MONTAUK LAKE CLUB

211 East Lake Drive | Montauk, NY 11954 | p 631.668.5705 | f 631.668.1095

RAW BAR

Available starting June 24th

MONTAUK PEARL OYSTERS \$3 per ALASKAN KING CRAB LEGS 1/4 lb - \$10 | 1/2 lb. - \$16 | 1lb - \$30

PEEL & EAT JUMBO SHRIMP 1/4 lb - \$6.25 | 1/2 lb. - \$10.25 | 1lb - \$20

PECONIC BAY CLAMS \$2 per

SOUPS & SALADS

YELLOW PEPPER BISQUE

Spicy lobster and Zucchini salad

10

SIMPLE GREEN SALAD

Local radish, local lettuces, tomato, cucumber, Californian olive oil, lemon, sea salt

CHARRED SMASHED BEET SALAD

With wild arugula, green beans, toasted walnuts, goat cheese, balsamic vinaigrette

14

SPRING PEA AND FAVA BEAN SALAD

Served with burrata and mint almond pesto

15

KALE GREEK SALAD

Toasted farro, feta, Kalamata olives, lemon and fresh oregano vinaigrette
13

SMALL PLATES

TUNA CARPACCIO

Dressed with sundried tomatoes, green olives, Myer lemon segments, Italian olive oil

SEARED SEA SCALLOPS

With pea puree, Italian bacon, pea tendrils

16

FIG AND BLUE CHEESE TART

With honey, aged balsamic and green watercress

14

MOROCCAN SPICED ZUCCHINI FRITTERS

Served with dill and lemon yogurt

14

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ENTRÉES

FRESH SPINACH TAGGLITELLE

With whipped ricotta, baby artichokes, spring vegetables and olives

WHOLE ROASTED ORGANIC TOMATO

Stuffed with riced cauliflower, chickpeas and lentils, served with curried pepper puree

CRISPY SOFT SHELL CRAB

With basmati brown rice, fermented black bean, cucumber and green watercress salad 34

PAN ROASTED STRIPED BASS

With spring pea and fennel farrotto, Smokey tomato broth

MUSHROOM STUFFED AMISH CHICKEN BREAST

Local asparagus, Potato Puree, English peas and truffle-sherry chicken jus

PAN SEARED DUCK BREAST

With roasted fresh figs, grilled radicchio, walnuts and Szechuan pepper honey

GRILLED GRASS FED RIBEYE

With potato puree and vinegar braised dandelion greens

53

2LB LOBSTER

Steamed or grilled
Served with choice of two accompaniments
m/p

BISTRO DISHES

SEARED HANGER STEAK

Demi-glace, whipped yukon gold potatoes, broccollini

25

FLUKE AMANDINE

Sautéed local Haricot vert, brown butter and sliced marcona almonds 25

ACCOMPANIMENTS

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ROASTED ORGANIC MUSHROOMS I WHIPPED YUKON GOLD POTATOES I BRAISED BABY ARTICHOKES
BRAISED DANDELION GREENS I FRESH SHELL BEANS



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