



Pub Menu

From The Grill

Chicken Wings Choose One 12

Traditional Hot - Served with Blue Cheese

Italian - Served with Blue Cheese

Habanero Mango

Honey BBQ

Inspired Pairing: Samuel Adams Seasonal Beer

Black Angus Sirloin Burger 15

Choice Of Cheddar, Swiss,

Monterrey Jack, Fries

Inspired Pairing: Pindar Cabernet Franc, Long Island

From The Garden and Farm

Eggplant Cakes 8

Roasted Tomato, Parmesan Cheese, Mint,

Aged Balsamic Vinegar

Inspired Pairing: Alamos Malbec, Argentina

Truffled French Fried Potatoes 7

Truffle Mayo

Inspired Pairing: Blue Point Toasted Lager, Long Island

Grilled Pita Trio 9

Roasted Eggplant Puree, Olive Tapenade,

Hummus,

Inspired Pairing: New Harbor Sauvignon Blanc

Polenta Fries 7

Marinara

Inspired Pairing: Brooklyn Winter Ale, Long Island

Apple Wood Bacon Wrapped Dates 8

Almonds

Inspired Pairing: Hot Apple Cider Cocktail

From The Oven

Baked Clams 10

Cherrystone Clams, Lemon

Pairing: Ruffino Pinot Grigio, Italy

Crab Cakes 14

Apple-Fennel Slaw, Lemon Coriander Sauce

Inspired Pairing: Blue Point Toasted Lager, Long Island

Lobster Pot Pie 25

Traditional Ragout, White Flaky Pastry

Inspired Pairing: Raphael Chardeaux, Long Island

From The Sea

Lobster Risotto Arancini 14

Fennel Aioli

Inspired Pairing: Ruffino Pinot Grigio, Italy

Selection of Chilled Raw Oysters - Market Price

Champagne Mignonette, Cocktail Sauce, Lemon

Inspired Pairing: LIV Bloody Mary, Long Island Vodka

Chilled Little Neck Clams on the Half Shell 10

Champagne Mignonette, Cocktail Sauce, Lemon

Inspired Pairing: Lenz Sparkling Wine, Long Island

Colossal Shrimp Cocktail 17

Pickled Radish Salad, Cocktail Sauce, Lemon

Inspired Pairing: Chalone Chardonnay, California

Lobster Roll 25

Lobster Salad, Farro Salad

Inspired Pairing: Lenz Chardonnay, Long Island

Fish & Chips 17

Beer Battered Cod Fillet, Fries, Cole Slaw, Tartar

Inspired Pairing: Bass Ale, England

Tasting of the Sea

Choose Three 12

Thai Chili Lime Striped Bass | Coconut Scallop | Grilled Squid and White Anchovy

Grilled Shitake and Seaweed | Salmon Toro Tartare with Lemon Oil

Inspired Pairing: Chalone Chardonnay, California

Executive Chef Jonathan Levine