

STARTERS

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

RAW BAR

<b>Clams on the Half Shell*</b> little neck	half dozen 12	dozen 22
<b>Oyster Ponds oysters*</b> (orient point)	half dozen 18	dozen 36
<b>Jumbo Shrimp Cocktail (4)</b> cocktail sauce	25	
<b>Seafood Tower*</b> 6 oysters, 6 clams, half lobster, 4 jumbo shrimp, ½ lb king crab legs	2 person 85	4 person 150
• <i>Served with: black pepper mignonette, cocktail sauce, grated horseradish</i>		
<b>King Crab Legs</b>		
1lb, corn, coleslaw, drawn butter	90	

SANDWICHES

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

PASTA

<b>Spaghetti Alle Vongole</b> clams, garlic, white wine, parsley, Calabrian chili	27
<b>Mafaldine</b> local swordfish ragu, house-made bread crumbs	25
<b>Farro Risotto</b> butternut puree, heirloom carrots, water chestnuts	21

SPECIALTIES

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

SIDES

<b>Cauliflower</b> roasted herb breadcrumbs	10 Each
<b>Grilled Asparagus</b> lemon confit	
<b>Sep Farm Local Corn</b>	
<b>French Fries</b>	
<b>Cole Slaw</b> 8	

\*The Suffolk County Department of Health advises that consuming raw or undercooked meats, fish, shellfish or fresh-shelled eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.