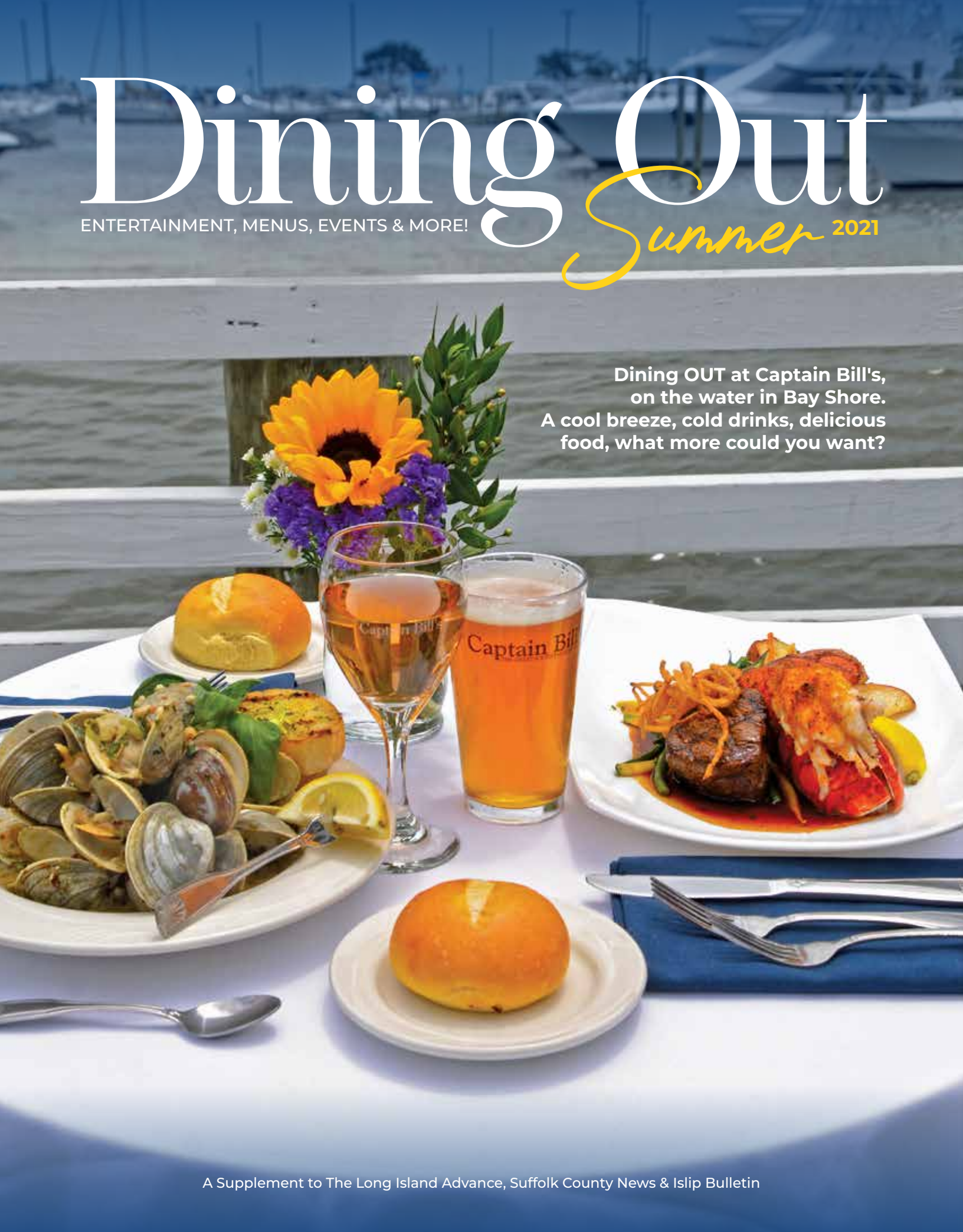
Dining Out

ENTERTAINMENT, MENUS, EVENTS & MORE!

Summer 2021



Dining OUT at Captain Bill's, on the water in Bay Shore. A cool breeze, cold drinks, delicious food, what more could you want?

A Supplement to The Long Island Advance, Suffolk County News & Islip Bulletin

HARBOR CRAB CO.
RESTAURANT & MARINA

SUMMER 2021
AT THE CRAB!

