

MONTAUK LAKE CLUB & Marina

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

RAW BAR | Available June 21

CRISPY TOGARASHI TUNA
Avocado, seaweed salad 17

PEEL + EAT SHRIMP
Charred lemon, drawn butter 22

LOCAL LITTLE NECK CLAMS \$2 each

SOUPS + SALADS

CORN AND CHICKEN CHOWDER
with roasted tomatoes and hominy 12

CUCUMBER AND TOMATO GAZPACHO 12
with feta, croutons and olive oil

SIMPLE GREEN SALAD
radish, lettuce, cucumber, hearts of palm, citrus vinaigrette 15

LOCAL PEACH AND ARUGULA SALAD
with roasted hazelnuts, goat cheese, and white balsamic vinaigrette 15

HEIRLOOM TOMATO SALAD
buffalo mozzarella, basil, aged balsamic 15

SMALL PLATES

GRILLED OCTOPUS
with crispy potatoes and harissa aioli 17

SUMMER CORN AND MUSHROOM RISOTTO
with pecorino and guanciale 16

FRIED SEA SCALLOPS 16
with lemon caper aioli

SPICY LAMB MEATBALLS
with feta polenta and spinach 16

SEAFOOD TOWER 75 Assortment of Togarashi Tuna, Clams, Oysters, Crab Cocktail, Shrimp Cocktail

MONTAUK OYSTERS \$3 each
CRAB + AVOCADO COCKTAIL 16
JUMBO SHRIMP COCKTAIL 23

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

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ENTRÉES

FRESH CORN RAVIOLI

with roasted tomatoes, basil and almonds 29

ROASTED GARDEN PEPPERS

stuffed with brown rice and summer vegetables 24

PAN ROASTED STRIPED BASS

with local bell pepper farrotto and marinated summer squash 36

RED WINE POACHED HALIBUT

with wild rice, marinated mushrooms and wax beans 34

WHOLE GRILLED BLACK SEA BASS

served with cucumber, tomato, dill and couscous 42

PAN ROASTED ORGANIC CHICKEN BREAST

yellow corn polenta, fresh peas, carrots, mushroom jus 32

PAN ROASTED LAMB SIRLOIN

with fresh peas, garbanzo beans, fava beans, and mint yoghurt 35

LONG ISLAND DUCK BREAST

Served with peach agrodolce, polenta, green onions and almonds 42

STEAMED 2 LB LOBSTER

Served with crispy potatoes, roasted corn and drawn butter M/P

GRILLED ALL-NATURAL BONE IN RIBEYE

Served with whipped Yukon gold potatoes, sautéed broccolini and demi-glace 52

SUMMER SQUASH "LASAGNA"

Baked layers of summer squash, basil, tomato and goat cheese 25

ACCOMPANIMENTS 8

SAUTEED BROCCOLINI | WHIPPED YUKON GOLD POTATOES | CORN ON THE COB | YELLOW POLENTA AND PEAS

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