



Appetizers

Tuna Tatake*

Seared, Sweet Soy Sauce, Wonton,
Wasabi Micro Greens, Thai Sesame
Ginger Dressing- 16

Crab Dip

Crab Meat, Old Bay, Fresh Herbs,
Jack Cheese Blend, Grilled Baby Naan- 15

Burrata

Fried Eggplant, Shaved Prosciutto
Pesto, Rst Peppers, Balsamic Reduction-14

Chilled Raw Oysters* *gf*

Cocktail Sauce, Mignonette, Lemon- MP

Clams on the Half Shell* *gf*

Little Neck Clams, Cocktail Sauce, Lemon- 12

Chilled Colossal Shrimp *gf*

Cocktail Sauce, Dragon Aioli, Lemon- 18

Soup of the Day

Chef's Daily Creation- 10

French Onion Soup

Caramelized Onions,
Rich Beef Broth, Crostini, Three Cheeses- 11

Mac & Cheese

Creamy Cheese Sauce
Bread Crumb Dust- 11
Add Truffle- 5 Add Lobster- 11

Port Jeff Stuffies

Baked Stuffed Clam, Shrimp
Bacon, Red Bell Pepper
Celery, Butter, Herbs, Panko- 13

Jumbo Lump Crab Cakes

Creole Remoulade,
Firecracker Corn Relish- 14

WAVE Calamari

Flash Fried, Spicy Marinara Sauce- 14

Artisan Cheese Board

Handcrafted Cheeses, Dried Fruit, Rosemary
Skewered Olives, Salumi Spread, Crostini, Fig
Jam, Flat Bread- 16

Greens

Beet Carpaccio

Thinly Sliced Beets, Goat Cheese Crumbs,
Lemon Vinaigrette, Shaved Radicchio,
Belgian Endive, Toasted Pumpkin Seeds- 14

Caesar Salad

Brioche Croutons, Parmigiana Crisp- 12

Red Quinoa Salad

Cucumber Basket, Carrots, Feta Cheese Crumbs,
Arugula, Mango Vinaigrette- 13

The Wedge

Crisp Baby Iceberg Lettuce, Bacon
Blue Cheese Dressing, Pickled Red Onion- 14

Satur Farms Field Greens *gf*

Cherry Tomatoes, Hot House Cucumbers
Shaved Red Onion, Carrots
House Balsamic Vinaigrette- 10

BBQ Ranch Tortilla Salad

Mixed Greens, Blackened Chicken, Black Beans,
Roasted Corn, Manchego Cheddar, Tomatoes, Scallions,
Bacon- 16

Add Chicken \$6 Add Shrimp \$12 Add Salmon \$14

Before placing your order, please inform your server if a person in your party has a food allergy

Sandwiches

Shrimp & Lobster Roll

Toasted Bun, Bibb Lettuce
Pasta Salad- **22**

*Wine Pairing: Chardonnay,
Chalone, California*

Salmon Burger

House Made Burger
Grilled Onion, Avocado
Mushrooms, Pasta Salad- **18**

*Wine Pairing: Rose,
De Loach, California*

French Dip

Boursin & Swiss Cheeses, Au Jus,
Pasta Salad- **14**

*Beer Pairing: Amber Ale,
New Belgium Fat Tire*

Autumn Harvest Chicken Salad Roll

Butternut Squash, Granny Smith
Apples, Craisins, Pecans
Brioche Roll- **14**

*Wine Pairing: Riesling,
Relax, Germany*

Steak Burger*^

CAB, LTO, Fries- **15**
American, Swiss or Cheddar- **1.50**

Applewood Smoked Bacon- **2**
Avocado- **2**

*Beer Pairing: IPA,
Cigar City*

Side Dishes

Your Choice- **8**

Truffle Fries

Sweet Potato Fries

Smoked Gouda Mashed Potatoes

Quinoa & Cauliflower Rice

Sautéed Spinach

Farm Stand Vegetables

Rice Pilaf

Roasted Parsnips

Entrees

Potato Crusted

Faroe Island Salmon

Red Quinoa & Cauliflower Rice, Garlic
Ginger Baby Bok Choy,
Whole Grain Mustard- **29**

*Wine Pairing: Pinot Noir,
Love Noir, California*

Seafood Pot Pie

Lobster, Bay Scallops, Shrimp,
Clams, Fresh Catch,
Onion, Celery, Carrots,
Sherry Cream Sauce
Puff Pastry- **34**

~Please note when ordering this item
is prepared from scratch with a
minimum cook time of 25 minutes~

*Wine Pairing: Chardonnay,
Channing Daughters, LI*

Fresh Catch of the Day

Tomato Orange Compote,
Smoked Gouda Mashed Potatoes,
Rice Pilaf- **MKT**

*Wine Pairing: Sauvignon Blanc,
Raphael, Long Island*

Charred Cauliflower Steak

(Vegetarian)

EVOO, Garlic
Roasted Pepper, Thyme
Chili Flakes, Pesto- **18**

*Wine Pairing: Rose,
DeLoach, California*

Linguine White Clam

Fresh Clams, EVOO

White Wine, Sweet Garlic
Lemon, Parsley- **28**

*Wine Pairing: Pinot Grigio,
Ruffino, Italy*

Sausage & Broccoli Ravioli

Sauteed Wild Mushrooms,
Roasted Tomatoes, Baby Spin-
ach, Shaved Parmesan, Port
Wine Demi Glace-**27**

Macari "Collina", Mattituck

Fish & Chips

Guinness Beer Battered Cod

Fries, Tartar Sauce- **18**

*Beer Pairing: Belgian Pilsner,
Stella Artois*

Steaks

Steaks Are Served With Crispy Onion Straws &
Cipollini Garlic Compound Butter
Choice of Danfords Signature Steak Sauce or Red Wine Demi Glace

16oz. Angus Rib Eye*^

General Marbleization Throughout, Flavorful Cut- **43**

Wine Pairing: Cabernet Sauvignon, Charles Smith, Washington

8oz. Filet Mignon*^

CAB, Lean Center Cut, Tender- **40**

Wine Pairing: Merlot, Macari Vineyard, LI

10oz. Marinated Flat Iron Steak *^

Significant Marbleization, Tender, Garlic Teriyaki Marinade- **27**

Wine Pairing: Malbec, Altos del Plata, Argentina

Executive Chef John Bauer

*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses.
Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

^This menu item can be cooked to your liking.