Monday
BURGER DAY
MUSIC, BURGERS & FAMILY FUN!
$8 BUILD-A-BURGER WITH FRIES

Fresh Catch Friday
RIVERFRONT HAPPY HOUR
HALF PRICE HAPPY HOUR
4PM-7PM

Tuesday
TACO TUESDAY
$3 TACOS

CHOICE OF CHICKEN, BEEF OR CAJUN SHRIMP, TOPPED WITH PICO DE GALLO AND CHEDDAR CHEESE

Saturday
PRIME RIB NITE
GREAT FOOD WITH LIVE MUSIC

Wednesday
LADIES NIGHT
CALLING ALL LADIES!
FREE SALAD UPGRADE!
PICK FROM GRILLED CHICKEN, STEAK OR SHRIMP ON ANY PREMIUM SALAD

Sunday
BRUNCH & LUNCH
ON THE BEAUTIFUL PATCHOGUE RIVER

Thursday
LOBSTA NITE
2 FOR 1
LOBSTER SPECIALS

HAVING A PARTY?
CHECK OUT OUR 5 SEPARATE AMAZING PARTY ROOM INCLUDING OUR PADDLE BOAT
Any Occasion, Any Budget

JOIN US FOR THE 18TH ANNUAL BASS TOURNAMENT ON COLUMBUS DAY 2021

INDOOR, OUTDOOR DINING FOR LUNCH AND DINNER, OPEN 7 DAYS A WEEK INCLUDING MONDAYS!

CONGRATULATIONS TO OUR 10 SCHOLARSHIP WINNERS FOR THE GENERATION BASS TOURNAMENT, $10,000 AWARDED!
THANK YOU TO EVERYBODY WHO HELPED WITH LAST YEARS KRIS KRINGLE, OVER $120,000 DONATED!

WWW.HARBORCRAB.COM | 116 DIVISION ST. PATCHOGUE, NY 11772 | 631.687.2722

DUBLIN Deck

Spend Your Summer AT THE DECK!

CATERING FOR 50-500 PEOPLE

WEEKDAY HAPPY HOUR
MONDAY - FRIDAY • 3 PM - 5 PM

Monday
APPS & ALES
WITH MUSIC BY OOGEE WAWA

Tuesday
BURGER NIGHT
BUILD A BURGER YOUR WAY!

Wednesday
HUMPDAY HOEDOWN
LIVE MUSIC STARTING AT 6PM

Thursday
BUD LIGHT AND LADIES NIGHT
LIVE MUSIC STARTING AT 6PM

Friday
POLYESTER 70'S NIGHT

Sunday
DJ SALTY
STARTS AT 11AM FOLLOWED BY BLUE POINT CONCERT SERIES

Saturday
HEINEKEN SUMMER CONCERT SERIES
MUSIC BY LONG ISLAND'S BEST BANDS
STARTING AT 7PM

325 RIVER AVE, PATCHOGUE, NY 11772 • (631) 207-0370
DUBLINDECK DUBLINDECKTIKIBARANDGRILL WWW.DUBLINDECK.COM

Dining Out

Summer 2021

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Patchogue · 631-687-2722

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Baiting Hollow Farm 5
2114 Sound Avenue
Baiting Hollow · 631-369-0100

Captain Bills 6-7
122 Ocean Avenue
Bay Shore · 631-665-6262

The Oar 8-9
264 West Avenue
Patchogue · 631-654-8266

Drift 82 10-11
82 Bridgewood Street
Patchogue · 631-714-4950

Village Idiot Pub Patchogue 12-13
8 East Main Street
Patchogue · 631-289-8471

The Fish Store 14-15
836 Montauk Highway
Bayport · 631-472-3018

Off Key Tiki 16-17
31 Baker Place
Patchogue · 631-475-1723

Village Idiot Pub Lake Grove 18-19
2811 Middle Country Road
Lake Grove · 631-676-2323

Gallo 20-21
3 East Main Street
Patchogue· 631-475-4667

The Patchogue Outdoor Market 22
Patchogue Railroad Station

Ronin Ramen 23
58A South Ocean Avenue
Patchogue· 631-730-3626

Delfiore Pizza & Food Co. 24-25
75 East Main Street
Patchogue · 631-475-2500

Hampton Watercraft & Marine 26
hamptonwatercraft.com

1940's Brewing Company 27
1337 Lincoln Avenue, Unit 1
Holbrook · 631-256-5626

Darling Brewing Company 27
76 West Main Street
Patchogue · 631-307-9676

Spider Bite Beer Co. 27
920 Lincoln Avenue, Unit 5
Holbrook · 631-942-3255

The Better Man Distilling Co. 27
161 River Avenue
Patchogue · 631-708-7405

Avino's 28-29
108 South Country Road
Bellport · 631-803-6416

BrickHouse Brewery 30-31
67 West Main Street
Patchogue · 631-477-BEER (2337)

