

Appetizers

Oysters On The Half Shell	\$2.50 each
<i>Raw Montauk Cupcake Oysters served on Shaved Ice</i>	
Clams on the Half Shell	\$1.75 each
<i>Raw Little Neck Clams served on Shaved Ice</i>	
Jumbo Shrimp Cocktail	\$4 each
<i>Served with our House Made Cocktail Sauce</i>	
Fried Calamari	\$12
<i>Served with a House Sriracha and Sweet Marinara Sauce</i>	
Steamed Little Neck Clams	10Hlf/18doz
<i>Served with Drawn Butter and Lemon</i>	
French Onion Soup	\$8
<i>Topped with a Crouton and Melted Gruyere Cheese</i>	
Ahi Tuna	\$12
<i>Sesame Crusted in a Crispy Tortilla Bowl with Avocado and Ginger Sauce</i>	

Brunch

Banana Foster Pancakes	\$14
<i>Buttermilk Pancakes topped with Hot Caramelized Bananas Foster</i>	
Mandarin Orange French Toast	\$14
<i>French Toast with a Mandarin Orange Cream Whipped Topping</i>	
Pork Belly Benedict	\$15
<i>Traditional Style Poached Eggs on English Muffin with Pork Belly and Topped with Hollandaise Sauce Served with Home fries</i>	
Eggs Any Way with Short Rib Sweet Potato Hash	\$9
<i>Served with Asiago Toast and Home fries</i>	
Broccoli Rabe Omelette	\$12
<i>Made with Sautéed Broccoli Rabe, Goat Cheese and Sausage served with home fries</i>	

Lunch Salads

Grilled Chicken Caesar	\$15
<i>Crisp Romaine chopped and tossed with our House Caesar Dressing and topped with crispy Croutons and fresh Shredded Aged Parmesan Cheese, finished with Sliced Grilled Chicken Breast</i>	
Warm Spinach Salmon Salad	\$21
<i>Fresh Spinach tossed with a warm Lemon Ginger dressing, with a Fried Risotto Cake, and Grilled Salmon, topped with Hay Stack Onions</i>	
Warm Kale and Goat Cheese Salad	\$12
<i>Lightly Sautéed Kale with Figs, Crispy Bacon, Walnuts, and Cherry Tomatoes</i>	

Sandwiches

Lox & Bagel	\$16
Nova Scotia Lox with a Fresh Bagel, Cream Cheese, Onions, Tomato and Capers	
Open Steak Sandwich	\$19
Aged Beef served on Garlic Toast with Onion Rings and Truffle Steak Fries	
White Cheddar and Butternut Squash Quesadilla	\$11
New York White Cheddar and Local Roasted Butternut Squash	
Smoke House Burger	\$15
House Ground All Natural Chuck with Smoked Gouda, Sauteed Onions, and Smoked Bacon Ends served with Fries with Smoked Salt	
Soft shell Crab Sandwich	\$17
Fried soft shell crab served with Sriracha Tartar sauce and Avocado served with sweet potato fries	

Entrées

Shrimp and Calamari Pasta	\$17
Done in your Choice of a White or Red Clam Sauce	
Short Rib Ravioli	\$15
House made, served with Osso Bucco Cream Sauce	
Seafood Mac and Cheese	\$26
Shrimp, Scallops, and Crabmeat in a Creamy Cheese Sauce topped with Melted Cheese and Bread Crumbs	

Start the Day off Right

Peach Strawberry Bellini	\$9
Prosecco with Peach and Strawberry Puree	
Pineapple Mimosa	\$7
Prosecco and a Healthy Splash of Pineapple Juice	
Clamato Mary	\$11
Local Vly Creek Vodka Paired with our House Bloody Mary Mix with Fresh Clam Juice and A raw Clam on top	
Spicy Cucumber Bloody Mary	\$9
Cucumber Vodka with our House Bloody Mary Mix with a little Extra Spice	
Lavender Prosecco	\$8
Prosecco with a Splash of Lavender Simple Syrup	