

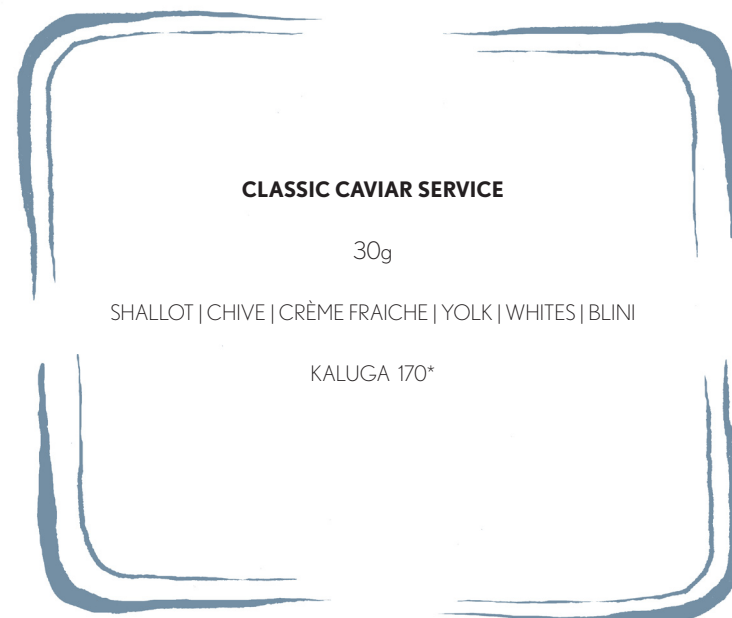


to begin

- SAGAPONACK CARROT SOUP** | SUMAC | KAFFIR 19
- PARKERHOUSE ROLLS** | CULTURED LEMON THYME BUTTER | MALDONS SALT 10
- STUFFED MUSHROOMS** | MECOX SIGIT | HOUSE CURED SPECK 23
- TUNA TARTAR*** | THAI CHILIS | GINGER | SESAME 28
- GRILLED OYSTERS** | KIMCHI BUTTER | HOUSE SMOKED LARDO 32
- A5 WAGYU TIRADITO*** | SMOKE BEET & TALLOW | RADISH | URFA BIBER | SUNCHOKE 41
- WOOD GRILLED 1 1/4 LB LOBSTER** | RED MISO BAGNA CAUDA | BURNT LEMON 51
- AMAGANSETT GEM CAESAR*** | BOQUERONES | LEMON | SOURDOUGH CRUMBS | MARCELLI PECORINO 25
- ASH ROASTED AMAGANSETT BEET SALAD** | PISTACHIO | BLACK SESAME YOGURT | MUSTARD GREENS 27
- AMAGANSETT SPROUTING CAULIFLOWER SALAD** | PICKLED CELERY | FERMENTED APPLE VINAIGRETTE | SOFT HERBS 25

from the ocean

- COLD WATER OYSTER SELECTION***
 - DRESSED** | AMAGANSETT GREEN STRAWBERRY KIMCHI | BASIL OIL 35
 - UNDRESSED** | MIGNONETTE | LEMON 33
- EMPRESS CUT SNOW CRAB CLAWS** | FERMENTED LEMON AIOLI 41
- LOCAL LITTLENECK CLAMS ON THE HALFSHELL*** | COCKTAIL SAUCE 25
- WILD CAUGHT SHRIMP COCKTAIL** | COCKTAIL SAUCE 31
- MAVERICKS SEAFOOD TOWER*** | 8 COLD WATER OYSTERS | 8 LITTLENECK CLAMS | 6 SNOW CRAB CLAWS | 6 WILD CAUGHT SHRIMP | 1.25 LB LOBSTER 195



entrée

- BONE IN TUNA RIBEYE*** | HARRISSA 59
- BONE IN SWORDFISH SIRLOIN** | VANDOUVAN CURRY 52
- MONTAUK ROYAL RED SHRIMP** | SALSA ROJA | LIME 44
- SOUTHAMPTON MUSHROOM STEAK** | LIONS MANE | SALSA VERDE 47
- FRIED CHICKEN & CAVIAR** | ALABAMA WHITE SAUCE | NYS STEELHEAD CAVIAR 41
- WOOD GRILLED 2LB LOBSTER** | RED MISO BAGNA CAUDA | GRILLED LEMON 91
- IBERICO PORK SKIRT STEAK*** | CHERMOULA 48
- 8OZ PRIME PETITE GRASS FED FILET*** | BERNAISE 64
- 14OZ PRIME HOUSE DRY AGED NEW YORK STRIP*** | AU POIVRE 69
- 42OZ PRIME WET AGED PORTERHOUSE FOR TWO*** | MARROW 198
- 10OZ WASHU NY STRIP*** | KOSHO 75

- ACCOMPANIMENTS
- CLASSIC BEARNAISE 8
- AU POIVRE 9
- HUDSON VALLEY FOIE GRAS 18*
- BRULEED MARROW 10

- LOBSTER ROTELLE** | AMBER WAVES RED WHEAT ROTELLE | SAFFRON | TOMATO CONSERVA | CALABRIAN CHILLIES 48
- CATSKILL RAMP RISOTTO** | SOUTH HAMPTON KING TRUMPET | CURED DUCK YOLK 41

- BURNT SAGAPONACK CARROTS** | BREWERS YEAST 29
- CREAMED SPINACH** | MARROW 28
- SAGAPONACK HAND CUT FRIES** 18
- HOT & SOUR CIPOLLINI ONIONS** | SMOKED PARIKA 27
- SAGAPONACK BAKED POTATO** | USUAL SUSPECTS 15
- AMAGANSETT POTATO GRATIN** | MECOX SIGIT | ROSEMARY 25
- ROASTED SOUTHAMPTON MUSHROOMS** | PRESERVED LEMON SALSA VERDE 29
- AMAGANSETT BEET GREENS** | SESAME | TOGARASH 23
- HOUSE FUNKED KIMCHI FRIED RICE** | SSAM | GREEN ONION | RADISH 32

*BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY.
CONSUMING RAW OR UNDERCOOKED MEAT, FISH OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.