

MONTAUK LAKE CLUB

& Marina

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

RAW BAR

Available starting June 21st

CRISPY TOGARASHI TUNA

Served with avocado and seaweed salad 17

PEEL AND EAT SHRIMP

Served with charred lemon and drawn butter 22

CRAB AND AVOCADO COCKTAIL 16

LOCAL LITTLE NECK CLAMS \$2/each

MONTAUK LADY "KILLAH" OYSTER \$3/each

JUMBO SHRIMP COCKTAIL 23

FRESH SCALLOP CEVICHE

Fresh lime, cilantro and chilis 18

SOUPS + SALADS

HEIRLOOM BEAN MINISTRONE

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

10

SIMPLE GREEN SALAD

Radish, lettuces, tomato, cucumber creamy lemon vinaigrette

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 FRISÉE 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

GRILLED STUFFED FRESH CALAMARI

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, pea greens

17

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 food borne illness, especially if you have certain medical conditions.*

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ENTRÉES

HAND CUT PAPPARDELLE

Braised chicken and mushroom ragú with shaved black truffles and pecorino
25

ROASTED GINGER TOFU (V)

Brown rice, sautéed local kale, sesame seeds
22

PAN ROASTED LOCAL CAUGHT TILEFISH

Crispy artichokes, spring vegetables, saffron broth
36

GRILLED LOCAL WHOLE SEA BASS

With herb marinated zucchini, and citrus yogurt sauce
36

SAUTÉED FLUKE

With spring peas, ramps and lemon aioli
25

ROASTED ORGANIC CHICKEN BREAST

With barley, peas, carrots, roasted ginger-chicken jus
32

ROASTED LAMB CHOPS

Served with olive oil poached potatoes, grilled artichokes, yogurt sauce
42

WHITE WINE BRAISED RABBIT LEG

Served with heirloom beans, garlic sausage, and spring vegetables
28

STEAMED 2 LB LOBSTER

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

GRILLED ALL-NATURAL BONE IN RIBE EYE

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

ACCOMPANIMENTS

8

ROASTED ORGANIC MUSHROOMS

WHIPPED YUKON GOLD POTATOES

MARINATED ZUCCHINI

FRESH SHELL BEANS

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