Bellport Outlet Stores 32
Sunrise Highway (Rt. 27)
North Bellport · 631-286-3872

George Martin's Strip Steak 33
60 River Road
Great River · 631-650-6777

Village Idiot Pub Oakdale 34-35
1487 East Montauk Hwy.
Oakdale · 631-573-6633

Catch Oyster Bar 36
63 North Ocean Avenue
Patchogue · 631-627-6860

Shandon Court 37
115 East Main Street
East Islip · 631-581-5678

Pubs of Patchogue 38

Plaza Cinema 39
20 Terry Street
Patchogue · 631-438-0083

The Gateway 40
215 South Country Road
Bellport · 631-286-1133

BAITING HOLLOW
FARM VINEYARD

create memories

Tasting House Hours

Monday & Thursday: 12:00pm - 5:00pm · **Friday:** 12:00pm - 7:00pm
Saturday: 11:30am - 7:00pm · **Sunday:** 11:30am - 7:00pm
Closed Tuesday and Wednesday

2114 Sound Avenue, Baiting Hollow, NY • 631.369.0100 • info@bhfvineyard.com

CAPTAIN BILL'S

Appetizers & Soups

Baked Stuffed Clams
Minced Clams, Bacon, Garlic, Herbs, Parmesan cheese

Jumbo Lump Crab Cakes
Slaw, Tartar Sauce

Jumbo Gulf Shrimp Cocktail (gf)

Buffalo Chicken Wings

Stone Baked Salad Pizzette
Mixed Greens, Roast Tomato, Goat Cheese, Truffle Oil

Oysters Rockefeller
Spinach, Pernod, Cheese

Fried Calamari
Cherry Peppers, Marinara

Colossal Crabmeat Cocktail (gf)
Trio of Sauces

***Seared Tuna Carpaccio**
Seaweed Salad, Tamari, Wasabi

***Clams & Oysters on the Half Shell**

Lobster Bisque

Manhattan Clam Chowder

French Onion Soup

***Captains Seafood Tower for Two**
Chilled Lobster, Jumbo Shrimp, Clams & Oysters, Colossal Crabmeat & Seared Tuna Carpaccio, Trio if Sauces

Salads and Sandwiches

Mixed Greens Garden Salad

Belgian Endive Gorgonzola Salad
Walnuts, Tomatoes, Balsamic Vinaigrette

Chopped Wedge Salad
Iceburg Lettuce, Bacon, Gorgonzola, Tomatoes

Maine Lobster Salad (gf)
Mixed Greens, Louie Dressing

Caesar Salad
Romaine, Caesar Dressing, Garlic Croutons, Parmesan Crisp
Add Grilled or Blackened Scallops, Salmon,
Jumbo Shrimp or Chicken

***Black Angus Burger**
Cheddar, Bacon, Crispy Onions, French Fries

Lobster Roll with French Fries
Overstuffed with Lobster Meat (+10)

Fresh Fish Sandwich
Lettuce, Tomato, Tartar, French Fries

Grilled Chicken Sandwich
Avocado, Bacon, Herb Mayo, French Fries

***Prime Rib French Dip Sandwich**
Mushrooms, Onions, Provolone, French Fries

Entrees

Cedar Planked Salmon
Dijon Mustard Glaze, Dill Sauce

Broiled Seafood Platter
Scallops, Shrimp, Flounder, Baked Clams

Linguini with Lobster & Shrimp
Olive Oil, Garlic, Tomato, Basil

Jumbo Shrimp
Stuffed with Provolone, Wrapped in Prosciutto, Garlic Butter

Stuffed Flounder
Stuffed with Lump Crab Meat & Lobster Francaise Sauce

***Filet Mignon**
10oz. Center Cut, Gorgonzola, Red Wine Sauce, Crispy Onions

***Surf & Turf**
6oz. Filet Mignon with Red Wine Sauce
& 7oz. Lobster Tail

Ask your server about our Fresh Lobster Sizes

Please NO SUBSTITUTIONS. Menu subject to change. Before placing your order, please inform your server if a person in your party has a food allergy. *Cooked to your liking consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illnesses especially if you have certain medical conditions

Join us for Outdoor Deck Dining this season!

