



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* 23
- TUNA TARTARE *sushi grade tuna hand chopped, avocado and a deviled egg* 28
- HOUSE-SMOKED SALMON *with Chef's dressing and toast* 22
- CHILLED JUMBO SHRIMP *with cocktail and rémoulade sauces* 25
- CLASSIC CAESAR SALAD *crisp romaine, Reggiano and rustic croutons* 18 (add crispy oysters +10)
- SCALLOP SALAD *tomatoes, roasted beets, field greens and vinaigrette* 35
- ICEBERG WEDGE & BLUE CHEESE SALAD *with tomatoes, smokehouse bacon and warm beets* 20
- NICE LITTLE HOUSE SALAD *mixed greens, beets, rustic croutons, goat cheese* 13



HOUSE SPECIALTIES

- CHEESEBURGER *fresh-ground chuck and brisket served loaded on a home-made bun* ♦ 26
- FRENCH DIP *shaved roast prime rib, served au jus* ♦ 25
- 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 summer succotash* 38
- ROTISSERIE CHICKEN *spit roasted Dutch country chicken with pan juices and tabbouleh (limited)* 32
- JUMBO LUMP CRAB CAKES *pan fried blue crab with Pommery mustard, french fries and coleslaw* 46
- PAN FRIED TRUE DOVER SOLE *pomme purée and sautéed spinach* 58
- BARBECUE RIBS *slow roasted with french fries and coleslaw* 39
- USDA PRIME CENTER-CUT FILET MIGNON *served with pomme purée, sautéed spinach, Béarnaise* 54
- PRIME RIB ROAST *seasoned and slow roasted, served au jus* 48
- RUTHERFORD RIBEYE *with Worcestershire and blue cheese tomatoes* 65

SIDES 9 each

- summer succotash • sautéed spinach*
creamed corn for the table • creamy coleslaw
tabbouleh • pomme purée • french fries
deviled eggs



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

TO TAKE HOME
RG Olive Oil 25 *Ding's Pickle Relish* 8