



Be sure to watch our realty show *Serving The Hamptons* on HBO Max!

## BEGINNINGS

**Today's Soup** 16.

**Roasted Sweet Potatoes** 20.

Maple gomae, hagen blue cheese, toasted hazelnuts

**Crispy Salt & Pepper**

**Rock Shrimp** 30.

Sweet chili sauce

**Chef's Charcuterie for Two** 34.

Artisan cheeses & cured meats

**Traditional Guacamole** 20.

Lime, cilantro, jalapeño, tomato, onion, corn chips

**Grilled Spanish Octopus\*** 24.

Warm butter bean & escarole salad, sicilian pesto

**Tuna Tartar** 24.

Wonton crisps, avocado, ginger & black garlic sauce, chili crisp

**Swordfish Tacos Al Pastor** 24.

Red chili, pineapple salsa

**Bowl of Pan Roasted**

**Prince Edward Island**

**Mussels & Clams** 28.

Fennel, garlic, roasted tomato, touch of cream

**Argentinian Red Shrimp** 24.

Tomato, olive oil, garlic, tagiasca olives, and feta over a crostini

**Twin Jumbo**

**Lump Crab Cakes** 28.

Avocado salsa, chipotle & lime tartar sauce

**Crispy Buttermilk**

**Fried Calamari** 24.

Pomodoro and cajun remoulade dip

**Lamb & Feta Meatballs** 24.

Pine nuts and green olive, grilled pita, hummus, spiced tomato, date yogurt dip

**Korean BBQ**

**Chicken Wings** 24.

Kimchi salad, sesame seed, green onion

**Brussels Sprouts** 20.

Fig, grapes, walnuts, mint & yogurt

**Yellowfin Tuna Tataki\*** 26.

Rare Skillet Seared, Shiitake mushrooms, sweet onion, roasted peppers, fermented chili

**Warm Spicy**

**King Crab Roll** 42.

Soy paper, ponzu

## GREENS

**Simple** 16.

Mixed young greens, cherry tomatoes, watermelon radish, balsamic vinaigrette

**Classic Romaine Caesar** 21.

Toasted garlic croutons, parmesan

**BLT Wedge** 19.

Applewood smoked bacon, tomato, blue cheese & herb vinaigrette

**Grilled Carrot Salad** 20.

Dried cherries, farro, pistachio, green goddess dressing

**Chinese Chicken Salad** 30.

Red leaf, chili, glass noodles, sugar snap peas, bean sprouts, cucumber, fried tofu, cashews, soy ginger dressing

**Tuna Nicoise Salad\*** 34.

Summer greens, grilled montauk tuna, anchovy filets, hard boiled egg, green beans, olives, cherry tomatoes & fingerling potatoes

**Homemade Burrata** 24.

Fresh vine ripe tomatoes, arugula, basil, evo

**Super Bowl Salad** 24.

Baby kale, avocado, sugar snap peas, quinoa, cucumber, hard boiled egg, pumpkin seeds, hemp hearts

**75 Main Chopped Salad** 25.

Roasted red peppers, craisens, candied walnuts, blue cheese, red onion, balsamic vinaigrette

**Roasted Local Cultivated**

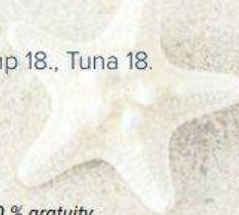
**Mushroom Salad** 25.

Baby spinach, radicchio, asparagus, sesame, ginger miso vinaigrette

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

*Split charge \$8.00. Parties of 6 or more will include a 20% gratuity.*

*\*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.*







## PASTA

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

Pomodoro, pancetta, peas, mozzarella, parmesan, cream & basil

### **Linguini with**

#### **Long Island Clams** 34.

Garlic, pinot grigio, calabrese salami, parsley, tomato, cilantro, toasted breadcrumbs

### **Mezze Rigatoni Bolognese** 32.

Chianti braised veal, beef, pancetta, tomatoes, parsley, parmesan

### **Ricotta Pillows** 29.

Roasted porcini mushrooms, onions, taleggio cheese, black truffle, touch of cream

### **Spaghetti Carbonara** 29.

Pancetta, onion, parmesan, pecorino, egg yolk, black pepper

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

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

Zucchini, olive oil, garlic, basil, pecorino

### **Fettuccine Alfredo** 34.

Chicken, roasted mushrooms, english peas, cream, parmesan & summer black truffles

### **Garganelli Puttanesca** 29.

Tomatoes, garlic, black olives, red pepper flakes, italian olives, capers, oregano

### **Porcini Mezzaluna** 30.

In a taleggio cream and parmesan

## MAINS

### **Natural Breast of Chicken** 36.

Stuffed with black truffle, creamy polenta, broccoli rabe, marsala sauce

### **Grilled 14oz Karobuta**

#### **Pork Chop** 48.

baked lentils, sweet plantain, pineapple and bacon

### **Crispy Whole Black Bass**

#### **Over Steamed Rice** 48.

Baby bok choy, spicy black bean ginger sauce

### **Grilled Branzino** 52.

Eggplant caponata, seasonal vegetables, brown butter, lemon & capers

### **Grilled Veal Chop** 68.

Farro & roast cauliflower risotto, grainy mustard sauce

### **Faroe Island Salmon** 42.

Balsamic, honey & mustard glazed, wilted spinach, vegetable couscous

### **Old Fashioned**

#### **Chicken Parmesan** 34.

Mozzarella, pomodoro, spaghetti

### **Grilled Filet Mignon Oscar\*** 60.

Crab, asparagus, cabernet sauce & béarnaise

### **Australian Lamb Chops\*** 64.

Caponata, romesco, roasted sweet potato

### **Triple Prime Burger\*** 29.

Toasted brioche bun, tomato, onion jam, gruyere, blue cheese, arugula, secret sauce

### **14oz Rib Eye Steak\*** 60.

Grilled asparagus, puree of potato, porcini sauce

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

Potato puree, seasonal vegetables, cabernet sauce, chimichurri

### **Fresh Crescent Farms**

#### **Seared Duck Breast** 38.

Mango honey glaze, wild rice pilaf & broccolini

### **Traditional Maine**

#### **Lobster Roll** 00.

mayonnaise, celery, toasted pull apart bun

## HEALTHY/VEGAN

### **Black Bean & Quinoa Burger** 28.

Quinoa, black beans, corn, rolled oats over greens

### **Homemade Hummus** 22.

Hay smoked beets, mediterranean salad, flax seed crackers

### **Asparagus Ravioli** 28.

Mushrooms, zucchini, cherry tomatoes, white wine in spinach pasta

## SIDES

**Baby Bok Choy, Wilted Spinach, Roasted Sweet Potato Wedges, Roasted Cauliflower, Eggplant Caponata, Couscous, Wild Rice Pilaf**

16.

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