









## STARTERS

- GUACAMOLE & CHIPS**  17  
made fresh daily
- CAPRESE** 16  
fresh mozzarella, tomato, walnut pesto, basil
- BUFFALO WINGS** 16  
celery, carrots, blue cheese dressing
- CRISPY CALAMARI** 17  
marinara sauce, lemon, pickles

## SALADS

- CAESAR** 15  
add chicken 6; add shrimp 8
- KALE SALAD**   16  
avocado, carrots, raisins, sunflower seeds, lemon dressing
- LOBSTER SALAD**  28  
organic quinoa, onions, garlic, tomatoes, lobster, arugula, mango salad, lemon vinaigrette

## MAIN COURSES

- HAVENLY CHICKEN** 25  
cajun spices, beurre blanc sauce, mesclun salad, fries
- BRANZINO**  33  
oven roasted seabass, arugula, cherry tomato, parmesan
- CRABCAKES** 32  
fries, coleslaw
- PENNE PASTA** 18  
fresh mozzarella, basil, tomato sauce; add chicken 6 or shrimp 8
- SALMON PAN SEARED**  27  
served with garlic spinach
- LOBSTER ROLL** 30  
fresh lobster, potato bun, fries

## DINNER FOR TWO 54

choice of caesar or kale salad, one penne pasta, choice of salmon or havenly chicken course, and two sides

## STEAKS

*served with fries or mashed potatoes*

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|--|---|
| <b>FILET MIGNON (8oz)</b> 42<br>shitake mushroom cream sauce | <b>NY STRIP STEAK (12oz)</b> 44<br>peppercorn sauce |
|--|---|

## SIDES 8

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|-------------------------|-----------------------------|
| <b>MESCLUN SALAD</b>    | <b>GARLIC SPINACH</b>       |
| <b>MUSHROOMS</b>        | <b>COLESLAW</b>             |
| <b>MIXED VEGETABLES</b> | <b>HUMMUS &amp; PITA 10</b> |

## DESSERTS 12

- PUMPKIN CHEESECAKE**
- CHOCOLATE COVERED APPLES**

## WINE

- ROSÉ**  
Whispering Angel Rosé 28
- WHITE**
  - Mezzacorona Pinot Grigio 25
  - Celsius Sauvignon Blanc 25
  - Tangley Oaks Chardonnay 29
- RED**
  - Gerard Bertrand Pinot Noir 25
  - Crios Malbec 25
  - Louis Martini Cabernet Sauvignon 27
- SPARKLING**
  - Caposaldo Prosecco 26
  - Rose Ruffino Prosecco (187 ML) 7 ea / 4 for 25

## COCKTAILS

*Two cocktails in a jar \$18*

- RED SKY**  
cazadores tequila, hibiscus syrup, cointreau, agave
- STAR SANGRIA**  
red wine, torres brandy, juices, fresh fruits
- MOJITO DE POIRE**  
bacardi, mint, pear pureé, club soda
- APPLE CIDER MULE**  
tito's, apple cider, cinammon, ginger beer

## BEER 6

BUDLIGHT, HEINEKEN, CORONA EXTRA, MONTAUK SEASONAL

\*Alcohol must be purchased with a food item

 Gluten Free

 Vegetarian