



SMALL PLATES

BAKED OYSTERS

Spinach, onions, breadcrumbs, butter,
cream
18

ROCK SHRIMP TEMPURA

Spicy Japanese mayo, scallions
18

GRILLED SHRIMP & ZUCCHINI (GF)

Marinated grape tomatoes, tre colore slaw,
white balsamic vinaigrette, basil oil
18

LOBSTER BISCUIT

Lobster 'gravy', house made biscuit,
scallions
18

COLOSSAL COCONUT SHRIMP

Grilled pineapple, fresh orange sauce
18

SEAFOOD CIOPPINO

Manilla clams, mussels, cioppino broth, &
garlic crostini
18

MINI LUMP CRAB CAKES

Dijonnaise, greens
19

BAKED PORTOBELLO MUSHROOM

Topped with roasted pepper, smoked
mozzarella & balsamic vinaigrette
16

HOUSEMADE PORK ROPE SAUSAGE

Parmesan, broccoli rabe, parsley, roasted
garlic, cherry peppers, Evoo
16

BUTTERNUT SQUASH DUMPLINGS

Pearl Ponzu, pumpkin seed
togarash, scallions
15

BRAISED SHORT RIBS

Creamy polenta, red wine au jus
21

BAKED ARTICHOKE HEARTS (GF)

Gorgonzola, Evoo, petite arugula salad
16

LOCAL BURRATA (GF)

House roasted red peppers, compari
tomatoes & basil. Evoo, cracked
black pepper.
16

RAW BAR

OYSTERS (GF)

Local / East Coast / East Coast
(6 or more)
2.75 ea.

JUMBO SHRIMP COCKTAIL (GF)

Cocktail Sauce
4.00 ea.

TUNA TARTARE (GF)

Sushi grade tuna, scallions,
chives, sesame seeds, lemon
truffle dressing, homemade chips
18

LITTLE NECK CLAMS (GF)

Local (6 or more)
2.00 ea.

YELLOWTAIL SASHIMI (GF)

Pearl ponzu, jalapeno, pear, pickled
veg salad
21

SALADS

Add Burrata + 10 | Salmon +18 | Grilled Shrimp + 16 | Chicken + 14 | Chickpea Cutlet + 16

ROASTED BEET (GF)

Mixed greens, pistachio, goat cheese,
citrus vinaigrette
15

BURRATA & FARRO SALAD (GF)

Radicchio, mixed greens, fresh orange,
tomatoes, with a white balsamic
dressing & balsamic reduction
16

CAESAR SALAD

Organic romaine, roasted garlic
croutons, grana padano, white
anchovies
15

ROMAINE HEART & QUINOA SALAD (GF)

Toasted pumpkin seeds, white
cheddar, cherry tomatoes, pickled red
onion, bacon, roasted pepper dressing
16

SHAVED BRUSSEL SPROUT SALAD (GF)

Poached pears, red cabbage, red quinoa,
golden raisins, with a champagne
vinaigrette
14

WE IMPOSE A SURCHARGE OF 3.5% ON THE TRANSACTION AMOUNT OF CREDIT CARDS

CONSUMING RAW OR UNDERCOOKED MEATS, POLTURY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE RISK OF FOODBORNE ILLNESS.

F A R M F O R W A R D

CHICKPEA CUTLET

Roasted vegetables, charred scallion salsa verde

26

F I S H

POTATO CRUSTED HALIBUT

Roasted brussel sprouts, charred baby carrots, sweet & sour bermuda onion jus

39

GRILLED STRIPED BASS (GF)

Warm escarole salad, olives, tomatoes, smashed potatoes, lemon emulsion & a jumbo shrimp

38

TUSCAN GRILLED SWORDFISH

Pesto parmesan breadcrumbs. Smashed potatoes, baby green salad, watermelon radish & cherry tomatoes with a champagne vinaigrette

38

CRAB CRUSTED SALMON

Smashed potatoes and broccolini with a dijonnaise

38

M E A T

GRILLED PORK CHOP (GF)

Hot cherry peppers, caramelized onions, roasted sweet potatoes, balsamic glaze

35

GRILLED CHICKEN PAILLARD (GF)

Roasted vegetables, olive oil & herbs

29

CHICKEN LIMONE (GF)

Egg batter, white wine, lemon, capers, & grilled artichokes. Mashed potatoes. Herbs

32

PRIME N.Y STRIP STEAK

Smashed potatoes, creamed spinach, crispy onions

65

GRILLED BABY RACK OF LAMB (GF)

