



# 75 MAIN

SERVING THE HAMPTONS

## BEGINNINGS

**Today's Soup** 16.

**Crispy Salt & Pepper  
Rock Shrimp** 29.

Sweet Chile Sauce

**Chef's Charcuterie for Two** 32.

Artisan Cheeses & Cured Meats

**Italian Whipped Ricotta Toast** 24.

Cultivated Mushroom Salad,  
Sicilian Pesto

**Traditional Guacamole** 18.

Lime, Cilantro, Jalapeño,  
Tomato, Onion, Corn Chips

**Lamb & Feta Meatballs** 24.

Pine Nuts and Green Olive,  
Grilled Pita, Hummus, Spiced  
Tomato, Date Yogurt Dip

**Grilled Spanish Octopus\*** 22.

Warm Butter Bean Salad &  
Escarole Salad, Sicilian Pesto

**Steamed Local**

**Little Neck Clams\*** 22.

Pinot Grigio, Calabrese Salami,  
Tomato, Garlic, Cilantro

**Bowl of Pan Roasted Prince**

**Edward Island Mussels** 24.

Fennel, Garlic, Roasted Tomato,  
Touch of Cream

**Shrimp Saganaki** 23.

Jumbo Shrimp, Garlic, Olive Oil,  
Olives, Feta over Crostini

**Twin Jumbo**

**Lump Crab Cakes** 28.

Avocado Salsa, Chipotle  
& Lime Tartar Sauce

**Rare Skillet Seared**

**Yellowfin Tuna Tataki\*** 26.

Shiitake Mushrooms, Sweet  
Onion, Roasted Peppers,  
Fermented Chili

**Coriander Glazed**

**Lamb Spare Ribs** 24.

Spicy Yogurt Dip

**Korean Chicken Wings** 28.

Korean BBQ, Kimchi Salad,  
Sesame Seed, Green Onion

**Old Fashioned**

**Shrimp Cocktail** 29.

Jumbo Shrimp, Cocktail  
& Remoulade Sauce

**Montauk Tuna Crisps\*** 29.

Whisky Barrel Aged  
Fish Sauce

**Crispy Buttermilk**

**Fried Calamari** 23.

Pomodoro and Cajun  
Remoulade Dips

## GREENS

**Add:** Avocado 8., Chicken 14., Salmon 16., Shrimp 18., Tuna 18.

**Simple** 16.

Mixed Young Greens, Cherry  
Tomatoes, Balsamic Vinaigrette

**Classic Romaine Caesar** 21.

Toasted Garlic Croutons,  
Parmesan

**Super Bowl Salad** 24.

Baby Kale, Avocado, Sugar Snap  
Peas, Quinoa, Cucumber, Hard  
Boiled Egg, Pumpkin Seeds,  
Hemp Hearts

**Bear Naked Ladies**

**Chinese Chicken Salad** 29.

Red Leaf, Chicken, Glass Noodles,  
Sugar Snap Peas, Bean Sprouts,  
Crispy Noodles, Cucumber,  
Fried Tofu, Roasted Cashews,  
Soy Ginger Dressing

**75 Main Chopped Salad** 25.

Roasted Red Peppers, Red Onion,  
Craisens, Candied Walnuts, Blue  
Cheese, Balsamic Vinaigrette

**Tuna Nicoise Salad\*** 34.

Summer Greens, Grilled  
Montauk Tuna, Hard Boiled  
Egg, Green Beans, Olives,  
Cherry Tomatoes, Potatoes,  
Anchovy Filets

**NY Fresh Burrata**

**with Fresh Figs** 28.

Arugula, Prosciutto

*\*This menu item can be cooked to order or is being served raw. Consuming raw or undercooked meats, shellfish & eggs increases your risk of food borne illness, especially if you have certain medical conditions.*

## MAINS

### **Balsamic, Honey & Mustard Roasted North Atlantic Salmon\*** 38.

Wilted Spinach,  
Vegetable Cous Cous

### **Grilled Branzino** 52.

Eggplant Caponata,  
Seasonal Vegetables

### **Crispy Fish over Steamed Rice** 48.

Baby Bok Choy, Spicy Ginger  
& Black Bean Sauce

### **Triple Prime Burger\*** 27.

Toasted Potato Bun, Tomato  
Onion Jam, Gruyere, Blue  
Cheese, Arugula, Secret Sauce

### **Grilled 14oz**

### **Karobuta Pork Chop\*** 45.

Baked Lentils, Sweet Plantain,  
Pineapple and Bacon

### **Natural Breast of Chicken** 35.

Stuffed with Black Truffle  
Creamy Polenta, Broccoli  
Rabe, Marsala Sauce

### **Old Fashioned**

### **Chicken Parmesan** 34.

Mozzarella, Pomodoro, Spaghetti

### **Grilled Skirt Steak\*** 46.

Potato Puree, Seasonal  
Vegetables, Cabernet Sauce,  
Chimichurri Sauce

### **Grilled 8oz Filet. Mignon\*** 54.

Grilled Asparagus,  
Gorgonzola Butter

### **12oz Certified**

### **New York Strip Steak\*** 59.

Roast Cauliflower, Parmesan  
Potato, Foie Gras Veal Jus

## PASTA

### **Fusiloni Alla Vodka Telefono** 30.

Pomodoro, Mozzarella, Peas,  
Cream, Pancetta, Basil

### **Stanley Tucci's Fresh Made**

### **Spaghetti Alla Nerano** 29.

Zucchini, Olive Oil, Garlic,  
Basil, Pecorino

### **Linguini with Local Clams** 32.

Toasted Garlic, Parsley, Pinot  
Grigio, Chile Flakes

### **Frutti Di Mare** 52.

Clams, Mussels, Lobster, Scallops  
and Shrimp in a Light Tomato  
Chile Broth over Black Linguini

### **Mezze Rigatoni Bolognese** 28.

Chianti Braised Veal, Beef,  
Pancetta, Tomatoes, Parsley,  
Parmesan

### **Black Truffle**

### **Fettuccine Alfredo** 32.

Cream and Parmesan

### **Ricotta Pillows** 28.

Roasted Porcini Mushrooms,  
Onions, Taleggio Cheese,  
Black Truffle, Touch of Cream

### **Torchio Pasta** 29.

Beans, Garlic, Sausage,  
Rabe, Pecorino

## HEALTHY/VEGAN

### **Curried Chick Pea & Potato Stew** 28.

### **Beyond Meat Burger** 24.

Lettuce, Tomato, Pickles,  
Onion, Hummus, Potato Bun

### **Black Bean & Quinoa Burger** 27.

Quinoa, Black Beans, Corn,  
Cilantro, Rolled Oats

### **Homemade Hummus** 22.

Mediterranean Salad,  
Flax Seed Crackers

### **Roasted Cultivated Mushrooms** 38.

Fresh Black, Truffles, Salsify,  
Vegetable Broth

## SIDES 16.

**Puree of Potato, Cream of Corn w/ Black Truffle, Caramelized Brussels Sprouts, Wilted Spinach, Truffle Fries, Baby Bok Choy, Asparagus, Broccoli Rabe, French Beans, Roasted Cauliflower, Eggplant Caponata, Cous Cous**

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