

Dine

APPETIZERS

MOZZARELLA STICKS - 6

FRIED CALAMARI WITH TOMATO GARLIC SAUCE, LEMON AIOLI, OR DIABLO SAUCE - 9

CHICKEN WINGS - 9

CHICKEN TENDERS - 9

BEEF SLIDERS - 11

TOMATO GAZPACHO SOUP WITH CRAB MEAT AN BASIL OIL - 9

MIXED GREEN SALAD WITH BALSAMIC VINAIGRETTE AND GOAT CHEESE CROQUETTE - 8

SEARED CALAMARI WITH WILD MUSHROOM FRISEE AND FETA CHEESE - 9

CAESAR SALAD - 8

WITH CHICKEN - 3

OR SHRIMP - 4

MEDITERRANEAN SALAD WITH CUCUMBER, TOMATO, RED ONION, KALAMATA OLIVES, BASIL,
AND RED WINE VINAIGRETTE - 8

FISH AND CHIPS WITH TARTAR SAUCE - 12

PASTA

TAGLIATELLE BOLOGNESE WITH PARMEGIANO REGGIANO - 14

SPAGHETTI ALLA VONGOLE CLAMS, WHITE WINE AND PARSLEY - 15

PENNE PUTTANESCA - 14

SEAFOOD LINGUINI WITH CALAMARI, CLAMS, SHRIMP, AND SKATE FISH - 15

MEAT

ORGANIC CHICKEN WITH TOMATO CONFIT, KALAMATA OLIVES, SHERRY VINAIGRETTE, NATURAL JUICES - 12

PORK CHOPS WITH WHITE BEANS, PANCETTA RAGU, ESCAROLE AND PARMESAN CRUST - 14

HANGER STEAK SERVED WITH MASHED POTATOES OR FRENCH FRIES AND STRING BEANS - 14

ANGUS HAMBURGER - 12

FISH

PAN SEARED SALMON SEARED WITH GRILLED VEGETABLES AND PESTO SAUCE - 15

SKATE FISH PICATTA WITH BLOOD ORANGE SAUCE AND FENNEL APPLE SALAD - 19

PAN SEARED STRIPED BASS WITH BABY FENNEL, ARTICHOKE, CHERRY TOMATO AND WHITE SAUCE - 15

WHOLE FISH / BRANZINO, BLACK BASS, OR SNAPPER - 19

SIDES

ASPARAGUS

BROCCOLI RABE

SAUTÉED SPINACH

WILD MUSHROOMS

MASHED POTATOES

SIDES



Brunch

from scratch

Caprese Salad with tomato, basil, fresh mozzarella - 8
and balsamic vinegar

Caesar Salad - 8
with chicken - 3
or shrimp - 4

Fried Calamari - 9

French Toast with caramelized apples and mascarpone crème - 11

Fresh Fruit with yogurt - 7

Eggs Florentine two poached eggs with sautéed spinach, artichoke hearts
and hollandaise sauce served over English muffins - 12

Waffles - 11 with fruit - 3

Eggs Benedict - 12

Steak an Eggs home fries and salad - 14

Eggs Proscuitto two poached eggs with proscuitto served on a bagel - 12

Pizza Margarita with two eggs - 12

Blueberry Pancakes with orange crème - 11

Omelet with tomato and goat cheese - 11

Omelet with mushrooms, peppers, and olives - 11

Egg White Omelet with ham and swiss cheese - 11

Tofu Scramble - 11

Humus Bagel - 9

Chicken BLT served on 7grain bread with chipotle aioli and French
fries - 11

Tomato Mozzarella Panini and fresh lemon -9

Hamburger - 10

Tuna Salad Sandwich served on black olive bread - 9

-ZOUNDS!-

an intoxicating mixture of Southern Comfort,
amaretto, gin, vodka and orange juice.

-THE GREEN GOD-

absinthe with lemon twist

-THE ELYSIAN GINGER-

a nectar of the gods: whiskey,
triple sec, lime juice, ginger ale

-DROPSEY-

tequila, vermouth, and orange

BOTTLES

- red stripe - corona - brooklyn lager -
- coors - south hampton - anchor -

LOOK OUT for our GRAND OPENING
full kitchen & premium cocktails
coming soon