Open 7 Days a Week

Call For Daily Chef Specials
631.665.6262

Sunday Brunch is Back!

Served Every Sunday from 11:30 - 2:30pm
Unlimited Bloody Marys, Mimosas,
Champagne, Soda, Juice, Coffee and Tea

Carving Station
Made to Order Omelette Station
Chilled Peeling Shrimp
Smoked Salmon
Eggs Benedict, Crisp Bacon, Sausage, Waffles
Chef's Selection of Hot Chafing Dishes
Cold Salads and Platters
Bagels, Muffins, Pastries and Danishes
Fresh Fruit Platter
Dessert Table with Cakes, Puddings,
Croissants, Brownies and Cookies

40.00
Per Person +tax

Children under 12 are $17.50 and children under 5 are $8
18% gratuity will be added to parties of 10 or more
Last seating in dining room is at 1:30

Catering rooms available for 30 to 250 guests. Let us host your perfect wedding in our Bayview House.

CAPTAIN BILL'S

122 Ocean Ave., Bay Shore, NY • 631.665.6262
CaptainBills.com • Open 7 days a week

The Oar
STEAK & SEAFOOD GRILLE

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Patchogue, NY 11772
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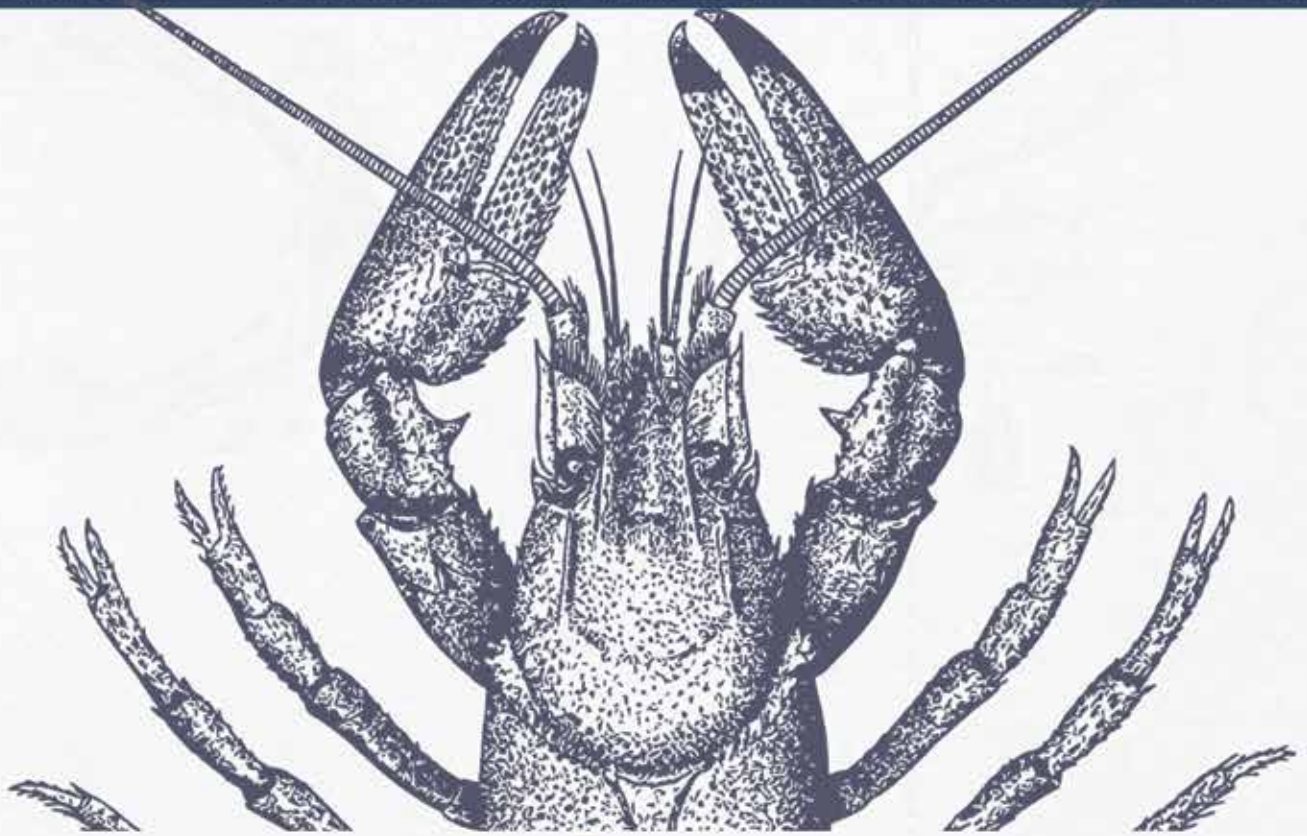

