

MONTAUK LAKE CLUB

DINNER MENU

APPETIZERS

MUSSELS PROVENÇALE (GF) 23
TOMATO/BASIL CONCASSE,
GARLIC BUTTER CRUSTADE

BAKED STUFFED CLAMS 24
HOMEMADE CLAM STUFFING
W/BACON AND FRESH HERBS

SOUP 12
NEW ENGLAND CLAM CHOWDER

PROSCIUTTO FLAT BREAD 22
ARUGULA, GOAT CHEESE,
PROSCIUTTO, FIG GLAZE

FAMOUS SMOKED TUNA SPREAD 24
WARM PITA TRIANGLES, MIXED
CRUDITÉ, PICKLED JALAPENOS

MINI CRAB CAKES 27
BLACK BEANS, CORN SALSA,
TARTAR SAUCE

CRISPY FIRED CALAMARI 23
CHIPOTE TOMATO SAUCE

HONEY-HOISION SPARE RIBS 26
SLOW ROASTED IN AN ASIAN
STYLE B-B-Q SAUCE

SALADS

THE CHOPPED SALAD (GF) 19
SHREDDED LETTUCE W/TOMATO, RED
ONION, CORN, CHICKPEAS, ROASTED RED
PEPPERS, CUCUMERS, CELERY, CRUMBLED
FETA, RED WINE-DIJON VINAIGRETTE

BEET SALAD (GF) 19
GOLDEN & RED BEETS, GOAT CHEESE,
ARUGULA, RED ONION, BALSAMIC
REDUCTION

CLASSIC CAESAR (GF) 19
AVAILABLE W/CHICKEN ADD 9
AVAILABLE W/SHRIMP ADD 12

*GF GLUTEN FREE

MAIN

PAN SEARED SCALLOPS 46
BUTTERNUT SQUASH PUREE &
ASPARAGUS

LINGUINE WITH FRESH LOCAL CLAMS 36
EXTRA VIRGIN OLIVE OIL, GARLIC & OREGANO

MEZZI RIGATONI ALL 'AMATRICIANA 28
SPICY TOMATO SAUCE; SLOW COOKED ONION
& PANCETTA

ONION & POTATO CRUSTED FLOUNDER 38
HOMEMADE TARTAR SAUCE; FRENCH FRIES,
COLE SLAW

LOBSTER ROLL (BUTTER POACHED) 46
ON A TOASTED BRIOCHE BUN; FRENCH FRIES,
COLE SLAW

BAKED-STUFFED HALF LOBSTER 42
WITH A STUFFING OF SHRIMP, JUMBO LUMP
CRABMEAT, SCALLOPS AND FRESH HERBS;
FINGERLING POTATOS & BABY RAINBOW CARROTS

GRILLED ORGANIC CHICKEN 39
BREAST OF CHICKEN, FRESH HERBS,
CHIMICHURRI SAUCE; ROASTED FINGERLING
POTATOES, SAUTEED BOCCOLINI

GLAZED CRISPY DUCK 40
ORANGE GLAZED; SCALLION POTATO
PANCAKE, BOK CHOY

****GRILLED PRIME SHELL STEAK** (GF) 59
BOURBON DEMI; ROASTED GARLIC MASHED
POTATO, SAUTE SPINACH

****CHARGRILLED BURGER** 29
LETTUCE, TOMATO, RAW RED ONION,
CHEDDAR OR SWISS, FRENCH FRIES,
COLE SLAW, SOUR DILL PICKLE

SIDES

RICE PILAF	9
COLE SLAW	9
SAUTE SPINACH	12
HOMEMADE FRENCH FRIES	10
GRILLED ASPARAGUS	12
POTATO SCALLION CAKE	10
MASH POTATO	10

**THIS ITEM CAN BE COOKED TO YOUR LIKING. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISHOR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

