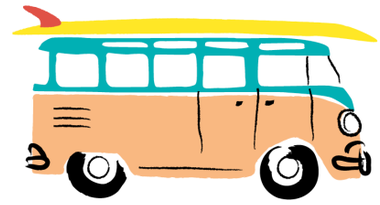
Lunch



Raw Bar

Perfect Pairing GH Mumm 25/125

OYSTERS half dozen orient pearls, mignonette, lemon * 28

CLAMS half dozen peconic bay, cocktail sauce, lemon * 28

TARTARE north atlantic tuna, lime, ginger, soy, micro cilantro * 30

CRUDO north fork day boat fluke, cara-cara orange, radish, basil * 30

To Start

CREAMY BURRATA confit san marzano tomatoes, pistachio, fig glaze, basil 33

ARUGULA grape tomatoes, red onion, parmegiano, oregano dressing 29

BABY SPINACH from satur farms, chickpeas, farro, almonds, ricotta salata, white balsamic 31

ARTICHOKE little gems, shaved raw vegetables, olives, feta, royale dressing 33

HOT MUSSELS from prince edward island, white wine, butter, fresh herbs, frites 30

Entrées

PAILLARD grilled mount aire chicken breast, field greens, lemon 36

SUNSET BURGER from la frieda, gruyere, sour pickle, frites 35

LINGUINE ALLE VONGOLE little neck clams, chili, garlic, white wine, parsley 39

POACHED STRIPED BASS long island day boat, steamed vegetables, aioli 39

TAGLIATA New York strip, arugula, radicchio, vincotto 44

WHOLE BRANZINO extra virgin olive oil, lemon 41

ROASTED SWEET POTATO flash coooked tiny vegetables, salsa verde tahini dresing 33

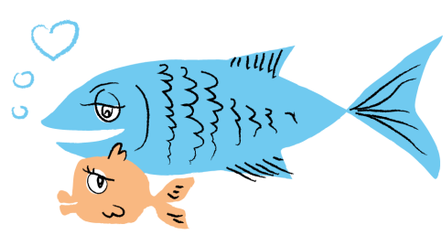
Sides

ASPARAGUS from the north fork, lemon, feta 16

BABY BROCCOLI roasted garlic, gremolata 16

SUNSET FRITES aioli 16

A GOOD PICKLE 1

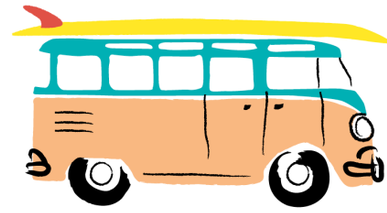


MENU BY: CHEF EDGAR CUNGU & THE TEAM

*THIS MENU ITEM CAN BE COOKED TO ORDER

**CONSUMING RAW, UNDERCOOKED MEAT, FISH, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Dinner



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ARTICHOKE little gems, shaved raw vegetables, olives, feta, royale dressing 33

HOT MUSSELS from prince edward island, white wine, butter, fresh herbs, frites 30

Entrées

ROASTED SWEET POTATO flash coooked tiny vegetables, salsa verde tahini dresing 33

CASARECCE PASTA lemon-saffron butter, ruby red shrimp, chili flakes, parsley 38

ROTISSERIE POUSSIN briined & roasted, grilled romaine, white anchovies, lemon 48

HALIBUT A LA PLANCHA artichoke barigoule, confittomatoes, fresh parsley 53

CLASSIC NY STRIP 10oz prime cut from colorado, crispy creamers 59

WHOLE BRANZINO extra virgin olive oil, lemon 41

GRILLED LAMB RACK prime cut from colorado, poppy seed, 59

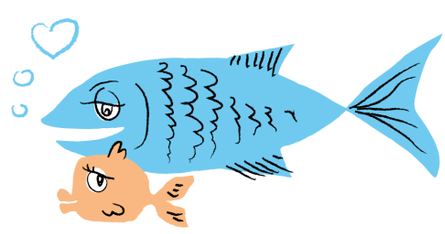
Sides

ASPARAGUS from the north fork, lemon, feta 16

BABY BROCCOLI roasted garlic, gremolata 16

SUNSET FRITES aioli 16

A GOOD PICKLE 1



MENU BY: CHEF EDGAR CUNGU & THE TEAM

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Wine List

Bubbles

2014 Louis Roederer, Cristal, Champagne, Fr
2012 Dom Pérignon, Champagne, Fr
2015 Phillipponnat, Blanc de Noir, Champagne, Fr
2014 Perrier Jouet, Brut, Belle Epoque, Champagne, Fr
NV Billecart-Salmon, Blanc de Blanc 1er, Champagne, Fr
NV Armand De Brignac, Ace of Spades, Brut, Champagne, Fr
NV GH Mumm, Brut, Champagne, Fr
NV Prosecco, Jeio, Bisol, It

