

RAW

- CHILLED LOBSTER | 31.00
- PECONIC GOLD OYSTERS | 21.00 | 42.00
- CHILLED SHRIMP COCKTAIL | 21.00
- LONG ISLAND LITTLE NECK CLAMS | 14.00 | 28.00
- JONAH CRAB CLAWS | MP

PLATEAUX

- FRUITS DE MER | 42.00
3 oyster | 3 clams | shrimp | curried mussels | marinated octopus
- FRUIT DE MER ROYALE | 140.00
6 oysters | 6 clams | 6 shrimp | 1 whole lobster | curried mussels | marinated octopus | local sea bean | hijiki salad

- FRUITS DE MER "SHOWFISH" | 280.00
10 oysters | 10 clams | 10 shrimp cocktails | 2 whole lobster | 8 jonah crab claws | curried mussels | marinated octopus | seaweed salad
add 2 oz hackleback sturgeon caviar | 180.00

CRUDOS

- SLIGHTLY CURED MONTAUK FLUKE CRUDO | 19.00
GHF cucumber | almond | AWF horseradish
- SCALLOP CARPACCIO | 20.00
huckleberry agro dolce | spiced cashew | meyer lemon | GWF basil oil marigold
- TUNA CRUDO | 22.00
GSI preserved lemon | capers | pumpernickel crumble | smoked chili oil | GWF nasturtium
- SUNCHOKE CRUDO | 15.00
CK pickled ramps | BF chives | vandouvan curry oil | borage

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

APPETIZERS

- QHF WARM CARROT SALAD | 17.00
harissa tahini | pomegranite molasses | saffron pickled BF aliums | icotta salata | sumac
- THE SPRING "GREEK" | 18.00
BF sugar snap peas | AWF persian cucumbers | taggiasca olives | sardinian whipped feta | mint
- FV. "ANNA MARY" LOBSTER VELOUTE | 16.00
flowering spring onion | pickled salsify | croutons

- HUDSON VALLEY FOIE GRAS TORCHON | 24.00
QHF strawberry szechuan peppercorn preserve | challah

- GRILLED SPANISH OCTOPUS | 20.00
MF olive oil crushed potato | GSI lamb bacon | salsa verde | espellette

- SMOKED BLUE FISH RILLETTE TOAST | 18.00
CK pickled ramps | dill pollen | bay leaf oil

ENTREES

- TAGLIATELLE | 37.00
maine uni butter | calabrian chili | jonah crab | chovy crumbs
- FV. "ROCK N ROLL" SEARED SCALLOPS | 37.00
GSI duck prosciutto | EF curried sunchoke puree | BF carrot chimichurri
- MAINE HALIBUT | 42.00
MF purple asparagus | hand crushed castelvetro olive | aleppo
- FV. "KIMBERLY" ROASTED TILEFISH | 38.00
QHF vinegar braised leeks | chive blossom | crab toast | urfa biber
- ROASTED CHICKEN | 29.00
ST grits | king trumpet mushroom | jus | AWF spring onion
- HV LAMB SADDLE | 44.00
black lentils | BF fava beans | spring peas | green chickpea | ras el hanout
- 48 DAY DRY AGED NY STRIP LOIN | 54.00
smoked bone marrow maître d' butter | spring panazella

ENTREES TO SHARE

- HOUSE DRY AGED BONE IN "TUNA RIBEYE" | MP
twice cooked potatoes | sautéed amagansett greens
- WHOLE LOBSTER | MP
2-5 pound available
- WHOLE FISH | MP
please speak with your server about the daily catch

SIDES

- MF TWICE COOKED POTATOES | 9.00
- SAUTÉED AMAGANSETT GREENS | 8.00
- MF ROASTED CARROTS | 9.00
- LOBSTER & KIMCHI FRIED RICE | 19.00

- FARM ABBREVIATION CODES:
- AWF | AMBER WAVES FARM. Katie Baldwin & Amanda Merrow. Main Street, Amagansett NY.
 - BF | BALSAM FARM. Alex Balsam & Ian Calder-Piedmonte. Town Lane, Amagansett NY.
 - CK | CATSKILL KILLAH FORAGER. J-Money. Super Secret Classified Location in Catskill NY.
 - FV. | FISHING VESSEL
 - GSI | GURNEYS STAR ISLAND RESORT
 - GWF | GOOD WATER FARMS. Brendan Davidson. Plank Road, East Hampton NY.
 - HV | HAPPY VALLEY MEAT COMPANY. Dan Honig, Red Hook, Brooklyn NY.
 - MF | MARILEE FOSTER FARM. Marilee Foster. 729 Main Street, Sagaponack NY.
 - OMO | OPEN MINDED ORGANICS FARM. David Falkowski. 7 Wharf Street, Sag Harbor NY.
 - QHF | QUAIL HILL FARM. Scott Chaskey & Layton Gunther. Old Stone HWY, Amagansett NY.
 - ST | STONE THROWS FARM. Anthony Cinicola. Bridgehampton, NY.

