



DINNER

CALAMARI

sautéed (white wine, lemon, herbs basil pesto)
or fried, fresh house made marinara sauce

10

OYSTERS & CLAMS CASINO

garlic, bacon, peppers, herbed breadcrumbs

11

PRINCE EDWARD ISLAND MUSSELS

marinara, fra`diavolo, bianco or "our sauce"
(white wine, cream, scallions, butter & herbs)

12

BURRATA

creamy mozzarella, fig jam, prosciutto and roasted peppers

12

WHITE TRUFFLE FLAT BREAD

fresh spinach, mushrooms, provolone, ricotta, balsamic drizzle

9

CLASSIC MEATBALLS

(2) beef, veal & pork meatballs, fresh ricotta, classic tomato sauce,
parmesan, grilled country bread

7

STEAMED LITTLE NECK CLAMS

white wine, grape tomatoes, chorizo, shallots, fresh parsley,
touch of tomato broth and crostini

12

EGGPLANT STACK

fresh mozzarella, plum tomatoes, arugula, shaved parmesan,
aged balsamic glaze EVOO

13

SWEET CHILI TUNA

sushi grade ahi tuna, avocado, fresh mint, white quinoa, wasabi-mayo drizzle

14

CRAB CAKES

(lump crab meat) remoulade and corn relish

12

DINNER CONTINUED

SALADS

HOUSE SALAD

mixed greens, grape tomatoes, carrots, cucumber black olives,
aged balsamic vinaigrette

8

CAESAR

romaine, parmesan, white anchovies, garlic
croûtons, house made caesar dressing

9

KISCO SALAD

eggplant, chicken cutlet, artichoke hearts, mozzarella, cucumbers, carrots,
cherry tomatoes, olives, house made creamy balsamic dressing

12

CHOPPED AMERICAN

romaine, roasted corn, gorgonzola, toasted bacon, cherry tomatoes,
ranch avocado dressing

9

KALE & BEETS

organic kale, arugula, quinoa, goat cheese, cranberries, almonds,
ginger mango dressing

10

STRAWBERRY APPLE

field greens, strawberries, apples, gorgonzola, caramelized walnuts,
strawberry vinaigrette

9

THE WEDGE

chilled iceberg lettuce, asiago cream dressing, cherry tomatoes,
bacon, red onion

9

Top Your Salad

grilled chicken 5, grilled shrimp 8, grilled salmon 7, grilled steak 9

SOUPS

MONTAUK FISH SOUP

clams, shrimp, halibut, mussels, saffron cream broth

13

FRENCH ONION

sautéed onions, vegetable broth, french bread, and melted swiss cheese

8

RAW BAR

1/2 Dozen Oysters 11

1/2 Dozen Little Neck Clams 9

Jumbo Shrimp Cocktail 13

Lump Crab Cocktail 13

CHILLED SEAFOOD TRIO 13

little neck clams, oysters & shrimp

DINNER CONTINUED

BURGERS

HOUSE BURGER

our custom tri blended ground beef char-grilled, french fries, lettuce, tomato, cole slaw & cornichon

12

SMOKEHOUSE BURGER

bacon, cheddar cheese, bbq sauce, caramelized onions, french fries, cole slaw, lettuce, tomato & cornichon

14

TURKEY BURGER

fresh cut & ground all white meat turkey, cranberry mayo, cole slaw, sweet potato fries

12

TUNA BURGER

sushi grade ahi tuna steak, seaweed, cole slaw, pickled ginger, wasabi-mayo & french fries

16

SALMON BURGER

fresh chopped atlantic salmon, panko crusted & pan fried, french fries, cole slaw, pesto aioli, brioche roll

14

ENTREE

CHICKEN CAPRICE

breaded chicken cutlet, marsala wine mushroom gravy, mozzarella, mezza penne

18

CHICKEN KEBAB

grilled chicken and vegetables skewered over herb quinoa, tzatziki and sweet chili sauce on the side

17

PAELLA

chorizo sausage, chicken, clams, shrimp and mussels

24

SALMON

grain mustard glazed and panko crusted, sautéed baby spinach, mashed potatoes

2

CHICKEN SCARPARELLO

boneless chicken, hot & sweet peppers, sweet sausage, garlic, house made potato chips, over broccoli rabe

24

CHICKEN PARMIGIANO

breaded chicken breast, fresh mozzarella, house made tomato sauce, linguini pasta

18

DINNER CONTINUED

MORE ENTREES

SEA SCALLOPS

pan seared jumbo sea scallops, white wine butter sauce,
sautéed baby spinach and mashed potatoes

26

12oz HANGER STEAK

char grilled grass fed beef, sicilian mashed, pearl onions,
& sautéed bacon brussel sprouts

24

14oz NY STRIP STEAK

hand trimmed center cut strip steak, topped with frizzled onions,
mashed potato, sautéed french beans

29

SEAFOOD RISOTTO

arborio rice with calamari, clams, shrimp, mussels, fresh tomato broth

24

HALIBUT

pan seared halibut with quinoa & apple salad
served over butternut squash puree

23

BBQ RIBS

slow roasted danish baby back ribs, house made bbq sauce,
french fries, cole slaw and cornichon

22

LAMB CHOPS

grilled new zealand lamb chops with sautéed brussel sprouts,
bacon & butternut squash puree

28

ORECCHIETTE

“ears” of pasta sautéed with broccoli rabe, chorizo sausage,
white beans, garlic white wine sauce

18

SHORT RIB RAVIOLI

tender braised beef, mascarpone, marsala creme, green peas

21

TRADIONAL FAVORITE PASTA “YOUR WAY”

ala vodka, primavera, alfredo, carbonara, meatballs
(gluten free pastas available)

16

On the Side

sautéed spinach and shallots, brussels sprouts and bacon, sautéed broccoli rabe,
french fries, onion rings, mashed potatoes

6

please alert your server should you have any food allergies