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## LUNCH

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### **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

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## LUNCH CONTINUED

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### 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

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### 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

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## LUNCH CONTINUED

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### 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

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### ENTREES

#### 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

22

#### 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

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## LUNCH CONTINUED

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### 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*