The Oar

STEAK & SEAFOOD GRILLE

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SUMMER 2021

Enjoy Sunset Cocktails at Our Outdoor Gazebo Bar

Waterside Dining | Live Music

Open Year Round | Lunch & Dinner

Open 7 Days a week during the Summer

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OPEN ALL YEAR ROUND

WATERFRONT DINING AND GAZEBO BAR

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& PRIVATE EVENTS

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from Memorial Day-Labor Day

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DRIFT 82

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THE BEST BREAKFAST

ON MAIN STREET

SATURDAYS 9AM-12PM | SUNDAYS 9AM-1PM

LIVE MUSIC!

EVERY FRIDAY
5:30PM - 8:30PM

SUNDAY BREAKFAST JAMS
11AM - 2PM

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SIDEWALK DINING

ALL SUMMER LONG!

CATERING

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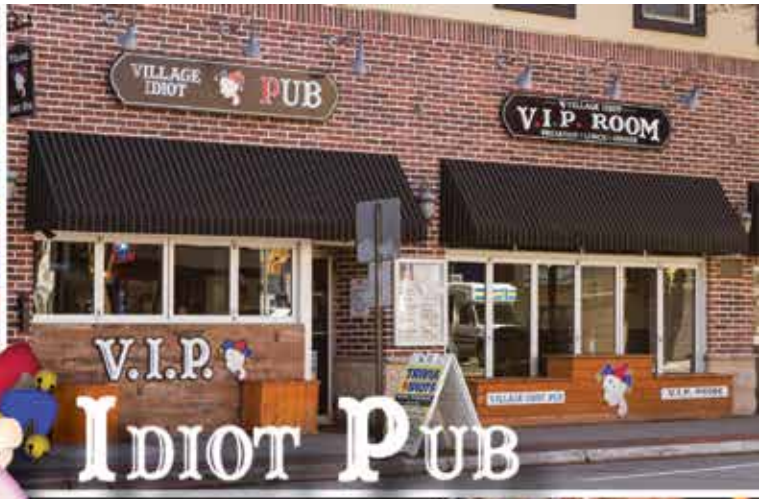
8 EAST MAIN STREET, PATCHOGUE, NY (631) 289-VIPI (8471)

f/VillageIdiotPubLI www.villageidiotpubli.com /VillageIdiotPub



Village Idiot Pub

The FISH Store

Appetizers

Clams on the Half Shell
1/2 Doz. ..... 6.99 1 Doz. 11.99
South Shore Little or Top Neck Clams chilled and served with cocktail sauce and lemon.

Oysters on the Half Shell
1/2 Doz. ..... 8.99 1 Doz. 15.99
Freshly shucked local oysters served with cocktail sauce and lemon.

Calamari 10.99
Danielle's choice crisp and tender deep fried calamari, served with marinara sauce.

Baked Clams 10.99
Long Island chopped clams and bread crumb seasoning, served with lemon.

Maryland Crab Cakes 10.99
Sautéed in a scallion sherry wine sauce overflowing with crabmeat.

Oysters Rockefeller 12.99
North shore oysters shucked and covered in a bacon, spinach and feta mix then broiled to perfection.

Shrimp Cocktail 10.99
Snap into plump, ice cold shrimp, served with homemade cocktail sauce and lemon.

Coconut Shrimp 12.99
Big Mama's hand breaded secret recipe shrimp, served with a coconut dipping sauce.

Fried Lobster Ravioli 13.99
Lobster served with creamy lobster sauce.

Bacon Wrapped Sea Scallops 13.99
Montauk caught dry sea scallops wrapped in bacon and drizzled with honey horseradish mustard.

Shrimp Quesadilla 12.99
Stuffed with shrimp, tomato, cheddar and mozzarella cheese. Served with salsa and sour cream.

Clam Strips 9.99
Delicious breaded clam strips, deep fried and served with homemade tartar sauce.

