

## SMALL PLATES

Edamame (v) 6  
*steamed soybeans with lemon salt*

Smoked White Fish Dip 16  
*sesame crackers, vegetable crudité*

Baked Clams 14  
*local Littlenecks, topped with chopped clams, panko breadcrumbs*

Calamari 16  
*panko breaded, marinara, lemon aioli*

Crispy Rice  
*spicy tuna\* 16 salmon\* 14  
avocado (v) 12 lobster salad 19*

Dumplings  
*steamed or fried, citrus soy ponzu  
lobster 19 Thai vegetables (v) 14*

## SALADS & SOUP

Clam Chowder New England Style with Bacon  
*cup 5 bowl 12*

Seaweed Salad (gf) 8  
*local seaweed, cucumber, kani kama, tomato, sesame seed, cilantro,  
yuzu vinaigrette*

Watermelon & Beet Salad 16  
*watermelon, beets, feta, pine nuts, arugula, simple vinaigrette*

Arugula salad 14  
*arugula, parmesan, heirloom tomato, sweet onion, lemon vinaigrette*

Cobb Salad 22  
*avocado, feta, cucumber, red onion, tomato, diced egg, bacon bits,  
old bay ranch dressing*

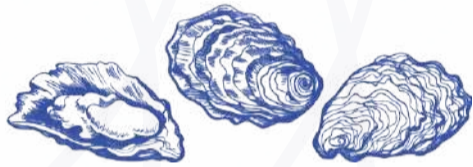
**ADD EXTRA**

Grilled Salmon*	14
Grilled Chicken	12
Lobster Salad	22
Grilled Shrimp	16
¼ lb Chilled Lobster Meat*	36

## RAWBAR

### OYSTERS

Local Oysters of the Day\* 18/32  
*with mignonette & cocktail sauce*



### PLATTERS & TOWERS

TACKLE BOX (1pp)\* 22  
*6 oysters, 2 Littleneck clams, daily seafood salad, 2 shrimp*

THE SUNSET (2pp)\* 45  
*10 oysters, 4 Littleneck clams, 4 shrimp, ceviche*

MANNA (3pp)\* 85  
*20 oysters, 8 Littleneck clams, 6 shrimp, ceviche*

### RAWBAR

Daily Ceviche\* 14  
*daily catch, Leche de tigre, Thai chili, wontons*

Shrimp Cocktail\* (5pc) 17  
*cocktail sauce*

Littleneck Clams\* (6pc) 12  
*cocktail sauce*



## MAKE YOUR OWN

1

### PROTEIN

1 lb Mussels 21  
1 dz Clams 24  
Shrimp 26  
¼ lb Lobster Meat 36

2

### SAUCE

Thai Green Curry  
Long Island White Wine  
Garlicky Cherry Tomato  
3 Cheese White Sauce

3

### PASTA +6

Spaghetti  
Pappardelle  
Orechette  
Ramen

4

### ADD ONS +4

Mixed Vegetables  
Chorizo

## HANDHELDS

Lobster Roll 36  
*classic or Connecticut, brioche bun*

Lobster Grilled Cheese 26  
*milk bread, Asiago, Gruyere, White cheddar, compound butter*

Soft-shell Crab Double Buns 17  
*steamed rice bun, crunchy soft-shell crab, seaweed slaw, spicy mayo*

BLT Double Buns 13  
*steamed rice bun, smoked thick cut bacon, heirloom tomato,  
romaine lettuce*

## SPLAT/STEAMED/BROILED



Lobster Inn Splat 95  
*lobster, mussels, clams, shrimps, chorizo, corn, potato*

Lobster Simply Steamed or Broiled MKT  
*corn on the cob, babyreds, drawn butter*

## ENTREE

Pan Seared Salmon\* 27  
*smoked Maldon salt, roasted potatoes, baby bok choy*

Chicken Thigh Fajita on Cast Iron 26  
*roasted chicken thighs with onions & peppers*

10oz Grilled NY Strip Steak\* 42  
*smoked Maldon salt, roasted potatoes, corn on the cob*

Fish and Chips 24  
*beer battered cod, shoe string fries with seaweed furikake,  
lemon tartar*

Catch of the day MKT  
*pan seared/steamed/fried with mixed vegetables, corn on  
the cob*

## SIDES

Mushroom medley 8  
Corn on the cob 7  
Creamed spinach 9  
Vegetable medley 8

Mac and Cheese 9  
Roasted baby potatoes 6  
Fries 6





## COCKTAILS



**INLET MARGARITA 15**  
*Tequila, lime juice, oj, agave, old bay salt rim*

**MANNA COLADA 15**  
*Cream of coconut, Malibu, pineapple juice*

**OCEAN OASIS 15**  
*white rum, sour mix, Coco Lopez, pineapple juice, Blue Curacao*

**MEZCAL NEGRONI 15**  
*Siete Misterios, Campari, Carpano Antica sweet vermouth*

**LYCHEE MARTINI 14**  
*lychee puree, ALB vodka, lychee*

**MANNA MULE 14**  
*ALB vodka, ginger beer, fresh lime, candied ginger*

**HAMPTON OLD FASHIONED 15**  
*Jim Beam, cherry bitters, brandied cherries, muddled orange*

**BLOODY SAILOR 15**  
*Absolut Pepper, spiced tomato juice, candied bacon*



## MOCKTAILS

**ROCK'N PLUM 8**  
*Saika plum juice cider*

**TEA TIME 7**  
*homemade ice tea*

**VIRGIN MARY 9**  
*a yummy bloody mary mix*



**LYCHEE SPRITZ 9**  
*lychee pure, seltzer*

**THE BITTER ORANGE SPRITZ 9**  
*Wilfred's aperitif, tonic*

**LEMONADE STAND 7**  
*House lemonade, frozen lemon cubes  
add flavors +1 strawberry, peach, mango*

## BEER & CIDER

**TAP BEER**  
Kidd Squid, Sag Harbor 7



**BOTTLED BEER**  
Blue Moon, Belgian White, 5.4% 6  
Guinness Draught Stout, Irish Dry Stout, 4.2% 7  
Chimay Première, Belgian Dubbel, 7% 11

**CANS**  
Montauk 7

**CIDER**  
Eye of the Cider 10

**HARD SELTZER**  
High Noon 10

### DID YOU KNOW?



- Clams can live over 100 years
- Dolphins sleep with one eye open
- Tuna can swim at speeds of up to 50 miles per hour

## WINE LIST



**PROSECCO BRUT**  
Luca Paretti, Italy 11 50

**BRUT**  
Wycliff, California 11 50

**ROSE**  
Breezette, Cotes de Provence, France 2021 10 40

**CHARDONNAY**  
St. Francis, Sonoma County, California 2020 9 36

**CHARDONNAY**  
Brick Kiln, The Hamptons, New York, USA 2017 10 40

**PINOT NOIR**  
Bacchus Ginger's Cuvée, California, USA 2022 11 44

**RED BLEND**  
Mattebella Famiglia, North Fork, Long Island, USA 12 48

**MALBEC**  
Vive, Bodega Alta Vista, Mendoza, Argentina 2020 11 44

*"The sea is a fickle mistress. She gives and she takes.  
But it's always been my home."*

*-Old Captain Jack, The Last of the Montauk Men*

