

MONTAUK LAKE CLUB & Marina

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

RAW BAR

Available starting June 22nd

TOGARSASHI TUNA

with avocado and seaweed salad 16

Peel and Eat Shrimp

With charred lemon, old bay and drawn butter 23

Crab and avocado cocktail 16

Montauk lady killah oysters 3 each

Local Little Neck Clams 2 each

Jumbo Shrimp Cocktail 22

SOUPS & SALADS

HEIRLOOM BEAN AND LOBSTER MINESTRONE

With local spring vegetables, torn basil and fine Italian olive oil

10

SIMPLE GREEN SALAD

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

15

KALE GREEK SALAD

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

14

FAVA BEAN AND SPRING PEA SALAD

With mint and almond pest and shaved manchego

15

ORGANIC MUSHROOM AND FRISEE SALAD

With poached brown egg, lardons and sherry mustard vinaigrette

15

SMALL PLATES

ROASTED ASPARAGUS

With shaved black truffle, iberico ham and grainy mustard vinaigrette

15

CRISPY BACOLA STUFFED ZUCCHINI FLOWERS

Olives, piquillo pepper and tomato vinaigrette

17

SAUTÉED LITTLE NECK CLAMS

Spicy chorizo, farro, local spring peas

17

GRILLED LAMB RIBS

Served with sweet onion agrodolce

17

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ENTRÉES

HAND CUT PAPPARDELLE

Rabbit and garlic sausage ragu

28

ROASTED GINGER TOFU (V)

Brown rice, sautéed local kale, sesame seeds

22

PAN ROASTED LOCAL CAUGHT TILEFISH

Braised artichokes, spring vegetables, saffron broth

36

STEAMED LOCAL SEA BASS

With herb marinated zucchini and citrus yogurt sauce

36

ROASTED ORGANIC CHICKEN BREAST

With wild rice, braised spring leeks and shaved black truffle

32

ROASTED LAMB CHOPS

served with crispy Yukon gold potatoes, grilled artichokes and wild leeks

42

GRILLED 10 OZ PRIME DRY AGED SHELL STEAK

Whipped Yukon gold potato, sautéed escarole, black garlic jus

42

MLC LOBSTER BAKE

Steamed 1LB lobster served with little neck clams, corn on the cob, new potatoes, andouille sausage, drawn butter

55

BISTRO DISHES

SEARED HANGER STEAK

Demi-glace, whipped yukon gold potatoes, broccollini

25

SAUTEED FLUKE

with spring peas, ramps and lemon aioli

25

ACCOMPANIMENTS

8

ROASTED ORGANIC MUSHROOMS | WHIPPED YUKON GOLD POTATOES | BRAISED BABY ARTICHOKE
MARINATED ZUCCHINI | FRESH SHELL BEANS