

- Local Peeko Oysters On The Half Shell 22 1/2 doz/44 doz
shallot mignonette & cocktail sauce
- Chilled Corn & Crab Soup
leeks, shallots, cilantro & coconut milk 18
- Ahi Tuna Tartare
cucumber, jalapeño, seaweed & avocado w/pickled ginger-sesame dressing 28
- Crispy Fried Calamari
banana peppers & fried parsley w/chipotle aioli & marinara sauce 19
- Charred Spanish Octopus
eggplant-olive tapenade w/anchovy-mustard vinaigrette 27
- Jumbo Lump Crab Cake
baby watercress, julienne watermelon radish-fennel salad w/remoulade 29
- Classic Caesar Salad
white anchovies & croutons w/shaved parmesan 18
- * Lacinato Kale Salad
mixed berries, pistachios & toma mahon cheese w/maple-bourbon vinaigrette 22
- * Red & Golden Beet Salad
goat cheese, arugula & toasted almonds w/pomegranate vinaigrette 24
- Sogno Tuscano Burrata
local sagaponack farm heirloom tomatoes & pata negra prosciutto w/basil pesto 25
- Tropical Seafood Salad
baby octopus, rock shrimp, mussel, calamari, pineapple, red peppers & cilantro w/sweet chili-citrus dressing 27

Main Course

- Vegan Grain Bowl
pearl barley, zucchini, yellow squash, broccoli, spinach, green peas, wild mushrooms, peppers, leeks & garlic 27
- Gemelli, Sausage & Broccoli Rabe
italian sweet sausage, crushed red pepper, roasted garlic & olive oil w/parmesan 29
- Garganelli Bolognese
slow cooked beef, veal, lamb & san marzano tomatoes w/parmesan 31
- Hand-Made Cavatelli & Jumbo lump Crab
snow peas, fava beans, cherry tomatoes & local corn w/white wine cream lobster sauce 44
- Roasted Chilean Sea bass
chickpeas stew of bacon, zucchini, squash, cherry tomato w/gorgonzola & extra virgin olive oil 49
- Jumbo Curry Shrimp
japanese sticky rice, julienne kohlrabi, peppers, spinach & bean sprouts w/yellow curry sauce 38
- Seared Sea Scallops
kombocha red cabbage purée & chanterelle mushroom w/jalapeño coulis 52
- Bouillabaisse
market fish, little neck clams, mussels, calamari & shrimp w/saffron-leek & tomato broth 48
- ☛ Cajun Spiced Tuna
israeli couscous, shitake mushrooms, sugar snap peas, patty pan squash w/pickled ginger emulsion 51
- Free Bird Herb Roasted Chicken
leek-mashed potatoes & sautéed florentino w/herb chicken jus 37
- ☛ L.I Crescent Duck Breast & Leg Confit
red himalayan rice, shaved white asparagus & sautéed spinach w/orange ginger sauce 46
- ☛ Allen Brothers Prime 12oz NY Strip
truffle fries, arugula, fennel & cherry tomato salad w/herb butter 53

Sides

sautéed wild mushrooms 18	broccoli rabe, garlic & oil 17	sautéed spinach 16
six cheese mac-n-cheese 18	sautéed florentino 15	corn succotash 19

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

* Contains Nuts

• Indicates Raw Item

☛ Indicates cooked to your liking. 20% Gratuity will be added to parties 6 or more.

WIFI PASSWORD: pageguest

© BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY