mills polenta, brussels sprouts & braising jus</i>	\$36
ROASTED BEACH PLUM FARM CHICKEN <i>mashed potatoes, seasonal vegetables</i>	\$30

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.