

Appetizers

Soup Du Jour - Cup...6 Bowl...10

prepared daily by our chef using local seasonal ingredients

Vegetarian Chili – Cup...8 ✓ Bowl...12 ✓

three beans, tomatoes, onion, celery, garlic, and herbal medley mix served with oyster crackers

Crab Cakes*....16

lump crab cakes, served with house made remoulade or tarter sauce

Crispy Shrimp and Calamari*....16

fried shrimp and calamari, served with sweet chili vinaigrette, and pickled red onion

Claude's Salad....15 ✓

arugula, romaine, baby spinach, roasted corn, toasted pumpkin seeds, goat cheese, dates, avocado, tossed in a citrus cilantro dressing

Entrée

+choice of two sides

Panko Crusted Cod*+....32

cod fillet baked and topped with seasoned buttery Panko breadcrumbs

Honey Bourbon Glazed Salmon*....30

Faroe Island salmon, served with Chinese black rice, haricot vert, and red peppers

Flat Iron Steak*+....32

seasoned and grilled to your preferences

Roast Chicken*+....29

pan seared chicken breast with special spice blend

Rice Noodle Stir-Fry....25 ✓

vegetable medley and rice noodles with a miso-sesame glaze

Claude's Burger....17

8 oz. chef blend, lettuce, tomato, pickle on a brioche roll

add \$3 for choice of cheese, sauteed onions, mushrooms or avocado

Sides

Green Beans | Baby Bok Choy | Local Squash

Garlic Mashed Potatoes | Sweet Potato Mash | Mediterranean Cous-Cous

| House-made French Fries

*Cooked to your liking, consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy. ✓ Vegetarian option..

Parties of 6 or more are subject to a 20% gratuity. Menu subject to change.

DESSERT MENU

10.

Local Carrot Cake

Chocolate Lava Cake

Apple Crumb Tart

served with a scoop of vanilla ice cream

New York Style Cheesecake

Vanilla or Chocolate Ice Cream

BEVERAGES.

Freshly ground Colombian coffee....4

almond milk, whole milk or half & half

Fine assorted teas4

Espresso, Cappuccino or Latte....7

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BEER | WINE | SPIRITS

BEER

DOMESTIC - \$6

BASS ALE

BUDWEISER

BUD LIGHT

COORS LIGHT

MICHELOEB ULTRA

MONTAUK WAVE CHASER

MONTAUK PUMPKIN ALE

IMPORTED - \$7

BLUE MOON

CLAUSTHALER (NON-ALCOHOLIC)

CORONA

CORONA LIGHT

GUINNESS

HEINEKEN

HEINEKEN LIGHT

STELLA

DRAUGHT BEER - \$8

FIVE BOROUGHS FESTBIER

WESTHAMPTON PUMPKIN ALE

PERONI

WINE

RED

JOSH CABERNET - \$14/ \$42

LENZ CABERNET - \$17/ \$50

14 HANDS MERLOT - \$12/ \$36

LENZ MERLOT - \$15/ \$45

GNARLY HEAD - \$14/ \$42

RAPHAEL CAB FRANC - \$12/ \$36

WHITE

MURPHY GOODE CHARDONNAY - \$11/ \$33

CAVIT PINOT GRIGIO - \$11/ \$33

LENZ PINOT GRIS - \$16/ \$48

BARTENURA MOSCATO - \$11.50/ \$33

YEALANDS SAUVIGNON BLANC - \$12/ \$36

ROSE/BUBBLY

RAPHAEL ROSE - \$10/ \$30

FABRE ROSE - \$12/ \$36

WHISPERING ANGEL - \$19/ \$55

LUNETTA PROSECCO - \$12 / \$36

SPIRITS

COCKTAILS - \$15

HOT TODDY

ESPRESSO MARTINI

GINGER PEAR

BOURBON

OLD FASHIONED

WINTER WHISKEY SOUR