

Beginnings

- Lobster Burrata Toast
Warm Summer Peas, Crispy Radish, Lemon-Ginger Vinaigrette 26
- Crispy Wagyu Beef Tartare
Crunchy Sushi Rice, Pickled Chiles, Pea Tendrils 20
- Pretzel Crusted Local Calamari, Mustard Dipping Sauce 17
- Lobster Dumplings
Local Asparagus, Crème Fraiche & Nasturtium 24
- Local Asparagus, Vegetable Vinaigrette, Summer Mushrooms & Herbs 16



Mains

- Line Caught Crispy Striped Bass
Tender Leeks, Ricotta Gnocchi, Smoke-Chile Vinaigrette 36
- Searred Montauk Diver Scallops
Sweet Corn Emulsion, Chile Crushed Peas 48
- Roasted Tuscan Chicken Steak
Smoked Bacon, Spring Mushrooms, Warm Sherry Vinaigrette, Cherry Tomatoes 42
- Char-Broiled Flat Iron Steak
Umami Glaze, Burnt Shishito Peppers** 36
- Pepper Crusted Wagyu Beef Tenderloin
Champagne Butter Poached Lobster, Chanterelles** 99

Salads

- (+16 Chicken, Shrimp, Steak**)
- Belgium Endive Salad
Sugar Snap Peas, Fresno-Chile Dressing, Parmesan & Black Pepper 16
- Baby Bib Salad
Cherry Tomatoes, Watermelon Radish, Spicy Corn Vinaigrette 18
- Lobster Inn Cobb Salad
Candied Bacon, Avocado, Grilled Shrimp, Smoked Blue Cheese, Green Goddess Vinaigrette 22



Sides

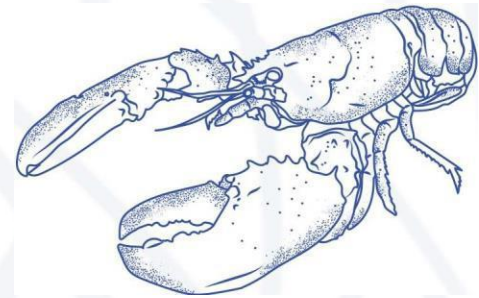
- Scallops Pie 18 Lobster Pie 24
- Shoestring French Fries, Smoked Dijonnaise 8
- Shishito Pepper Kwek Kwek, Calamansi-Chili Foam 14
- Charred Local Asparagus, Mustard Garlic Vinaigrette 12

Raw & Crudo

- NY Wild Oysters ½ Dozen* 20
- Little Neck Clams ½ Dozen* 15
- Tuna & Strawberries
Chile Mustard Emulsion, Torn Herbs* 22
- Burnt Scallop Sashimi
Summer Flower Vinaigrette, Crispy Radish* 26

House Made Favorites

- Fish Cove Bay Lobster Roll, Citrus Mayo, Potato Roll,
Crunchy Shallots, House-Made Chips 48
- Braised Short Rib Tortelli
Lobster Bisque Demi, Asparagus Salad 24/36
- Basil Tagliallini Vongole, Little Neck Clams, Local Tomatoes, Crispy
Garlic 24/36
- Lobster Mac & Cheese
Macaroni, Three Cheese, Gremolata 36
- Grass-Fed Smoosh Burger +4 patty +4 bacon Patty
Pepper Jack Cheese, Smokey Tomato, Wasabi Pickles** 16



DAILY CATCH INSPIRATIONS MP

- Steamed Lobster MP
- Herb Garlic Butter 42
- Baked Clams
Citrus Herb Butter, Smoked Bacon, Peppers 16
- Oysters Rockefeller
Creamed Basil, Crispy Potato 22/40
- Fisherman's Platter Local White Fish, Whole Belly Clams, Scallops,
Shrimp, Tartar & Cocktail Sauce 44



Before placing your order, please inform your server if a person in your party has a food allergy. These menu items contain raw* or undercooked foods**. Consuming raw or undercooked meats, fish, shellfish, or shell eggs may increase your risk for food-borne illness especially if you have certain medical conditions.

The above prices reflect a cash discount. A 3.5% fee will be added to all credit card payments.