

Tastes

- House Marinated Olives** 3
- Roasted Garlic Clove** 3
- Moroccan Spiced Chick Pea Hummus** 5
Grilled Pita Bread
- Beer & Bacon Glazed Almonds** 4
- Crab Stuffed Deviled Eggs** 4
- Duck Liver Mousse** 5
- Truffle Gougeres**
Warm Gruyère Cheese Puffs 5
- Crescent Farm Duck Rilette**
Duck Confit Patè, Grilled Crostini 7

Small Plates

- BBQ'd Local Oyster** 3 Ea.
- Satur Farm Butter Lettuce Salad**
Granny Smith Apples, Gruyère Cheese,
Candied Walnuts 11
- Roasted Local Beet Salad**
Warm Goat Cheese, Hazelnut Vinaigrette,
Local Wild Arugula 10
- Gorgonzola Rosemary French Fries** 8
- Local Beet Risotto**
Catapano Goat Cheese 12
- Sautéed North Fork Brussels Sprouts**
Andouille Sausage, Sage, Blue Cheese 11
- LI Clam Chowder**
Steamed Local Little Necks, Fingerling Potatoes,
Soffrito, Fines Herbs, a Touch of Cream 10
- Crispy Tasmanian Red Crab Tacos**
Cucumber, Jalapeño, Cilantro 11
- Steamed PEI Mussels**
Romesco Broth, Preserved Lemons, Chorizo 12
- Grilled Sardines**
Piquillo Peppers, Lemon Aioli, Basil 9
- Blackened Jumbo Lump Crab Cake**
Roasted Butternut Squash Salad 14
- Flash Fried Local Calamari Salad**
Frisee, Thai Sweet Chili Citrus Vinaigrette 12
- Baked Peconic Bay Scallops**
Champagne Cream Sauce, Gruyère Cheese 14
- Crescent Farm Duck BBQ**
Pulled Duck, Smoked Cheddar Polenta 11
- Filet Mignon Sliders**
Toasted Brioche, Creamed Local Spinach,
Truffle Béarnaise Sauce 17



Raw Bar

- Noah's Seafood Tower***
Half Lobster, (6)Shrimp, (6)Oysters, (6)Clams,
Ceviche 45
- Pipes Cove Oysters***
Local Greenport 2.5 Ea. Half Doz. 14 Doz. 24
- Blue Point Oysters***
Local LI 2.5 Ea. Half Doz. 14 Doz. 24
- Beau Soleil Oysters***
Canadian 2.5 Ea. Half Doz. 14 Doz. 24
- Local Little Neck Clams***
Peconic Bay 1.5 Ea. Half Doz. 8 Doz. 15
- Peel & Eat Jumbo Shrimp**
Lemon Aioli, Cocktail Sauce 2 Ea. Half Doz. 10
- Seared Tuna Tartare ***
Thai Basil, Cashews, Coconut Milk 12
- Peconic Bay Scallop Ceviche***
Citrus, Yuzu, Red Onion, Chillies 12

Full Plates

- Warm Lobster Roll**
Shaved Fennel, Hand Cut French Fries,
House Made Pickles 24
- Roasted Butternut Squash Ravioli**
Ricotta Cheese, Hazelnuts, Sage Brown Butter 25
- Local Seafood Bouillabaisse**
Bay Scallops, Shrimp, Clams, Mussels, Saffron Fennel
Broth, Piquillo Pepper Rouille, Toasted Baguette 29
- Pan Seared Montauk Tuna***
White Bean Puree, Broccoli Raabe,
Lemon Oil, Aged Balsamic 29
- Atlantic Cod Fish and Chips**
Beer Batter, Three Cabbage Slaw, Remoulade 24
- Long Island Duck Confit**
Warm Fingerling Potatoes, Wild Mushrooms,
Frisee, Truffle Vinaigrette 28
- Red Wine Braised Beef Short Ribs**
Potato Puree, Horse Radish Parsley Gremolata 27
- 8oz. Kobe Beef Burger***
Blue Duck Brioche Bun, French Fries, Pickles 15
Bacon (2), Avocado (2), Cheese (2)

Executive Chef Owner Noah Schwartz

**This item can be cooked to your liking. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
20% Gratuity included on parties of 6 or more.



Mixed Drinks 12

Blumenwasser

Aperol, St. Germain Elder Flower Liquor, Gruet Sparkling

Lucky Sevens

Seagram's 7, Brandied Cherries, Triple Sec, Lemon, Cinnamon

Bulleit Smash

Bulleit Bourbon, Muddled Lemon, Canton Ginger

Thai One On

Ciroc Coconut Vodka, Canton, Thai Chilies, Thai Basil

Raspberry Cosmo

Stoli Raspberry, White Cranberry Juice, Lime Juice, Chambord

Cucumber Margarita

Avión Silver, Fresh Cucumber, Cayenne Pepper

Peach Jalapeño

Peach Absolut, Peach Puree, Fresh Lime Juice, Sliced Jalapeño Peppers

Greenport Ginger

Ketel One Citron, Fever Tree Ginger Beer, Fresh Lime

Greentini

Charbay Green Tea Vodka, Fresh Lime Juice, Fresh Mint and Meyer Lemon

Beer 5

Amstel Light
Corona
Dos Equis
Heineken
Negra Modelo
Peroni
Becks (Non Alcoholic)
Blue Point India Pale Ale
Southampton Double White
Guinness

Water

Aqua Panna
Small 500ml 3
Large 1L 6
San Pellegrino
Small 500ml 4
Large 1L 7

Non-Alcoholic 3

Homemade Iced Tea
Coke
Diet Coke
Sprite
Root Beer
Club Soda
Ginger Ale
Orangina 4