Mashed potatoes, roasted exotic mushrooms, & broccolini

54

GRILLED MARINATED SKIRT STEAK (GF)

Vegetable of the day, smashed potatoes, sweet soy reduction

38

P A S T A

RICOTTA CAVATELLI

Dino's housemade bolognese sauce, tomato, parmesan & herbs

29

PENNE

Mushroom Truffle "Carbonara", roasted garlic, cream, pecorino

27

GNOCCHI ALLA VODKA

Housemade potato gnocchi, with a chunky plum tomato cream sauce, parmesan cheese & herbs

28

SPAGHETTI PESCATORE

Manilla clams, mussels, shrimp, garlic, white wine, marinara

32

ORRECHIETTE AL FRESCO

Roasted garlic, basil, fresh tomato, EVOO, ricotta salata

26

V E G G I E S

ROASTED WILD MUSHROOMS (GF)

Fresh herbs, EVOO

11

FRENCH FRIES

With sea salt
Add truffle, herbs, cheese + 4

8

SMASHED POTATOES

9

BROCCOLINI (GF)

Garlic, EVOO

11

ROASTED VEGETABLES (GF)

12

TUSCAN CREAM SPINACH

Spinach, onions, breadcrumbs, butter, cream

12

BRUSSEL SPROUTS

Apples, shallots, cranberries, pumpkin seeds, maple- cider

12

SAFFRON BASMATI RICE (GF)

8

MASHED POTATOES (GF)

10



COCKTAILS

THE BREEZE	18
Cucumber Crop Vodka, St. Germain, lime juice, pineapple juice	
RICKEY'S GOT A' KICK	18
Watermelon Basil Grey Goose, St Germain, lime juice, fresh basil, fresh jalapeno	
ITS PERFECT	18
Bourbon Whiskey, Dolan's Blanc Vermouth, sweet vermouth, dash of orange & angostura bitters, smoked orange	
Cool Spiced Margherita	18
Rancho Gloria Jalapeno-Lime Tequila, fresh cucumber, fresh lime, agave	

FAMILY VACATION	18
Aviation Gin, Pama Pomegranate liqueur, rosemary syrup, fresh lemon	
NAKED GHOST	18
Ghost Tequila, Aperol, Yellow Chartreuse, fresh lemon	
GRANNY'S MYTH SANGRIA	15
Granny's witches brew "secret" ingredients, fresh apple and orange	
FIG-GET ABOUT IT	18
Fig Infused Vodka, red cranberry, St. Germain, fresh lime	
"Ain't Your Mammias Lemonade"	18
Rancho Glorias Lemonade Tequila, fresh lemon, fresh lime, fresh mint	

DOMESTIC

Bud Lite	7 Bottle
Miller Lite	7 Bottle

IMPORTED

Corona	8 Bottle
Heineken	8 Bottle
Heineken Non-alcoholic	7 Bottle
Peroni Nastro Azzuro Lager	9 Bottle

LOCAL SELECTIONS

Ommegang	9 Bottle
Barrier Money IPA	9 Draft
Bright Eyes	9 Draft
Barrier King Lager	11 Can
Greenport Leaf Pile Ale	9 Can
Grimm Wavetable IPA	13 Can
Sixpoint The Crisp	9 Draft
Talea Peach Berry Punch Sour Ale	12 Can
Milk Stout	9 Bottle
Lagunitas IPA	9 Bottle

tasting notes

crisp, toasty nose, citrus, apple floral, ripe lemon, apple floral, honey, chamomile, lime strawberry, tropical fruits, cherry blossom almonds, pears, brioche bright, lightly toasted, crisp white flowers, tangerines, minerality

SPARKLING

Glass | Bottle

Jaume Serra Rose Cava NV .187 ml. <i>Spain</i>	13
Prosecco La Marca .187 ml. <i>Italy</i>	13
Tre Monti Doppio Bianco Pignoletto Frizzante 2019, <i>Italy</i>	41
Sparkling Pointe Cuvee Carnaval 2018, <i>Southold, New York</i>	48
1818 Charles Le Bel Inspiration, <i>Champagne, France</i>	65
Veuve Clicquot Brut, <i>Champagne, France</i>	90
Valentin Le Flaive <i>Champagne, France</i>	96