2008 Dom Pérignon Luminous Rose, Champagne, Fr
2008 Dom Pérignon Rose Vintage, Champagne, Fr
2012 Louis Roederer Cristal Rose, Champagne, Fr
NV Billecart-Salmon Rose, Champagne, Fr
NV Ruinart Rose, Champagne, Fr
NV GH Mumm Rose, Champagne, Fr
2013 Perrier Jouet Rose, Belle Epoque, Champagne, Fr
NV Prosecco Rose, Jeio, Bisol, It
2021 Moscato Giallo, Maeli, IGT Veneto, It

White Wine

USA
2019 Chardonnay, The Hyde & De Villaine Families, Napa Valley, CA
2019 Chardonnay, Arista, Russian River Valley, Sonoma County, CA
2019 Sauvignon Blanc, Grgich Hill Estate, Napa Valley, CA
2022 Sauvignon Blanc, Macari, North Fork, NY

FRANCE
2020 Chardonnay, Bourgogne, Defaix Frères, Fr
2019 Chardonnay, Allure, Macon-Verze, Domaine de la Jobeline, Fr
2021 Puligny-Montrachet, Domaine Leflaive & Associes, Fr
2018 Puligny-Montrachet, Domaine Leflaive 1er Clavoillon, Fr
2020 Chassagne-Montrachet, Camille Giroud, 1er Clos St. Jean, Fr
2019 Santenay, Clos de Malte, Domaine, Louis Jadot, Fr
2022 Sancerre, Domaine Raimbault-Pineau, Fr
2022 Sancerre, Ladoucette Comte LaFond, Fr
2021 Chablis 1er, l'Homme Mort, Domaine Laroche, Fr
2019 Pouilly-Fume, Baron de L, Loire Valley, Fr

ITALIAN & WORLD
2021 Pinot Grigio, Velante, Friuli Venezia Giulia, It
2009 Pinot Bianco, Terlan, Alto Adige Terlano, It
2021 Pinot Bianco, Terlan, Alto Adige, It
2021 Soave Classico DOC, Inama Vin Soave, Veneto, It
2022 Gavi di Gavi, Enrico Serafino, Canale, It
2019 Chardonnay, Cordero Sangiogio, Santa Giuletta, It
2022 Sauvignon Blanc, Cloudy Bay, Marlborough, Nz

THE USUAL, UNUSUAL SUSPECTS
2020 Sancerre, Aurore Dezat, Domaine Des Chasseignes, Fr
2021 Trebbiano, Le Masses, Barberino Tavarnelle, It
2020 Gewurztraminer, Lune a Boire, Kreydenweiss, Alsace, It

Wine List

Rosé

2021 Chateau D'Esclans, Whispering Angel, Cotes de Provence, Fr
2021 Chateau D'Esclans, Rock Angel, Cotes de Provence, Fr
2020 Chateau D'Esclans, Garrus, Cotes de Provence, Fr
2021 Vie Vite Extraordinaire, Cotes de Provence, Fr
2021 Domaine Ott, Romassan, Bandol, Fr
2021 Peyrassol, Cuvee De Commandeurs, Cotes de Provence, Fr
2022 Rumor, Cotes De Provence, Fr
2022 Chateau Minuty, "M", Cotes de Provence, Fr
2022 Chateau Minuty, 281, Cotes de Provence, Fr
2021 Chateau Minuty, Rose et Or, Cotes de Provence, Fr

Red

USA

2019 Cabernet Sauvignon, Patrimony by Daou, Adelaida, CA
2006 Cabernet Sauvignon, Dominus, Napa Valley, CA
2018 Cabernet Sauvignon, Hundred Acre, Arc Vineyard, Napa Valley, CA
2016 Cabernet Sauvignon, Taub Family Vineyards, Napa Valley, CA
2019 Cabernet Sauvignon, Altagracia, Eisele Vineyard, Napa Valley, CA
2018 Napa Valley Red, Opus One, Napa Valley, CA
NV Cabernet Blend, Overture by Opus One, Napa Valley, CA
NV13 Cabernet Blend, Cain Cuvee, Napa Valley, CA
2017 Cabernet Blend, Cain Five, One Vineyard, Napa Valley, CA
2015 Cabernet Sauvignon, Grgich Hills, Napa Valley, CA
2020 Cabernet Sauvignon, RouteStock, Napa Valley, Ca
2018 Napa Valley Red, The Mascot, Napa Valley, CA
2021 Pinot Noir, Domaine Drouhin, Dundee Hills, OR
2020 Bergstrom, Cumberland Reserve, Willamette Valley, OR
2020 Pinot Noir, Melville, Santa Barbara, CA

