

STARTERS

- SHRIMP COCKTAIL** 19.
bloody mary cocktail sauce, lemon wedge
- WINGS** 14.
your choice of bbq or buffalo, served with blue cheese dressing, celery and carrot sticks
- LOBSTER AND BURRATA FLATBREAD** 25.
poached Montauk lobster, charred Long Island corn, heirloom tomato, crispy bacon and burrata cheese topped with arugula
- KOREAN SHORT RIB BAO BUNS, 3 per order** 14.
Korean braised short rib topped with a kimchi and pickled red onion slaw and cilantro
- FRESH SEASONAL FRUIT AND BERRY PLATTER** 16.
topped with your choice of plain Greek yogurt or cottage cheese
- AVOCADO TOAST** 17.
house-made guacamole, pickled red onions, charred long island corn and cojita cheese
- CHILLED SUMMER HEIRLOOM TOMATO GAZPACHO** 15.
heirloom tomato and extra virgin olive

SANDWICHES

served with regular or sweet potato fries and dill pickle

- FRESH MAINE LOBSTER ROLL** 25.
chunks of succulent Maine lobster tossed with diced celery and herb mayonnaise, served on a brioche roll
- JUMBO SHRIMP COBB WRAP** 21.
jumbo shrimp, avocado, shredded lettuce, applewood smoked bacon, hard-cooked egg, blue cheese dressing in a wheat wrap
- SMOKED TURKEY PANINI** 17.
smoked turkey, mustard mayo, apple butter, aged cheddar, sliced red onion and arugula served on a multigrain panini
- SUMMER BLT** 15.
applewood smoked bacon, leaf lettuce, vine-ripened tomatoes and herb mayo on toasted white, rye, whole wheat or multi-grain bread add avocado 4.
- MONTAUK FISH & CHIPS** 18.
guinness beer battered cod served with seasoned wedge fries and tartar sauce

FROM THE GRILL

served with seasoned, regular or sweet potato fries and dill pickle

- HAND-PACKED ANGUS BEEF BURGER*** 16.
served on a toasted brioche bun with crispy greens, tomato and red onion
add American, Swiss or Vermont cheddar cheese add 2.50 add bacon, mushrooms or sautéed onions add 3.
- BLACK BEAN AND VEGGIE BURGER** 14.
served on a toasted brioche bun with lettuce, tomato and red onion
- MONTAUK BASS FISH TACOS** 19.
line-caught Montauk bass, heirloom tomato and charred corn salsa topped with cilantro crema served with house-made guacamole
- MARINATED SIRLOIN* SANDWICH** 19.
caramelized onions, portobello, sautéed red onion, black pepper aioli served on toasted ciabatta
- CHICKEN QUESADILLA** 16.
marinated breast of chicken, jack cheese, peppers and onions in a flour tortilla, served with sour cream, pico de gallo and salsa
- PORTOBELLO** 18.
grilled portobello, roasted red pepper, fresh mozzarella, basil aioli served on focaccia
- GRILLED CHICKEN SANDWICH** 16.
herbed chicken with sun-dried tomato tapenade, fontina, red onion, wild field greens
- ¼ POUND JUMBO HEBREW NATIONAL FRANKS** one 8. two 15.
toasted brioche bun, side of sauerkraut, baked beans, deli mustard and seasoned fries

RESORT SALADS

served with flatbread

- SEARED SESAME YELLOW FIN TUNA*** 21.
served rare over Asian vegetable slaw and spinach with crispy wontons, cashews, sesame ginger dressing
- GRILLED ATLANTIC SALMON* SALAD** 20.
scottish fillets, served over baby spinach, orange sections, pomegranate seeds, english cucumbers, red pickled onions, citrus honey vinaigrette
- THE RESORT** 18.
grilled marinated chicken on a bed of mixed greens with toasted almonds, green apples, mandarin oranges, golden raisins, sweet potato frizzles, honey mustard dressing
- WATERMELON AND FETA SALAD** 16.
mixed sweet greens, ripe summer watermelon, kalamata olives, heirloom tomatoes, feta cheese, with champagne honey vinaigrette
- CLASSIC CAESAR* SALAD** 16.
crisp romaine lettuce, house-made croutons, creamy caesar dressing
with grilled chicken 18. with grilled shrimp 21. with grilled salmon 22.*

MIXING BOWL

served with flatbread

- SELECT YOUR GREENS WITH UP TO 5 TOPPINGS** 17.

THE GREENS

mixed baby greens • chopped romaine

THE TOPPINGS

almonds • bacon bits • carrots • cashews • chopped tomato
cranberries • croutons • crumbled blue cheese • cucumbers
diced red onions • feta • green apples • mandarin oranges
golden raisins • parmesan cheese

THE PROTEINS

grilled chicken • crispy chicken (add 3.) • grilled marinated shrimp (add 6.)

THE DRESSINGS

balsamic vinaigrette • blue cheese • caesar • champagne vinaigrette
honey mustard • low fat ranch • citrus honey • sesame ginger • cider vinaigrette

SPECIALS

ask your server for today's selections

- CHEF'S FLATBREAD OF THE DAY** mp
- CHEF'S SPECIAL OF THE DAY** mp
- DESSERT OF THE DAY** mp

Lunch is served noon - 3 PM
20% service charge will be added to your bill

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

*This menu item can be cooked to your liking. Consuming raw or uncooked meat, shellfish and/or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.