WHITE

Glass | Bottle

dry, apple, pear, delicate herbs, tropical fruit sweet, floral, fruity, peach, apricot apple, pear, almond, fresh herbs white peach, apple, butter, straw ripe pear, citrus, creamy, oak crisp, citrus, grapefruit, guava tangerine, white peach, mango plush, citrus, soft floral, peach floral, apple, white flower white fruit, aromatic, perky, acidity crisp, citrus, melon, dried apple subtle oak, lime, juicy peach vanilla, caramel, oak, green apple, citrus lemon, honeydew, butterscotch floral, white peach, minerality, pear aged in oak barrels, complex, well balanced citrus notes, minerality, toasted, creamy

Fritsch Riesling, Wagram, <i>Austria</i>	12/42
Manage e Trois Moscato, <i>California</i>	12/42
Suavia Soave Classico Garganega, <i>Italy</i>	12/42
Insieme Chardonnay Oceanside, <i>New York</i>	13/45
Chardonnay Clos Du Bois, <i>Russian River Valley, California</i>	13/45
Sauvignon Blanc, White Haven Marlborough, <i>New Zealand</i>	13/45
San Angelo Pinot Grigio, <i>Toscana, Italy</i>	13/45
Pine Ridge Chenin/Viognier Blend 2021, <i>California</i>	45
Barone Cornacchia Casanova Pecorino 2020, <i>Italy</i>	46
Kettmeir Muller Thurgau 2020, <i>Austria</i>	48
Jermann Pinot Grigio 2021, <i>Farra D'isonoz, Italy</i>	49
Groth Vineyards Chardonnay 2019, <i>Napa Valley, California</i>	64
Stags Leap Chardonnay 2020, <i>Napa Valley, California</i>	64
Orin Swift Mannequin Chardonnay 2018, <i>Napa Valley, California</i>	68
Cakebread Cellars Chardonnay 2020, <i>Napa Valley, California</i>	82
Fuisse Tete De Cuvee Chateau-Fuisse 2018, <i>Bourgogne, France</i>	96
Oliver LaFlaive Puligny- Montrachet 2019, <i>Burgundy Bourgogne, France</i>	160

