

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

SEAFOOD TOWER 75

Assortment of Togarashi Tuna, Clams, Oysters,
Crab Cocktail, Shrimp Cocktail, Scallop Ceviche

MONTAUK OYSTERS \$3 each
CRAB + AVOCADO COCKTAIL 16
JUMBO SHRIMP COCKTAIL 23
FRESH SCALLOP CEVICHE 18

SOUPS + SALADS

HEIRLOOM BEAN MINISTRONE
Local spring vegetables, torn basil, fine Italian olive oil 10

SIMPLE GREEN SALAD
Radish, lettuces, cucumber, hearts of palm, citrus vinaigrette 15

KALE GREEK SALAD
Toasted farro, feta, Kalamata olives, lemon, fresh oregano vinaigrette 14

FAVA BEAN + SPRING PEA SALAD
Mint and almond pesto and shaved Manchego 15

ORGANIC MUSHROOM + FRISÉE SALAD
Poached brown egg, lardons, sherry mustard vinaigrette 15

SMALL PLATES

ROASTED ASPARAGUS
Shaved black truffle, Iberico ham, grainy mustard vinaigrette 15

GRILLED STUFFED FRESH CALAMARI
Olives, piquillo pepper, spicy tomato vinaigrette 17

SAUTEED LITTLE NECK CLAMS
Spicy chorizo, farro, local spring peas 17

GRILLED LAMB RIBS
Served with sweet onion agrodolce, pea greens 15

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

HAND CUT PAPPARDELLE

Braised chicken and mushroom ragu 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

SAUTEED 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 cous-cous, 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