

# menu for the weekend of June 21, 2024

Oysters Island bay, half dozen, mignonette, lemon 28  
Deep Sea montauk Tuna Tartare ginger, micro cilantro 32  
Jessup Neck Fluke Crudo fennel, orange, chili 30  
Hamachi Crudo cucumber, jalapeño, ponzu 32

Siberian Classic Caviar 28g 160, 125g 680

Osetra Royal Caviar 28g 270, 125g 1300

Radis de Jardin black olive tapenade, sea salt 19  
Artichoke steamed and whole, lemon, aioli 29  
Clams Gratinés butter, lemon, parsley 31  
Steamers Shinnecock spicy broth 34  
Petite Friture local calamari, tarragon aioli 35

Salade maison local greens, marinated artichokes, warm goat cheese crostini 29  
Tarte feuilletée organic mushrooms, artichokes 34  
Salade Nicoise tuna belly, organic egg, green beans, baby potatoes, white anchovy 36  
Creamy Burrata confit san marzano tomatoes, fig glaze, basil 35  
Mediterranean Octopus green olives, fingerling potatoes, chili 38

Paillard de Poulet field greens, lemon 38  
Yongole Linguine clams, white wine, garlic 39  
Patate Douce flash cooked tiny vegetables, salsa verde tahini dressing 34  
Poisson Entier Branzino extra virgin olive oil, lemon 57  
Moules frites marinières, frites 38  
Beach Burger from la prieda, gruyere, frites \*\* 35  
Steak Frites prime hanger, frites \*\* 46

17

Local mushrooms / Sunset Frites / Quinoa Tabbouleh  
Shell Peas / Sautéed Spinach / Tender Leaves

Homemade Bread 7

A Good Pickle 1

food "à la minute" delivered when it's ready

Executive Chef, Alex Apparu

consuming raw, undercooked meat, fish, shellfish, or eggs may increase risk of food illness especially if you have certain medical conditions

\*\* this menu item can be cooked to order

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Coup de mer local & striped, courgettes 55  
Moules frites marinières, frites 38  
Pâtés au Pistou fettuccine, basil, tomato, grana 42  
Bouillabaisse french coastal seafood stew, roasted pepper, rouille, crostini 60  
Patate Douce flash cooked tiny vegetables, salsa verde tahini dressing 34  
Poussin Roti brined & roasted, salad ceasar, crispy bacon \*\* 51  
Gambas Grillées marinate tiger prawns, petite herb, salad 56  
Entrecôte 45 days aged ribeye steak, 12oz 105

