

Montauk Lake Club & Marina

Dinner menu

Raw Bar

Crab Cocktail \$29

Avocado, tomato, orange, mint
salsa verde, tostones

Spicy Shrimp

Ceviche \$29

Citrus, cilantro, aguachile,
cucumber, basil, fennel, tortilla
chips

MTK Oysters

6 for \$18 12 for \$34

MTK Clams

6 for \$14 12 for \$24

Salmon Tartare \$23

Smoked and fresh salmon,
roasted tomato, capers, dill,
grilled scallions, pita chips

Seared Tuna Tacos

\$22

Local MTK tuna, mango,
kohlrabi, chipotle mayo



Soups and Salads

The New Caesar \$17

Romaine and baby kale,
manchego, boquerones, capers,
raisins, croutons

Squash Salad \$23

Grilled marinated squash,
roasted red pepper, goat cheese
croutons, kale, basil mint
vinaigrette

Burrata and

Watermelon Salad \$24

Fennel, watercress, pistachio,
pomegranate vinaigrette

Fried Calamari

Salad \$18

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

Smoked Bluefish

Chowder \$14

Cream cheese croquette, saffron
pickled shallot, fines herbes,
locally caught Montauk Bluefish

Spring Vegetable

Minestrone \$12

Anellini pasta, fresh shell beans,
greens, parmesan

Small Plates

Roasted Lamb Ribs

\$26

Cherry onion marmalade, mint
yogurt, chicory, pine nuts

Fried Green Tomato

\$21

With buttermilk dressing, grilled
halloumi cheese

Squid Ink Bucatini

\$30

With lobster, radicchio,
guanciale, pesto rosso

Sides \$11

Manchego polenta, Sautéed spinach, Broccoli rabe, Potato purée

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Entree



SEA

Montauk Pan Roasted Striped Bass \$42

Chanterelle mushrooms, roasted squash, fennel basil puree

Grilled Marinated Montauk Swordfish \$52

Green tomato chow chow, shrimp scampi, broccoli rabe, rice pilaf

Montauk Grilled Fluke \$39

Curried lentil dahl, spiced carrots, almond brown butter

Grilled Salmon \$36

Quinoa, asparagus, roasted beets, aceto balsamico, arugula

Montauk Seared Sea Scallops \$55

with crispy pork belly, sauteed corn, mushroom cream, pecans and celery

Whole 2lb Lobster M/P

Drawn butter, potatoes, corn

Australian winter truffle supplement ++ \$25

LAND + SKY



Seared Venison Loin \$49

Roasted grapes, eggplant puree, cauliflower

Pan Roasted Crispy Chicken \$34

Sausage, peppers, greens, manchego polenta, white wine pan jus

BBQ Baby Back Ribs \$38

Russian potato salad, roasted corn, house made BBQ sauce

12oz NY Strip Steak \$58

Sweet potato hash, tomato mint salad, aceto balsamico

22oz bone-in Ribeye \$72

Broccolini, whipped potatoes, port wine demi

Australian winter truffle supplement ++ \$25

Sides \$11

Manchego polenta, Sautéed spinach, Broccoli rabe, Potato purée