

SIX SIX EIGHT  
ESTD *The* 2006  
**GIGSHACK**  
MONTAUK, NEW YORK

LUNCH

MENU

## APPETIZERS

### TUNA TARTAR TAQUITOS\*

\$16

Toasted Sesame Seeds, Avocado and Micro Red Radish

### CLAMS ALA KASBAH\*

\$17

Manila Clams Sautéed with Baby Potatoes, Wine and Herbs. Dusted with a Hazel Nut-Spice. Grilled Pita Bread

### PRIMAL WINGS

GF

\$16

Confit Chicken Wings Fried to Perfection and Tossed in our Orange-Harissa Marmalade

### VINE RIPENED TOMATO BRUSCHETTA

\$15

Grilled Baguette with Homemade Fig-Butter

### SHAVED FENNEL SALAD

V GF

\$15

Seasonal Cara-Cara Orange Vinaigrette with Baby Arugula, White Beans and Toasted Pignoli Nuts

### SEARED LOCAL SEA SCALLOPS\*

\$20

Baby Arugula, Avocado, Toasted Sesame Seeds with a Warm Soy Vinaigrette

## FOR THE TABLE

### CHARRED LEMON CAESAR SALAD

V

\$18

Fresh Dill and Crispy Croissant Flakes  
+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

### GRILLED ORGANIC CARROTS

V GF

\$18

Carrot Greens Chimichurri

### MONTAUK MOCKTAILS

*SPIRITUM*- 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

### GRILLED "PAT LA FRIEDA" BURGER\*

\$20

8oz Burger on Brioche Bun with Fries. Choice of Cheddar, American or Provolone.  
+Cage Free Egg or Bacon \$2  
+Sub Vegan Beyond Burger

### GRILLED ORGANIC CHICKEN SANDWICH

\$18

Melted Provolone on a Fresh Baked Croissant with Chipotle Mayonnaise & French Fries  
+Bacon 2\$

### FISH SANDWICH

\$22

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

### FLATBREAD

V

\$18

Roasted Tomato, Fresh Mozzarella, Homemade Pesto, Arugula

VEGATARIAN FRIENDLY

V

GLUTEN FREE

GF

## DRINKS

Soft Drinks

\$3

Pellegrino, Acqua Panna

\$7

Full Espresso Bar- Ask your server for options

20% Auto-Gratuity Is Added On To Tables of 6 or More

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

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