



2-COURSE PRIX FIXE DINNER

\$29 per person | plus 30% off a bottle of wine

APPETIZER

WEDGE SALAD

Ewe's blue cheese dressing & red onion (add bacon \$3)

OR

CALAMARI {GLUTEN FREE}

preserved lemon, chilies, queen olives, aioli

OR

COVE CHOWDER {NEW ENGLAND STYLE}

peconic clams, local potatoes, fresh herbs, crackers

ENTRÉES

LONG ISLAND CHEESE PUMPKIN ARANCINI

spaghetti squash & roasted heirloom tomato sauce

OR

BRAISED BEACH PLUM FARM PORK SHANK

Anson Mills polenta, Brussels sprouts & braising jus

OR

LONG ISLAND BEER BATTERED CODFISH & CHIPS

fennel-arugula slaw and tartar sauce

 This fish is sustainably caught by local fisherman on the East End.  Raised on our sustainable 62-acre Beach Plum Farm in Cape May, NJ.

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.