

STARTERS

Biscuits by Main Road Biscuit Co with whipped honey butter	2 for 5 4 for 9	←
Baked Clams herbs, garlic, bacon, mushroom		16
North Fork Oysters Claudio spinach, pancetta, parmesan		22
Claudio's Classic Meatballs pork, beef & veal, garlic bread, momma's gravy		16
Tuna Tartare heirloom tomatoes, onions, corn tortilla, charred onion, serrano dressing		20
Burrata tomatoes, pesto, grilled bread <i>(add lobster +20)</i>		20
North Fork Farm Salad local organic greens, lemon, extra virgin olive oil		17
Classic Caesar Salad* romaine, reggiano, house-made croutons		18
• <i>Add chicken + 8, add jumbo shrimp +15</i>		
New England Clam Chowder potatoes, cream, scallions		12

RAW BAR

Clams on the Half Shell* little neck	half dozen 12	dozen 22
Oyster Ponds oysters* (orient point)	half dozen 18	dozen 36
Jumbo Shrimp Cocktail (4) cocktail sauce		25
Seafood Tower* 6 oysters, 6 clams, half lobster, 4 jumbo shrimp	2 person 75	4 person 140
• <i>Served with: black pepper mignonette, cocktail sauce, grated horseradish</i>		

SANDWICHES

Lobster Roll Claudio's (mayo/cold) or Connecticut-style (buttered/hot), fries, coleslaw	36
Grilled Chicken Sandwich bacon, avocado, harissa mayonnaise, ciabatta, fries	22
Grilled Vegetable Panini squash, portobello, red onions, baby arugula, sundried tomato pesto roasted red pepper, ciabatta, fries	18
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Pat La Frieda Burger brioche bun, special sauce, fries	24
• <i>Add bacon, swiss, american, cheddar or mozzarella +2</i>	

PASTA

Spaghetti Alle Vongole clams, garlic, white wine, parsley, Calabrian chili	27
Mafaldine local swordfish ragu, house-made bread crumbs	25
Farro Risotto pea leaves, pea-mint purée, heirloom carrots, baby zucchini, vegan parm	21

SPECIALTIES

Fluke Oreganata house-made breadcrumbs, baby arugula, piccata sauce	34
Bass spiced tomato sauce, capers, olives, sautéed swiss chard	36
Pan Roasted Sea Scallops mushroom, north fork vegetables, cauliflower purée	45
Fish & Chips Greenport Harbor porter battered fish, fries, coleslaw, tartar sauce	25
Whole Canadian Steamed Lobster (1 ½ or 2 ½ lbs) baked potato, local steamed corn	68/125
Center-Cut Filet Mignon (8 oz.) country potatoes, asparagus, bordelaise	58
Steak Frites (12 oz., dry aged, bone-in) New York strip, herb butter, fries	56
Oven Roasted Organic Chicken chicken jus, country potatoes, asparagus	34

SIDES

Cauliflower roasted herb breadcrumbs	Yukon Gold Potato Purée	10 Each
Grilled Asparagus lemon confit	French Fries	
Sep Farm Local Corn	Cole Slaw	8