



# SAGAPONACK

## STARTERS

OYSTERS ROCKEFELLER <i>Spinach/ mornay sauce / shallots</i>	9
CRAB CAKES <i>Roasted red pepper remoulade / mustard greens</i>	10
CRISPY CALAMARI <i>Roasted red pepper horseradish &amp; jalapeno tartar</i>	9
MUSSELS <i>With white wine, shallots &amp; garlic</i> <i>With spicy green curry, coconut milk</i> <i>Add Pesto fries</i>	10 5
CRAB & SPICY TUNA TIMBALE <i>Mango/ avocado/ wonton chips</i>	10
YUCATAN CRAB SALAD <i>Crudo salsa/ nacho/ guacamole</i>	12
MONTAUK DAYBOAT SCALLOP <i>Beets/ mustard green/ citrus burre blanc</i>	12
DUCK CONFIT & MUSHROOM DUMPLINGS <i>Shaved fennel &amp; kimchee slaw</i>	9
NEW ENGLAND CLAM CHOWDER	7
SOUP DU JOUR	7

## SALADS

HOUSE SALAD <i>Mesclun salad/ grape tomatoes/ cucumbers</i>	7
CLASSIC CAESAR <i>Croutons/ shaved parmesan</i>	9
GOAT CHEESE & WILD MUSHROOM CROSTINI SALAD <i>Baby arugula/ caramelized onions</i> <i>Add to any salad: GRILLED SHRIMP 7, GRILLED CHICKEN 5, CRAB CAKE 7</i>	9
SAGAPONACK SALAD <i>Corns/ mozzarella/ crispy eggplant/ beets/ tomatoes/ grapes</i>	14
TUNA NICOISE SALAD <i>Mesclun/ rare tuna/ string beans/ eggs/ herbed potatoes/ nicoise olives</i>	16
HAMPTONS SALAD <i>Mesclun/baby arugula/ shaved fennel/ green apples/ grilled shrimps</i>	16

## MAIN

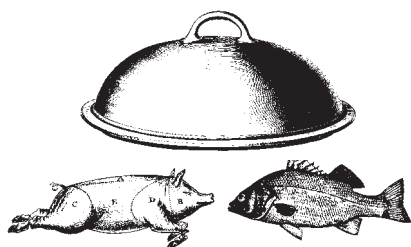
SEARED ASIAN SEA BASS WRAPPED IN POTATO CRUST <i>Pinot noir burre blanc/ roasted fennel</i>	24
PAN ROASTED CRISPY SKATE <i>Edamame beans/ corn &amp; tomato succotash/ Israeli cous cous</i>	22
SLOW BRAISED KOREAN SHORT RIBS <i>Fingerling potatoes/carrots/ chestnuts/ ginko nuts/seven grain rice</i>	26
FILET AU POIVRE <i>Brandy cream peppercorn sauce/ roasted cauliflower/ butternut squash &amp; fingerling potatoes</i>	26
STEAK & FRIES <i>Grilled New York Strip/ roasted shallots/ demi glace/ pesto fries</i>	28
PORTOBELLO MUSHROOM & GRILLED VEGETABLE TOWER WITH QUINOA <i>Baby arugula/ aged balsamic/ pearl mozzarella</i>	17
PAN SEARED LOIN OF PORK <i>Truffled mashed potatoes/ thyme/ apples &amp; red onion calvados</i>	18
PAN ROASTED CHICKEN <i>String beans/ truffled mashed potatoes/ cabernet demi glace</i>	18
BUCATINI PASTA WITH AMERICANA SAUCE <i>Shrimps/ lobster meat/ scallops/ squid/ mussels/ clams</i>	26
LENSI ORGANIC PASTA WITH APPLE CHICKEN SAUSAGE <i>Wild mushroom/ sundried tomatoes</i>	17
PAN SEARED DAY BOAT SCALLOPS & GNOCCHI <i>Vegetable ragu</i>	26
SPICY MISO BOUILLABAISSE <i>Shrimps/ fish/ scallops/ squid/ miso/ jalapeno/ clear noodles/ basil mayo crostini</i>	25
PAN ROASTED COD <i>Spaghetti/ fresh tomato/ capers &amp; olives</i>	25

## RAW BAR

OYSTERS HALF DOZEN	11
LONG ISLAND LITTLE NECK CLAMS HALF DOZEN	9
JUMBO SHRIMP COCKTAIL	12
SEAFOOD COMBINATION <i>3 oysters/ 3 clams/ yucatan crab meat/ 2 jumbo shrimps</i>	22

## LOBSTER BAR

LOBSTER BISQUE <i>Crème fraiche/ tarragon/ cognac</i>	8
EAST END LOBSTER SALAD <i>Avocado cucumbers/ field greens / grape fruits</i>	App 17/ Entree 27
LOBSTER ROLL <i>With homemade pesto fries &amp; mixed green</i>	26
LOBSTER SLIDER (2 PC) <i>With homemade pesto fries &amp; mixed green</i>	23
LOBSTER POT PIE <i>Bucket of pesto fries &amp; mesclun</i>	28
LOBSTER MAC & CHEESE	App 14/ Entree 26
LOBSTER & SHRIMP MOUSSE RAVIOLI	App 14/ Entree 26



## SIDES \$5

ROASTED BUTTERNUT SQUASH	BAKED MAC & CHEESE
HOUSE MADE PESTO FRIES	ISRAELI COUS COUS
TRUFFLED MASHED POTATOES	GRILLED SEASONAL VEGETABLES
SAUTEED STRING BEANS	CAULIFLOWER & MELTED BRIE