tasting notes

ROSE

Glass | Bottle

tangerine, citrus, peach, floral

dry, aromas watermelon, raspberry, lemon

red currant, citrus, peach, pear

Summer in a Bottle, Wolffer Estate, Long Island

14 | 48

Chateau St. Michele Rose, Columbia Valley Washington

13/45

Chateau Minuty Rose et OR 2021, *Cotes De Provence, France*

74

RED

Glass | Bottle

silky, dark fruit, touch of oak

silky, black cherry, blueberry, lavender, earthy

black cherry, currants, toasted oak

cherry, red fruit, strawberry

blueberry, raspberry, milk chocolate, vanilla

oak, cherry, vanilla, chocolate

Nero D'Avola Tenuta Rapitala 2020, *Sicily, Italy*

12 | 42

J Vineyards, Pinot Noir *California*

13 | 45

Twenty Acres, Cabernet, California

13 | 45

Castello Di Albola, Chianti Classico, Italy

13 | 45

Josh Vineyards Merlot, California

13 | 45

Baby Amarone Rosso Amicone, *Italy*

14 | 48

cherry, raspberry, earthy

tart cherry, tobacco, cedar

red cherry, mocha, five spice

huckleberry, cherry, chocolate

blackberry, blackcurrant, plum

dry, medium sweet, oaky, smooth

red & black fruit, french vanilla, toasted oak

plum, blackberry, vanilla, tobacco

blackberry, plum, blueberry

aromatic, blueberry, fig, black cherry

ripe raspberry, dark plum, black pepper

strawberry, raspberry, black currant

expressive hints, classic palate, aromatic

Underwood Pinot Noir 2020 *Oregon*

40

Castellare di Castellina Chianti Classico 2020, *Toscana, Italy*

48

Argyle Pinot Noir 2020 *Williamette Valley, Oregon*

49

Gehricke Petite Syrah 2019 *Sonoma Valley, California*

49

Odfjell Orzada Carignan 2019, *Valle Del Maule, Chile*

49

Marques De Riscal Rioja Reserva, Spain

55

Decoy Zinfandel, California

60

Tre Monti Petrignone Sangiovese Superiore Riserve 2018, Italy

58

Banfi Aska Bolgheri Rosso "Super Tuscan" 2017, *Tuscany, Italy*

64

Orin Swift "Abstract" 2019, Red Blend, *California*

68

Orin Swift 8 Years In The Desert 2020 *Napa Valley, California*

84

Etude Carneros Pinot Noir 2019 *Napa Valley, California*

87

Gianni Gagliardo Barolo 2016, *Italy*

90

Bolla Amarone Della Valpolicella 2017, *Italy*

95

The Prisoner Red Blend 2019 *Napa Valley, California*

98

Frogs Leap Cabernet Sauvignon 2018 *Napa Valley, California*

98

Orin Swift Papillon Red Blend 2019 *Napa Valley, California*

119

Cakebread Cellars Cabernet Sauvignon 2019, *Napa Valley, California*

130

Banfi Brunello Di Montalcino 2017, *Tuscany, Italy*

130

Jordan Cabernet Sauvignon 2018 *Alexander Valley, California*

140

Stags Leap Artemis Cabernet Sauvignon 2019 *Napa Valley, California*

150

Groth Reserve Cabernet Sauvignon 2017, *Oakville, Napa Valley, CA*

190

full bodied, cherry, raisins, plum, tobacco spice

dried blackberry, pomegranate, vanilla

classic, dark, fruit, sweet oak, herbal spice

cherry, dark chocolate, clove, roasted figs

classic, dark, fruit, sweet oak, herbal spice

velvety, spice, soft, violet, vanilla, licorice

blackberry, fig, cedar, dark chocolate, oak

cherry, sweet vanilla, cassis, dark plum

rich, lingering, plum, ripe berry

DESSERT MENU

DIGESTIFS

Averna Amaro
Baileys Irish Cream
B & B
Disaronno
Fabrizia Limoncello
Frangelico
Grand Marnier
Marie Brizard Anisette
Romano Sambuca Black
Romano Sambuca
Rumchata

PORT WINE

Fonsecca Bin No. 27
Fonseca Tawny

AMARI

Fernet- Branca

GRAPPA

Nonino Merlot

SINGLE MALT SCOTCH

Glenlivet 12 Yr.
Glenmorangie 10 Yr.
Glenmorangie 18 Yr.
Macallan 12 Yr.
Macallan 18 Yr.
Oban Little Bay
Oban 14 Yr.
Springbank 10 Yr.
Springbank 15 Yr.
Talisker 10 Yr.
Johnny Walker Black
Johnny Walker Blue

TIRAMISU 13
Shaved chocolate, mascarpone
pastry cream, espresso, lady fingers

BLUEBERRY WHITE 12

CHOCOLATE BREAD

PUDDING

With Mascarpone Gelato

WARM CHOCOLATE 12

BROWNIE

Served Warm with Chocolate
Gelato, Caramel Sauce,
Chocolate Sauce

APPLE CINNAMON 12

TART

Caramel Sauce, Crumble, Vanilla
Bean Gelato

VEGAN VANILLA 13

CAKE

Coconut based custard, coconut dulce
de leche, basil oil, fresh strawberries

BANAGE A TROIS 12
Banana Cake, Banana Custard,
Banana Brulee

PEARL SUNDAE 12

Vanilla Bean Gelato, Salted
Caramel Gelato, Chocolate
Sauce, Caramel Sauce, Almonds,
Whipped Cream

TARTUFO BOMBA 12

Chocolate and Vanilla Gelato,
Cherry Almond Center,
Chocolate Coating, Whipped
Cream, Amarena Cherry

POACHED PEAR 13

Coconut cream, red wine syrup,
mint, gelato

GELATO or SORBET (GF) 8

2 Scoops, Ask your server for the
daily selection

DESSERT COCKTAILS

VANILLA SNOW 18

Stoli Vanilla Vodka, White Chocolate
Godiva Liqueur, Disaronno Amaretto

COOKIE MONSTER 18

Cookie Dough Whiskey, Licor 43,
Rumchata, Cream, Cinnamon

SAYONARA 18

Frangelico, Grand Marnier, Baileys,
Coffee

GINGER SNAP 18

Crop Pumpkin Spice Vodka, Baileys,
Coffee, Cinnamon - Sugar Rim,
Homemade Bourbon Whipped
Cream (Served Hot or Cold)

COFFEE & ESPRESSO

Locally Roasted in Island Park by East Coast Roast

PAPUA NEW GUINEA 5

COFFEE

Nutty, chocolatey, volcanic soils add
hints of apricot & peach

SWEET DREAMS 5

DECAFFINATED COFFEE

Brazilian beans decaffeinated with a
chemical free Swiss Water System

GOURMET OR DECAFFINATED ESPRESSO

Single 4
Double 6
Cappuccino 6