

# TONIGHT'S DINNER MENU

## Daily Raw Oysters

(min 6 oysters per order)

East Coast (HH) *Dollar East Coast from 5/18-5/29* (12 max per person)	2
West Coast	4.5

Condiments: cocktail sauce, tabasco, rose mignonette, horseradish

## Dressed Raw

(minimum of 2 oysters)

Cucumber (DF) yuzu kosho, trout roe, dill	5 ea
Chili (DF) thai chili, lime, chili thread	5 ea
Caviar buttermilk, yogurt	18 ea
Dressed Trio one of each	25

## Starters

Fluke Tartare (DF, GF) coconut, marcona almonds, tobiko	21
Harissa Salmon Crudo (DF) gochujang, charred avocado, preserved lemon	18
Gambas al Ajillo (DF) shrimp, pimento, preserved lemon	17
Calamari guindilla, parsley, calabrian chili aioli	15
Miso Baba Ganoush (V) charred eggplant, za'atar, house pita	12

## Salads

add-on options: shrimp or chicken (+9), salmon (+11), dayboat scallops (+14)

Caesar Salad gem lettuce, anchovies, parmesan	16
Arugula Salad (GF, V) endive, pecan, pecorino, grapefruit	15

## Soup

Chilled Asparagus (DF, GF, VE) chili oil, pickled ramps, cashew	9
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## Mains

'Nduja Mussels pork sausage, guajillo, calabrian chili	23
Faroe Island Salmon jeweled rice, shoyu brown butter, oyster mushroom	27
Surf & Turf Burger smoked wagyu beef, poached lobster, calabrian chili aioli, house made chili oil, pickle served with fries	28

Peekytoe Crab Roll old bay aioli, celery, guindilla	21
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Chili Lobster Roll served Connecticut style (warm) house made chili oil, scallion, tempura flakes	32
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## Sides

Parmesan Fries (V) condiments: ketchup, spicy mayo, and charred scallion aioli	11
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Mon-Thurs 4:30pm-9pm

Friday & Saturday

4:30pm-10pm

*Sagaponack*

# TODAY'S LUNCH MENU

## Daily Raw Oysters

(min 6 oysters per order)

East Coast (HH) 2

\*Dollar East Coast from 5/18-5/29\*  
(12 max per person)

West Coast 4.5

Condiments: cocktail sauce, tabasco,  
rose mignonette, horseradish

## Starters

Fluke Tartare (DF, GF) 21

coconut, marcona almonds, tobiko

Gambas al Ajillo (DF) 17

shrimp, pimento, preserved lemon

Calamari 15

guindilla, parsley, calabrian  
chili aioli

Miso Baba Ganoush (V) 8

charred eggplant, za'atar, pita (HH)

Parmesan Fries (V)  
condiments: ketchup, spicy mayo, and  
charred scallion aioli (HH)

'Nduja Mussels 16

calabrian chili, guajillo, tomato, 'nduja (HH)

## Salads

add-on options: shrimp or chicken (+9),  
salmon (+11), dayboat scallops (+14)

Caesar Salad 16

gem lettuce, anchovies, parmesan

Arugula Salad (GF, V) 15

endive, pecan, pecorino, grapefruit

## Sandwich

served with side salad

Blackened Sandwich 19

chicken or salmon (+3)  
scallion ranch, dill, red onion

Peekytoe Crab Roll 21

old bay aioli, celery, guindilla

Chili Lobster Roll 32

served Connecticut style (warm)  
house made chili oil, scallion, tempura  
flakes

Yellowfin Tuna Melt 18

togarashi, five cheese blend, dill,  
pickled red onions, sourdough

## Main

Faroe Island Salmon 27

jeweled rice, shoyu brown butter, oyster  
mushroom

## Soup

Chilled Asparagus (DF, GF, VE) 9

chili oil, pickled ramps, cashew

## Dessert

Thai Milk Cake 17

mango, cinnamon whipped cream, pecan  
crumble

**Monday-Saturday**

**11:30am-2:30pm**

*Sagaponack*