FOR THE TABLE

PRIMAL WINGS $16
Confit Chicken Wings Fried to Perfection and Tossed in our Orange-Harissa Marmalade

CHARRED LEMON CAESAR SALAD $18
Fresh Dill and Crispy Croissant Flakes
+Blackened Fish $12, Organic Chicken or Grilled Shrimp $10

BILLY GOAT SALAD $18
Panko Crusted Goat Cheese, Toasted Almonds and Beets with Candied Ginger Vinaigrette
+Blackened Fish $12, Organic Chicken or Grilled Shrimp $10

WHITE WINE MUSSELS* $24
P.E.I Mussels, White Wine, Cilantro Herb Butter, French Baguette Toast Points

SIDES

CHICKEN FINGERS & FRIES $12

FRENCH FRIES $9

MONTAUK MOCKTAILS

SPIRITRUM- LIGHT AND REFRESHING
LEMON, LYCHEE, LAVENDER

TERRA- THE GUILT FREE MOJITO
LIME, MINT, BLUEBERRY, DATE

IGNIS- SOME LIKE IT HOT
LIME, GINGER, JALAPENO, AGAVE

$10

MAINS

BLACKENED LOCAL FISH MONTACOS (GF)
2 Tacos $22
3 Tacos $30

Made with Locally Caught Tile Fish, Creamy Coleslaw and Homemade Mango Salsa in Crunchy Corn Tortillas & Side Salad

FISH SANDWICH $20
Blackened Locally Caught Tile FIsh served on Brioche Bun with Homemade Tartar Sauce and a side of Coleslaw

LOBSTER ROLL $36
Locally Caught and Cooked Right Here, Served on Fresh Baked Croissant with a Side Salad, Coleslaw and Potato Chips.

GRILLED ORGANIC CHICKEN SANDWICH $18
Melted Provolone on a Fresh Baked Croissant with Chipotle Mayonnaise & French Fries
+Bacon 2$

IMPOSSIBLE BURGER (GF) (V) $25
Plant Based Impossible Burger served on Gluten Free Bun with Side Salad and Balsamic Dressing

GRILLED "PAT LA FRIEDA" BURGER* $20
8oz Burger on Brioche Bun with Fries. Choice of Cheddar or Provolone.
+Cage Free Egg or Bacon $2

BABY BACK RIBS
HALF $18
FULL $30

Baked To Order Corn Bread & Creamy Coleslaw Half Rack or Full Rack

VEGATARIAN FRIENDLY (V)   GLUTEN FREE (GF)

DRINKS

Mexican Coke, Diet Coke, Sprite, $3

Pellegrino, Acqua Panna $7

Full Espresso Bar- Ask your server for options

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may Increase Risk of Food Born Illness

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