

FALL LUNCH MENU

SOUPS

Soup of the Day *Cup 5 Bowl 7*

New England Clam Chowder *Cup 6 Bowl 8*

SALADS

North Fork Green Salad 7

Mixed greens, tomato, Danish bleu, balsamic vinaigrette

Farmer's Feast Fall Salad 12

Endive, frisée, radicchio, w/pear, shaved parmesan, pecans, maple-balsamic dressing

Beet Salad 11

Local heirloom beets, mixed greens, Danish bleu, mustard vinaigrette

SMALL PLATES

Pommes Frites 7

Chipotle ketchup, aioli

Clams Bill McCoy 10

Six Little Necks baked with bread crumbs, herbs

Fried Calamari 14

Crispy, seasoned calamari, spicy marinara sauce

Clams On The Half Shell * *Half doz. 9/One doz. 16*

Little Necks w/ cocktail sauce & lemon

Oysters On The Half Shell * *2.50 each/Half doz. 14/One doz. 24*

Fresh Long Island oysters, mignonette sauce & lemon

Moules Frites 16 sm/22 lg

*P.E.I. mussels, wine, garlic, shallots, scallions, cream, diced tomato,
served w/frites*

Maryland Style Crabcake 14

Pan seared crabcake, served w/ mixed greens, diced tomato, raspberry vinaigrette dressing

Fresh Grilled Shrimp w/Asian Spices 14

Four freshwater prawns, grilled, in a delicious Asian glaze, served w/North Fork /mixed greens

MAINS

Beet Penne 14

Local beets, roasted pecans, parmesan cream

Fish & Chips, Old Mill Style 12

Breaded tilapia filet, fries, malt vinegar

Grilled Chicken Breast Sandwich 14

Chicken breast, Swiss, tomato, greens, herb mayo, Parker house roll

Classic Black Angus Burger * 13

*Grilled 8 oz. Black Angus burger, lettuce, tomato,
Parker House Roll, homemade chipotle ketchup...and a pickle.
Cheddar, Swiss, American cheeses, bacon, sautéed onions \$1 extra each*

Maryland Style Crabcakes 26

Two pan seared crabcakes, served w/ basmati rice, seasonal vegetable

Long Island Lobster MP

1 ¼ lb lobster, steamed and served w/butter & lemon, frites

All sandwiches are served with frites

PLEASE, NO SUBSTITUTIONS

*Consuming raw or undercooked meat, fish, shellfish or fresh eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

A 20% gratuity is added to parties of six or more.