Clams Casino 12.99
Long Island south shore clams freshly shucked then cooked in our homemade bacon casino butter and finished under the broiler.

Stuffed Crab 10.99
Stuffed crab shell with shrimp, scallops & crabmeat in a creamy au gratin.

Seafood Stuffed Mushrooms 11.99
Topped with butter and mozzarella and packed with seafood stuffing.

Buffalo Shrimp 11.99
Spicy hot hand-breaded shrimp fried and served with Bleu cheese.

Prince Edward Island Mussels 11.99
Steamed in a garlic wine sauce or marinara sauce.

L.I. South Shore Clams 11.99
Steamed in a garlic wine sauce or marinara sauce.

L.I. North Shore Steamers 13.99
Hand caught L.I. North Shore steamers in a butter garlic wine sauce.

Mozzarella Sticks 9.99
Deep fried and served with homemade marinara sauce.

Zucchini Sticks 9.99
Deep fried and served with homemade marinara sauce.

Loaded Potato with Shrimp 9.99
Stuffed with cheddar, mozzarella, bacon, scallions and shrimp.

Fresh Homemade Mozzarella 10.99

Seafood Chili 10.99
Mama's famous loaded with scallops, swordfish, tuna, tomato sauce, beans, onions, peppers & spices.

Cheese Nachos 10.99

Shrimp Nachos 13.99

Seafood Chili Nachos 15.99

Buffalo Wings 10.99
Your choice of sweet or hot.

Cold Seafood Sampler $19.99
Includes 6 Little or Top Necks on the 1/2 shell, 6 Oysters on the 1/2 shell & 7 Shrimp Cocktail

TFS Combo Platter $19.99
Wings, Mozzarella Sticks, Zucchini Sticks & Onion Rings

Hot Seafood Sampler $16.99
Includes Crab Cakes Sliders, Calamari, Stuffed Clams & Potato Skins

Homemade Soups

Soup Du Jour "Ask your server:
Something new and tasty every day 6.99

Manhattan Clam Chowder
Classic tomato style and vegetables bursting with flavor.
Bowl 6.99

New England Clam Chowder
White and creamy, full of Long Island Clams and potatoes.
Bowl ..... 6.99 Bread Bowl ..... Add 2.99

Seafood Bisque
Pink, rich, and creamy, combined with varieties of fresh seafood.
Bowl ..... 6.99 Bread Bowl ..... Add 2.99

Lobster Bisque
Made from true Lobster stock and Lobster meat, with a creamy velvety flavor.
Bowl ..... 6.99 Bread Bowl ..... Add 2.99

Salads

Caprese Salad 13.99
Seth's favorite served with fresh mozzarella, tomato, and homemade balsamic reduction served over a bed of greens.

TFS Salad 13.99
Served with craisins, crumbled feta cheese, glazed walnuts and house dressing.

Caesar Salad 12.99
Served with croutons and parmesan cheese.

Garden Salad 10.99
Served with tomato, cucumber, red onion and your choice of dressing.

Add 6oz of your favorite fish or chicken to any salad from our grilled section... $5.99 extra - Add fresh avocado $1.99

Sandwiches

Sandwiches served on White or Whole Wheat Roll with lettuce, tomato, onion, tartar sauce, and macaroni salad. Choice of any one side order.

L.I. Flounder Sandwich 12.99
Hand cut and breaded flounder, fried and served on a roll with lettuce, tomato, and onion.

Maryland Crab Cake Sandwich 14.99
Fresh Blue Claw Crab meat patty served with lettuce, tomato, onion, remoulade sauce and onion rings on a roll.

Old Bay Crab Cake Sandwich 11.99
Homemade cakes formed to fit the bun then deep fried with a hint of Old Bay Spice.

Maryland Soft Shell Crab 14.99
Maryland Jumbo Soft Crab (seasonal) breaded and fried. A tradition in our area.

The Riley Burger 13.99
8oz burger served with the works just the way Riley likes it. Served on a white or whole wheat roll. Bacon Lettuce, tomato, onion, cheese, pickle, & Thousand Island dressing. Comes with fries.

Chicken Sandwich 11.99
Grilled, fried or blackened chicken served on a roll.

Fish Store Favorites

Favorites are served with your choice of the soup of the day or house salad.

Poached Salmon 21.99
Fresh Atlantic farm-raised salmon lightly seasoned and poached served over mixed vegetables and topped with our homemade Honey Horseradish Mustard. Wild Salmon add 4.99

Flounder Francese 21.99
Hand cut Montauk flounder, flour dredged, pan seared, and finished in a francese sauce served over rice.