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# Dessert

the deal closer chocolat mousse 16

creme brulee only dish we serve burnt 17

charlotte aux fruits rouges 18

tarte tatin caramelized apples 18

holy sundae 16

tropical fruits pops 16  
kiwi, mango, blackberry

fruits givrés lemon or orange 10

scoop of vanilla one 8

coffee's and tea's 6

scotish

laphroaig select 25

lagavulin 16yr 35

french

remy martin vsop 25

martel cordon bleu 70

hennessy xo 85

mexican

del maguey jabali 42

patron el alto 55

clase azul reposado 65

casa dragones joven, sunset beach 25th year 80

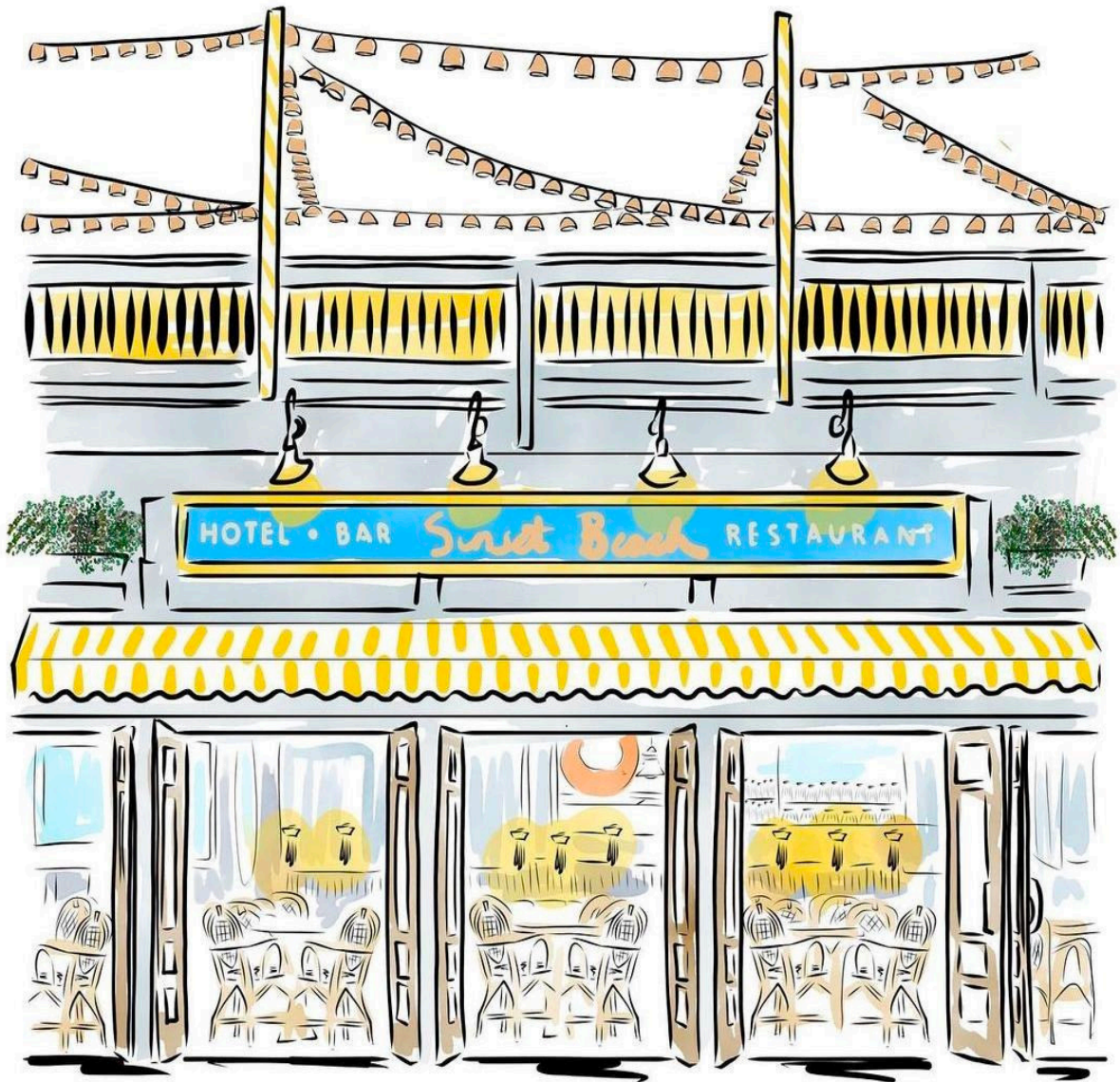
caribbean

appleton 8yr 21

santa tereza 1976 20



# Sunset Beach



## Bubbles

- 2014 Louis Roederer. Cristal. Champagne. Fr 750
- 2013 Dom Pérignon. Champagne. Fr 500
- 2015 Phillipponnat. Blanc de Noir. Champagne. Fr 220
- 2014 Perrier Jouet. Brut. Belle Époque. Champagne. Fr 490
- nv Billecart-Salmon. Blanc de Blanc 1er cru. Champagne. F 235
- nv G.H. Mumm. Brut. Champagne. Fr 145
- nv Prosecco. Teio. Bisol. It 95
- 2009 Dom Pérignon Rose Vintage. Champagne. Fr 950
- 2009 Dom Pérignon Luminous Rose Vintage. Champagne. Fr 1050
- nv Billecart-Salmon Rose. Champagne. Fr 225
- nv Ruinart Rose. Champagne. Fr 260
- nv G.H. Mumm Rose. Champagne. Fr 160
- 2013 Perrier Jouet Rose. Belle Époque. Champagne. Fr 710
- NV Armand de Brignac. Ace of Spade Brut Gold. Champagne. Fr 520

## Rosé

- 2023 Château D'Esclans. Whispering Angel. Cotes de Provence. Fr 115
- 2022 Château D'Esclans. Rock Angel. Cotes de Provence. Fr 125
- 2021 Château D'Esclans. Garrus. Cotes de Provence. Fr 225
- 2021 Domaine Ott. Romassin. Bandol. Fr 188
- 2023 Château Minitiy. 281. Cotes de Provence. Fr 281
- 2023 Château Minitiy. Prestige. Cotes de Provence. Fr 105
- 2023 maison Sainte Marguerite. Symphonie. Cotes de Provence. Fr 100

## White

- 2019 Chardonnay. The Hyde & De Villaine Families. Napa Valley. CA 220
- 2022 Unoaked Chardonnay. Saracina. Mendocino Valley. CA 95
- 2023 Sauvignon Blanc. Macari. North Fork. NY 100
- 2019 Chardonnay. Arista. Russian River Valley. CA 235
- 2023 Chardonnay Reserve. Dusoil. Napa Valley. CA 120
- 2023 Chardonnay. Far Niente. Napa Valley. CA 250
  
