



## EAST HAMPTON GRILL

### STARTERS & SALADS

- HEAVENLY BISCUITS *rosemary, butter and honey* 2/4/6
- OYSTERS ST. CHARLES *fried oysters served on the half shell with creamed spinach and lemon aioli* 25
- TUNA TARTARE *sushi grade tuna hand chopped, avocado and a deviled egg* 29
- CHILLED JUMBO SHRIMP *with cocktail and rémoulade sauces* 26
- CLASSIC CAESAR SALAD *crisp romaine, Reggiano and rustic croutons* 18 (add crispy oysters +10)
- ICEBERG WEDGE & BLUE CHEESE *with tomatoes, smokehouse bacon and warm beets* 23
- NICE LITTLE HOUSE SALAD *mixed greens, beets, rustic croutons, goat cheese* 14



### HOUSE SPECIALTIES

- CHEESEBURGER *fresh-ground chuck and brisket served loaded on a home-made bun* 25
- FRENCH DIP *shaved roast prime rib, served au jus* 26
- LOBSTER PO' BOY *fully dressed and delicious* AQ
- ◆ CHOOSE: FRENCH FRIES, COLESLAW OR TABBOULEH
- TODAY'S VERY FRESH FISH *we buy our fish whole and hand-fillet in-house daily to ensure the highest quality* AQ
- SCOTTISH SALMON *served with pomme purée and seasonal vegetable* 38
- ROTISSERIE CHICKEN *spit roasted Dutch country chicken with pan juices and pomme purée (limited)* 34
- JUMBO LUMP CRAB CAKES *pan fried blue crab with Pommery mustard, hand-cut fries and coleslaw* 46
- PAN FRIED TRUE DOVER SOLE *pomme purée and seasonal vegetable (Thurs – Sun)* 58
- BARBECUE RIBS *slow roasted with hand-cut french fries and coleslaw* 39
- USDA PRIME CENTER-CUT FILET MIGNON *with Béarnaise, pomme purée and seasonal vegetable* 54
- PRIME RIB ROAST *seasoned and slow roasted, served au jus* 51
- RUTHERFORD RIBEYE *with Worcestershire and blue cheese tomatoes* 62

New this summer—

**SIDES** 12 each

*pomme purée • hand-cut french fries*  
*seasonal vegetable • tabbouleh*  
*deviled eggs • creamy coleslaw*  
*creamed corn for the table*

THE  
*Flying  
Chicken*

*Take-away fried chicken and biscuits; perfect for the beach,  
garden parties, a day at the pool, or just relaxing!*

OUR FOOD IS MADE FROM SCRATCH DAILY. ITEMS HAVE LIMITED AVAILABILITY.  
PLEASE NOTIFY US OF ANY FOOD ALLERGIES—YOUR WELL-BEING IS IMPORTANT TO US.

CHEF: COLIN STAFFORD IN THE DINING ROOM: BRUCE BURISH