



## APPETIZERS & SALADS

### FROM THE SEA

\*CHILLED LOCAL OYSTERS ON THE HALF SHELL - ½ DOZ \$16  
Prosecco Mignonette

\*FRESH LOCAL CLAMS ON THE HALF SHELL - ½ DOZ \$12  
Cocktail Sauce

PAN-ROASTED ALL CRAB CRAB CAKE \$14  
Avocado, Homemade Slaw & Spicy Aioli

CLASSIC NEW ENGLAND CLAM CHOWDER \$9  
Bacon & Chives

ANGRY MUSSELS \$16  
Red Onion, Garlic, Chili, Tomato, Basil & Grilled Bread

CALAMARI CRISPED IN RICE FLOUR \$14  
Spicy Aioli

### FROM THE LAND

LOCAL BEET SOUP \$8  
Coconut Milk, Crème Fraiche & Spiced Almonds

OLD MILL SALAD \$12  
Market Lettuces, Roasted Squash, Local Farmer's Cheese, Spiced Almonds, Papaya Dressing

FRISÉE SALAD \$13  
Beets, Pickled Onions, House-made Croutons, Blue Cheese, Aged Sherry Vinaigrette

QUESO FUNDIDO \$13  
Melted Fontina, Monterey Jack, Smoked Andouille Sausage, Shrimp and Tortilla Chips

DUCK CONFIT \$16  
Braised in Red Wine, Over a Savory Bread Pudding of Goat Cheese, Raisins, Pine Nuts

## ENTREES

### FROM THE SEA

PLEASE ASK YOUR SERVER  
ABOUT OUR FISH SPECIALS - FRESH FROM LOCAL WATERS!

EAST END SEAFOOD STEW \$28  
Fresh Local Fish, Clams, Shrimp, Potatoes, Tomato, Leeks, Crispy Rice Cake

LINGUINI & LOCAL CLAMS \$21  
Local Littlenecks, Garlic, Spicy Tomato & White Wine

STEAMED WILD LOBSTER MP  
Drawn Butter

MATTITUCK LOBSTER ROLL \$24  
Cucumber & Dill Mayo On a Toasted Buttered Brioche Bun, Fries

BLACK & WHITE SESAME CRUSTED SALMON \$24  
Parsnip Purée, Broccoli Rabe

### FROM THE LAND

CAVATELLI PASTA \$21  
Mushroom Ragu, Wilted Frisée, Freshly Grated Parmesan

\*PAN-SEARED LONG ISLAND DUCK BREAST \$28  
Roasted Rutabaga, Local Berry Reduction

PAN-ROASTED PORK TENDERLOIN \$28  
Warm Slaw of Wickam's Apples, Fennel and Carrots, Red Wine & Date Reduction

GUINNESS-BRAISED SHORT RIBS \$28  
Horseradish Mashed Potatoes, Broccoli Rabe

\*GRILLED 16 OZ. DRY-AGED BONE-IN NY STRIP \$31  
Potato, Farmstand Vegetable, Onion Marmalade & Red Wine Sauce

\*CHAR-GRILLED CHEESE BURGER \$15  
8 oz. Angus Burger, American, Cheddar or Gruyere. Lettuce, Tomato, Fries, House-made Pickles  
Add Bacon \$2

\*HAVANA BURGER \$16  
8oz. Angus Burger, Roast Pork Shoulder, Mortadella, Ham,  
House-made Pickles, Grain Mustard and Fries

### SIDES \$8

FARMSTAND VEGETABLE  
PARSNIP PURÉE  
BROCCOLI RABE  
MASHED POTATOES  
FRIES

PLEASE, NO SUBSTITUTIONS  
A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

We use local and organic products whenever possible.  
\*This can be cooked to your liking. 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.