- 2023 Sancerre. Domaine Roger Champault. Loire Valley 115
- 2022 Chardonnay. Louis Jadot. Bourgogne 95
- 2022 Chablis. Domaine Vocoret & Fils. Bourgogne 160
- 2022 Puligny-montrachet. Macon-Verge. Domaines Leflaive 250
- 2022 Chablis Premier Cru. Domaine Caroché. Bourgogne 210
- 2020 Pouilly Fume. Ladoucette. Baron de L. Loire Valley 380
- 2019 Pouilly-Fuisse 1er Cru. Domaine Leflaive Esprit. Clos Reyssier. Bourgogne 420
- 2022 Puligny-montrachet. Leflaive & Associates. Bourgogne 590
- 2018 Puligny-montrachet 1er cru. Domaine Leflaive Clavoillon. Bourgogne 850
- 2020 Domaine de la Romanée-Conti. Corton-Charlemagne. Grand cru. Cotes de Beaunes. 6500
- 2022 Sancerre. Ladoucette. Comte Lafond. Loire Valley 145
- 2019 Chardonnay. "Allure". Macon-Verge. Domaine de la Tobeline 140
- 2020 Santenay Blanc. Camille Giroud. Bourgogne 190
- 2022 Meursault. Joseph Faiveley. Nuits-Saint-Georges 320
- 2022 Chablis. Saint Martin. Domain Caroché 120
- 2019 Sancerre. Domaine de la Perrière Mégalithe. Loire Valley 190



- 2022 Vermentino, Lunae, Colli di Luni, It 85
- 2022 Pinot Grigio, Bertani, Velante, Friuli-Venezia Giulia, It 90
- 2010 Pinot Bianco, Terlan, Alto Adige Terlano, It 450
- 2022 Sauvignon Blanc, Cloudy Bay, Marlborough, Nz 140

## Red

- 2018 Cabernet Sauvignon, Patrimony by Daou, Adelaide, Ct 600
  - 2006 Cabernet Sauvignon, Dominus, Napa Valley, Ct 675
  - 2018 Cabernet Sauvignon, Hundred Acre, Arc Vineyard, Napa Valley, Ct 1450
  - 2018 Cabernet Sauvignon, Taub Family Vineyards, Napa Valley, Ct 295
  - 2019 Cabernet Sauvignon, Atagracia, Eisele Vineyard, Napa Valley, Ct 480
  - V9 Cabernet Blend, Overture By Opus One, Napa Valley, Ct 355
  - NV 13 Cabernet Blend, Caine Cuvee, Napa Valley, Ct 140
  - 2015 Cabernet Sauvignon, Grinch Hills, Napa Valley, Ct 240
  - 2022 Cabernet Sauvignon, Route Stocka Napa Valley, Ct 130
  - 2018 Napa Valley Red, The Mascot, Napa Valley, Ct 430
  - 2016 Pinot Noir, Copain, Les Voisins, Anderson Valley, Ct 115
  - 2018 Bordeaux, Opus One, Napa Valley, Ct 670
  - 2017 Cabernet Blend, Cain Five, One Vineyard, Napa Valley, Ct 290
  - 2022 Pinot Noir, Melville, Santa Barbara, Ct 125
  - 2022 Bergstrom, Cumberland Reserve, Willamette Valley, OR 150
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- 2018 Pinot Noir, Louis Jadot, Clos des Ursules 1er Cru, Beaune Premiere Cru 280
  - 2022 Pinot Noir, Degrat Saint Venny, Puy de Dome 90
  - 2020 Pinot Noir, Joseph Drouhin, Bourgogne 125
  - 2022 Pinot Noir, Joseph Faiveley Vosne-Romanee, Bourgogne 330
  - 2020 Pinot Noir, Camille Giroud Morey St Denis, Clos des Godelles, Cote de Nuits 390
  - 2020 Pinot Noir, Chambolle-Musigny, Premier aux Echanges 590
  - 2020 Pinot Noir, Clos de Tart Premier, La Forge de Tart 870
  - 2017 Pinot Noir, Nuits St Georges, Aurelien Verdet, Cote d'Or, Bourgogne 230
  - 2019 Pinot Noir, Gevrey Chambertin, Vieilles Vignes, Domaine Coillot, Bourgogne 260
  - 2020 Domaine de la Romanee-Conti Echezeaux 2400
  - 2020 Domaine de la Romanee-Conti, Romanee Conti 17500
  - 2019 Domaine De la Romanee Conti, Corton 2650
  - 2018 Domaine De la Romanee Conti, Grand Echezeaux 3950
  - 2018 Domaine De la Romanee Conti, La Tache 5500
  - 2010 Bordeaux, Chateau Pichon-Longueville, Pauillac 660
  - 2019 Brouilly, Chateau de la Chaize, Beaujolais -Served Chilled- 90
  - 2020 Cotes Du Rhone, Sud Absolu, Domaine La Ligiere, Rhone Valley 95
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- 2019 Barolo, Del Comune di Serralunga d'Alba, Rinetto, Piedmont, It 188
  - 2019 Brunello di Montalcino, Col Di Orcia, Tuscany, It 190
  - 2021 Gaja, Ca Marcanda Promis, Tuscany, It 170
  - 2019 Barbera, Fratelli, Piedmonte, It 95
  - 2016 Les Coteaux, Chateau Kefraya, Lebanon 85
  - 2017 Chianti Classico Grand Selezione, Sassello, Castello di Verazzano, It 220

