

MONTAUK LAKE CLUB

& Marina

East Lake Drive | P.O. Box 760 | Montauk, NY 11954 | p 631.668.5705 | f 631.668.1095

SOUPS + SALADS

New England Clam Chowder 16

Local chopped clams, smoked slab bacon, fresh cream

Cream of Wild Mushroom Soup 14

with barley and herb creme fraiche

Beef and Kale Stew 15

with green wheat and root vegetables

Roasted Beet and Roquefort Salad 22

with candied bacon, pecans, spinach, sherry vinaigrette

Honeycrisp Apple Salad 20

with cave aged cheddar, fennel, chestnuts, arugula, aceto balsamico

Burrata and Brussel Sprout Salad 24

with currants, homemade croutons, roasted squash, and mustard vinaigrette

Fried Calamari Salad 18

Spinach, arugula, olives, quinoa, apricots and red pepper vinaigrette

Caesar Salad 16

Romaine and Baby Kale, Manchego, Boquerón's, capers, raisins croutons

SMALL PLATES

Crab Cocktail 28

Avocado, tomato, orange, mint, salsa verde, tostones

New Orleans BBQ Prawns 28

Creole bbq, grits, greens

Shrimp Cocktail 22

4 jumbo shrimp, fresh lemon, house cocktail sauce

Grilled Portuguese Octopus 26

Roasted zucchini, chorizo, kale, aged sherry, espelette pepper crema

Braised Lamb Meatballs 26

White beans, grilled bread, Anchovy butter

Long Island Cheese Pumpkin Risotto 24

with Maitake mushrooms, crispy leeks, pine nuts, herb creme fraiche

Fall Prixe Fixe

2 courses \$48

3 courses \$56

Wine Pairing \$30

++ Truffles for \$46

Ribeye and Lobster have additional charges

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

MONTAUK LAKE CLUB

& Marina

East Lake Drive | P.O. Box 760 | Montauk, NY 11954 | p 631.668.5705 | f 631.668.1095

ENTRÉES

PASTAS

Crispy Potato Gnocchi 32

Short rib, pumpkin, kale, parmesan

Sweet Corn Ravioli 42

Lobster, scallops, shrimp, roasted zucchini, tomato confit, cream

Rigatoni 25

with wild mushroom cream, truffle, roast delicata squash, sage, grana padano

SEAFOOD

Grilled Organic Salmon 36

with de puy lentils, dijon cream, celery remoulade, pomegranate seeds

Pan Roasted Atlantic Cod 42

Apple rosemary puree, bacon broth, sweet corn, hominy

Sauteed Montauk Monkfish 45

with sweet potato puree, crispy brussel sprouts, duck ham, chili black bean sauce

Seared Montauk Sea Scallops 48

Long Island duck confit, cassoulet, crispy pork belly, seared cabbage

Whole 2lb Lobster M/P

Drawn butter, potatoes, corn

LAND

Cauliflower Steak 26

Curried Lentil Dal, Sauteed spinach, dried apricots, naan

Pan Roasted Organic Chicken Breast 40

with seared cheddar broccoli, whipped mashed potatoes, sherry pan jus

Crispy Long Island Duck Breast 46

Wild rice pilaf, red wine poached pears, chicory, toasted walnuts

Pan Seared Rack of Lamb 52

with Garlic braised greens, tarragon yogurt, crispy shallots

Short Ribs 46

with dill Spaetzle, sauteed apples, Long Island Cheese Pumpkin puree, arugula

16oz Prime Ribeye 68

sautéed broccoli rabe, manchego polenta, sauce africaine

Sides \$11

Manchego polenta, Sautéed spinach, Broccoli rabe, Potato purée

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions