



## 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* 21
- TUNA TARTARE *sushi grade tuna hand chopped, avocado and a deviled egg* 27
- BURRATA ON TOAST *with roasted tomatoes and fresh herbs* 14
- CHILLED JUMBO SHRIMP *with cocktail and rémoulade sauces* 24
- CLASSIC CAESAR SALAD *crisp romaine, Reggiano and rustic croutons* 16 (add crispy oysters +6)
- THE NEWPORTER *winter greens, flame raisins, applewood smoked bacon, walnuts* 21
- ICEBERG WEDGE & BLUE CHEESE SALAD *with tomatoes, smokehouse bacon and warm beets* 18
- NICE LITTLE HOUSE SALAD *mixed greens, beets, rustic croutons, goat cheese* 9



### HOUSE SPECIALTIES

- CHEESEBURGER *fresh-ground chuck and brisket served loaded on a home-made bun* ♦ 23
- FRENCH DIP *shaved roast prime rib, served au jus* ♦ 24
- THE EHG PO' BOY *selection varies, fully dressed and always delicious* ♦ AQ
- ♦ CHOOSE: FRENCH FRIES OR COLESLAW
- TODAY'S VERY FRESH FISH *we buy our fish whole and hand-fillet in-house daily to ensure the highest quality* AQ
- ROTISSERIE CHICKEN *spit roasted Dutch country chicken with pan juices and pomme purée (limited)* 28
- WILD MUSHROOM MEATLOAF *with house-made Worcestershire and pomme purée* 23
- JUMBO LUMP CRAB CAKES *pan fried blue crab with Pommery mustard, hand-cut fries and coleslaw* 43
- BARBECUE RIBS *slow roasted with hand-cut french fries and coleslaw* 36
- USDA PRIME CENTER-CUT FILET MIGNON *served with pomme purée, broccoli, Béarnaise* 48
- PRIME RIB ROAST *seasoned and slow roasted, served au jus* 44

### SIDES 9 each

- broccoli with béarnaise • sautéed spinach*  
*heirloom cauliflower • creamy coleslaw*  
*pomme purée • hand-cut french fries*  
*deviled eggs*



IN THE DINING ROOM: *Bruce Burish*  
CHEF: *Colin Stafford*

### TO TAKE HOME

*RG Olive Oil* 25 *Ding's Pickle Relish* 7