## Cocktails

- Froze rose, vodka, strawberry, lemon 26  
Pampelonne bacardi superior, vita coco, pineapple, orange 26  
Le Riva casa del sol blanco, grapefruit, lime, agave 25  
Mi Casa casamigos blanco, aperol, rosemary, passion fruit, lime, chili salt rim 26  
Tolene casa dragones, wray & nephew, spiced vanilla, fresh strawberries, lime 28  
Gimme Shelter illegal mezcal, ginger, lemon, pineapple, chili salt rim 26  
Summer Fling grey goose, watermelon, ginger, strawberry, lime 24  
St Tropez Limonade bombay sapphire, cucumber, basil, lemon 24  
Señorita Picante casa del sol infused with jalapeño, campari, blood orange, lime, h-agave spiced nectar 26  
Spritz de Provence sparkling wine, orange bitters, spices 22  
La Plage st germain, st marguerite rose, strawberries, grapefruit soda 24  
Rosé Sangria rosé wine, brandy, cointreau, giffard apricot 23  
Royal Rita cincoro blanco, velvet falernum, triple sec, agave, lime, lava salt 33

## By the glass

- NV G.H. Mumm, Brut, Champagne, Fr 28  
NV Prosecco, Teio, Bicol, It 19  
NV Prosecco Rose, Teio, Bicol, It 20  
2023 Chateau D'Esclans, Whispering Angel, Cotes de Provence, Fr 23  
2023 Chateau Minity, Prestige, Cotes de Provence, F 21  
2022 Chateau Sainte Marguerite Symphonie Rose 20  
2022 Pinot Grigio, Velante, Friuli Venezia Giulia, It 19  
2023 Sancerre Domaine Roger Champault, Fr 23  
2022 Unoaked Chardonnay, Saracina, Mendocino Valley, CA 20  
2023 Sauvignon Blanc, Macari, North Fork, NY 21  
2022 Cabernet Sauvignon, Route Stock, Napa Valley, CA 28  
2020 Cotes Du Rhone, Sud Absolu, Domaine La Ligiere, Fr 20  
2022 Pinot Noir, Degrat Saint Verry, Puy de Dome 22  
2019 Brouilly, Chateau de la Chaize, Beaujolais -Served Chilled- 19

## Nos grands formats

- 2022 Chateau D'Esclans, Whispering Angel, Cotes de Provence, Fr, 1.5l 190  
2022 Chateau D'Esclans, Whispering Angel, Cotes de Provence, Fr., 3l 450  
2022 Chateau D'Esclans, Whispering Angel, Cotes de Provence, Fr, 6l 900  
2022 Chateau D'Esclans, Whispering Angel, Cotes de Provence, Fr, 9l 1150  
2022 Chateau D'Esclans, Whispering Angel, Cotes de Provence, Fr, 12l 1800  
2023 Miraval, Cote de Provence, Fr, 3l 580  
2022 Chateau Minity, 281, Cotes de Provence, Fr, 3l 1100  
2022 Chateau Minity, 281, Cotes de Provence, Fr, 1.5l 560  
2022 Chateau Minity, Rose et Or, Cotes de Provence, Fr, 3l 720  
2022 Peyrassol, Cuvee De Commandeurs, Cotes de Provence, Fr, 1.5l 375  
2013 Dom Perignon, Champagne, Fr, 1.5l 1650  
2012 Louis Roederer Cristal Rose, Champagne, Fr, 1.5l 3200  
2004 Dom Perignon Rose Vintage, Champagne, Fr, 6l make us an offer we cant refuse  
2008 Dom Perignon Luminous Vintage Rose, Champagne, Fr, 1.5l 3200  
2008 Dom Perignon Luminous Vintage Rose, Champagne, Fr, 3l  
NV Armand de Brignac, Ace of Spade Brut Rose, Champagne 4.5l 8000  
corkage fee \$65 per bottle, \$140 per magnum