FRANCE

2018 Louis Jadot, Clos des Ursules, Beaune Premier Cru, Fr
2021 Pinot Noir, Puy de Dome, Desprat Saint Verny, Fr
2020 Pinot Noir, Bourgogne, Joseph Drouhin, Beaune, Fr
2021 Pinot Noir, Mercurey 1er Clos Myglands, Domaine Faiveley, Fr
2021 Pinot Noir, Joseph Faiveley Vosne-Romanee, Fr
2020 Pinot Noir, Morey St Denis 1er Clos des Godelles, Fr
2020 Pinot Noir, Chambolle-Musigny 1er 'Aux Echanges, Fr
2020 Pinot Noir, Clos de Tart 1er, La Forge de Tart, Fr
2017 Nuits St Georges, Aurelien Verdet, Cote d'Or, Fr
2019 Gevrey Chambertin, Vieilles Vignes, Domaine Coillot, Fr
2017 Gevrey Chambertin, Domaine Castagnier, Cote d'Or, Fr
2019 Domaine De La Romanee Conti, Corton, Fr
2018 Domaine De La Romanee Conti, Grand Echezeaux, Fr
2018 Domaine De La Romanee Conti, La Tache, Fr
2020 Sancerre Rouge, Domaine La Gemiere, Fr
2010 Chateau Pichon-Longueville, Pauillac, Fr
2004 Chateau Palmer, Margaux, Bordeaux, Fr
2011 Chateau Angelus, 1er Classe, St Emilion, Fr
2020 Cotes Du Rhone, Sud Absolu, Domaine La Ligiere, Fr

ITALIAN & WORLD

2018 Barolo, Del Comune di Serralunga d'Alba, Rivetto, It
2020 Barbera d'Asti, La Lippa, La Gironda, It *served chilled*
2019 Barbera Piemonte, Fratelli Antonio & Raimondo, It
2019 Barbaresco, Socre, Citra Flumen Etultra, It
2021 Toscana IGP, Promis, Gaja, Ca'Marcanda, It
2020 Malbec Reserva, Terrazas de los Andes, Mendoza, Ar
2016 Les Coteaux de Chateau Kefraya, Lb

CORKAGE FEE: $65 PER BOTTLE . $140 PER MAGNUM

Cocktails

SUMMER FLING
grey goose, watermelon, ginger, strawberry, lime
24/210

ATREYU
casa dragones blanco, italicus, grapefruit, lime, spicy hagave
28

MI CASA
casamigos blanco, aperol, rosemary, passion fruit, lime, chili salt rim
24/210

GIMME SHELTER
dos hombres mezcal, ginger, lemon, pineapple, chili salt rim
24/210

ROSE SANGRIA
rosé wine, brandy, cointreau, giffard apricot
24/210

GARDEN SPRITZ
sparkling wine, orange bitters, spices
21

ALFREDO
jim beam, giffard peach, peach puree, lemon
24

ESCAPE THE CITY
bacardi superior, coco vita coconut water, pineapple, orange
24

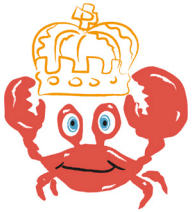
JOSEPHINE
bombay sapphire, st germain, cucumber, mint, lemon
24/210

SENORITA PICANTE
jalapeno infused casa del sol reposado, campari, blood orange, lime, spiced hagave
24/210

PRINCE CHARLIE
pimm's, remy vsop, cointreau, prosecco, cucumber, orange, lemon
24

FROSÉ
rosé, vodka, strawberry, lemon
24

Share Plates

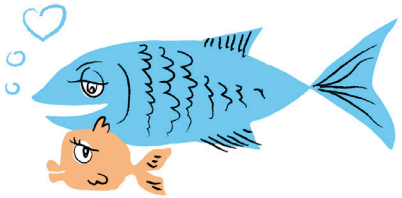


LOCAL CLAMS
half dozen, cocktail sauce *
28

LOCAL OYSTERS
half dozen, mignonette, lemon *
28

CLASSIC SHRIMP COCKTAIL
lemon
26

TUNA TARTARE
lime, ginger, soy *
30



CREAMY BURRATINA
confit san marzano tomatoes, pistachios, fig glaze, basil
33

SANDWICH AU JAMBON
French ham, brie, frites
28

OLIVES & ALMONDS
castelvetrano olives, marcona almonds
16

SUNSET FRIES
aioli
16

A GOOD PICKLE
1

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Sunset Beach