

Greens

Beet Salad	12
Tri-Color Beets, Goat Cheese, Rocket, Balsamic, Pepitas	
Caesar Salad	10
Brioche Croutons, Parmesan Crisp	
The Wedge	12
Crisp Iceberg Lettuce, Bacon, Blue Cheese Dressing, Pickled Red Onion	
Strawberry Field Salad	12
Field Greens, Fresh Strawberries, Strawberry-Balsamic Dressing	
Add Chicken \$5 Add Shrimp \$8 Add Salmon \$12	

Appetizers

Artisanal Cheeses Board	14
Daily Trio of Cheese, Fig Jam, Crackers	
Tuna Tartar	14
Yellow Fin, Avocado, Cucumber, Ponzu	
Burrata	13
Pea & Mint Puree, Truffle-Honey, Micro Greens, Pistachio, Pancetta	
Mussels	14
Olives Oil, Garlic, White Wine, Potato, Fennel, Pernod	
Chilled Raw Oysters*	16
Vodka Mignonette, Cocktail Sauce, Lemon	
Little Neck Clams*	12
Local Clams, Vodka Mignonette, Cocktail Sauce, Lemon	
Chilled Colossal Shrimp	18
Cocktail Sauce, Lemon	
Homemade Gnocchi	12
Olives, Tomatoes, Capers, Brown Butter	
Baked Clams	13
Little Neck Clams, Fresh Herbs, Panko, EVOO, Garlic, White Wine	
Crab Cakes	14
Maryland Lump Crab, Chipotle Aioli, Warm Corn Salsa	
WAVE Calamari	14
Flash Fried, Spicy Marinara	
Long Island Seafood Bisque	10
Crème Fraiche	

Entrees

Whole Maine Lobster <i>Wine Pairing: Chardonnay, Chalone, Calif</i> Warm Drawn Butter, Lemon	MKT
Atlantic Cod <i>Wine Pairing: Chardonnay, Tom Gore, Sonoma</i> Red Wine Farro, Glazed Baby Fennel, Red Pepper Coulis	27
Pappardelle <i>Wine Pairing: Pinot Grigio, Ruffino, Italy</i> Shrimp, Vegetable Ribbons, EVOO, Garlic	28
Fish & Chips <i>Wine Pairing: Sauvignon Blanc, Raphael Vineyard</i> Beer Battered Cod, Fries, PJ Porter Tartar	18
French Cut Chicken <i>Wine Pairing: Chardonnay, Channing Daughter, LI</i> Celeriac Puree, Herb Jus, Baby Carrots	24
Roasted Vegetable Sandwich <i>Wine Pairing: Rose, De Loach, Calif.</i> Portobello, Summer Squash, Roasted Peppers, Pesto Aioli, Rocket	14
Shrimp & Lobster Roll <i>Wine Pairing: Chardonnay, Channing Daughter</i> Toasted Bun, Mediterranean Tomato Salad	21
Swordfish <i>Wine Pairing: Chardonnay, Tom Gore, Sonoma</i> Homemade Gnocchi, White Asparagus, Tomato Confit, Olive-Lemon Relish	29
North Atlantic Salmon <i>Wine Pairing: Pinot Noir, Love Noir, Calif</i> Pan Seared, Fingerlings, Haricot Vert, Citrus Beurre Blanc	24
Steak Burger* <i>Beer Pairing: Montauk Session IPA</i> CBA, LTO, Fries, Add American, Swiss or Cheddar \$1.50	14
16oz. Rib Eye* <i>Wine Pairing: Cabernet Sauvignon, Charles Smith</i> CBA, Generous Marbling Throughout, Favorable Cut	39
10oz. Filet Mignon* <i>Wine Pairing: Merlot, Macari Vineyard, LI</i> CBA Center Cut, Lean and Tender (8oz. Also Available)	44 40
Salmon Burger* <i>Wine Pairing: Rose, De Loach, Calif.</i> House Made Burger, Grilled Onion, Avocado, Mediterranean Tomato Salad	18

Steaks are served ala carte with Crispy Onion Straws
accompanied by a choice of Béarnaise Sauce or Red Wine Demi Glace
Ask your server for additional cuts that are available.

Side Dishes

Lobster-Mac & Cheese	19	French Fries	7
Grilled Asparagus	8	Truffle Fries	8
Sautéed Spinach	8	Baked Potato	8
Roasted Cauliflower	8	Cream Spinach (Dinner)	8
		Mashed Yukon's (Dinner)	8

Executive Chef Antonio Cinicola

*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses.
Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.