

All Day

Soup of the Day	7
Award Winning Clam Chowder	8
Inlet Salad <i>Butter lettuces & chickories, local radish, Dijon vinaigrette</i>	8
Wickham's Pear & Blue Cheese Salad <i>Endive, frisée, Danish blue, roasted walnuts, chardonnay/honey/pear reduction</i>	11
Oysters on the Half Shell * <i>Half dozen Peconic Pearls**, w/ mignonette</i>	13
Cod Balls <i>Fried cod, bacala & garlic, w/ aioli</i>	7
Crab Cake <i>Crispy crab cake, remoulade</i>	13
Clams Bill McCoy <i>6 fresh Little Necks, broiled w/herbs & bread crumbs</i>	8
Steamed Mussels, Belgian-style <i>Blue Moon Belgian-style ale, cream, shallots, lemon, herbs, hand-cut fries</i>	13
Fried Calamari <i>Marinara</i>	12
Fish & Chips <i>Fresh cod filet, tartar sauce, slaw</i>	13
Fritto di Mare <i>Deep fried mixed seafood platter: scallops, shrimp, flounder, aioli, fries</i>	18
Grilled Chicken Cordon Blue Sandwich <i>Chicken breast, Westphalia ham, Swiss cheese, homemade honey mustard, Parker house roll</i>	12
Burger* <i>8 oz. beef, lettuce, tomato, brioche bun, homemade chipotle ketchup, Swiss, cheddar, American, bacon, sauteed onions \$1 extra each</i>	13
Swordfish & Tuna Pasta <i>Tomato, capers, olives, onion, herbs</i>	15
Mrs. Ramsey's Beef Daube Pasta <i>Chunks of beef shoulder, slow-cooked and fork tender, in a rich sauce of wine, aromatic vegetables, herbs</i>	17

After 5 pm

North Fork Bouillabaisse 25 <i>Blackfish, Monkfish, Striped Bass, shrimp, mussels, scallops</i>	
Pan Seared Organic Scottish Salmon * 26 <i>Ginger/sweet potato mash, braised greens, apple cider reduction</i>	
Herb-roasted Organic Chicken 23 <i>Bell & Evans free-range chicken, mash, roasted root vegetables, chicken jus</i>	
Long Island Duck * 27 <i>Jurgielewicz Farm free-range duck breast, spice-rubbed & pan seared, prunes, braised savoy cabbage, duck fat potatoes</i>	
Rib Eye Steak* 30 <i>Entrecote with herbed shallot butter, sautéed greens, Latham's hand-cut fries, home made chipotle ketchup</i>	
SIDES - 5	
Braised greens w/ garlic	
Ginger/sweet potato mash	
Potato/celery root mash	
Duck fat potatoes	
Roasted root vegetables	
Pommes Frites 7 <i>Latham's hand-cut potatoes w/ our tomato/chipotle ketchup, yellow pepper ketchup, & aioli</i>	

** Ten cents on the sale of every 'Peconic Pearl' oyster goes to the educational and research projects of The Peconic Land Trust.
All our fried foods are cooked in 0% trans fats.
The Old Mill uses fresh local and organic products whenever possible.
Weather conditions may affect supply.
Split plate charge is \$5.00. 20% gratuity on parties of 6 or more