Mango Peach Swordfish or Salmon 21.99
Grilled swordfish served over rice and smothered in a mango peach sauce.

Scampi Encrusted Sea Scallops 24.99
Long Island Dry Ocean Sea Scallops pan seared and encrusted with our own scampi sauce resting over a bed of linguine.

Peppercorn or Sesame Crusted Tuna 22.99
Your choice of crusted tuna pan seared to your liking served over mashed potatoes and fine creamed spinach.

Coconut Shrimp 22.99
Big Mama's secret blend of homemade coconut breaded shrimp complimented with sweet dipping sauce served over rice.

Maryland Jumbo Lump Crab Cakes 21.99
Homemade Blue Claw crab cakes sautéed in a scallion sherry wine sauce. Served over rice with fresh vegetable.

"Family Run Business, the Way It Should Be"

836 MONTAUK HWY., BAYPORT

(631) 472-3018 FAX (631) 472-4027

HOURS: TUES., WED., THURS, 9-8 •FRI,. SAT. 9-9 • Sun., Mon. 9-7

Please Go To Our Website for a Full List of Menus and Services

www.thefishstoreonline.com

Bethpage BEST OF L.I. 2014, 2015, 2016, 2017, 2018, 2019, 2020, 2021 BEST FISH MARKET

Fish Store Favorites *continued*

Lobster Marinara 27.99
"Our Signature Dish" Lobster, clams, mussels, shrimp, & bay scallops in a homemade sweet, fra diavolo or white sauce served over linguine.

Cedar Plank Salmon 23.99
Fresh cut Atlantic Salmon baked on cedar plank with brown sugar glaze and served with homemade mashed potatoes.

Fish Tacos 20.99
Grilled codfish in soft tacos wit lettuce, tomato, onion, cheddar cheese and salsa. Served with sour cream and rice. *Substitute Shrimp 2.99, Tuna 3.99 or Chilean Sea Bass 4.99.

Lobster Roll Dinner 22.99
Fresh lobster salad overflowing in a sweet toasted bun with choice of any side.

Caprese Tilapia 20.99
Grilled Tilapia layered with fresh homemade mozzarella cheese, tomato and red onion. Drizzled with a homemade balsamic reduction and served with a side of yellow rice.

Lobster Mac & Cheese 24.99
Fresh lobster meat in a creamy cheese sauce with macaroni.

Shrimp Carbanaro 22.99
Shrimp covered in an alfredo sauce with bacon and peas over linguini.

Land Lovers Menu

Served with your choice of the soup of the day or house salad

10oz Flat Iron Steak 20.99
Grilled the way you want it, served in Mom's homemade delicious marinade. Baked potato and vegetable.

Chicken Portafino 19.99
Parmesan-breaded, boneless breast, pan-seared and covered in a scallion, lemon sauce. Served over rice.

Riley Burger Deluxe 15.99
8oz burger served with the works, just the way Riley likes it. Served on a white or whole wheat roll. Bacon, lettuce, tomato, onion, cheese, pickle, and Thousand Island dressing. Comes with fries, rice or baked potato. *Substitute Shrimp 2.99, Tuna 3.99 or Chilean Sea Bass 4.99.

Lobster and Crab Legs MARKET PRICE

Served with soup of the day or house salad and baked potato

1-1 1/4 pound Lobster Dinner
1 1/2 - 1 3/4 pound Lobster Dinner
2 pound Lobster Dinner
Straight from our tanks, North American Lobster boiled then cracked and split. Served with drawn butter, lemon, and a choice of potato.
Fill your lobster with our homemade seafood stuffing for an extra $6.50, then we bake it to perfection.

Brazilian #1 Lobster Tail Dinner
6 oz.
8 oz.
10-12 oz.
16-20 oz.
Basted with butter and white wine, baked then broiled to perfection.

King Crab Leg Dinner
1 1/2 pounds of Alaska-caught King Crab Legs steamed and served with drawn butter.

Snow Crab Leg Dinner
1 pound of Alaskan Snow Crab legs steamed and served with drawn butter.

Surf & Turf
#1 Brazilian 6oz lobster tail served next to a marinated 10oz New York flat iron cooked just the way you like it and served with baked potato & vegetable. *Substitute 8oz 5.99

Seafood Pasta Dishes

Served with your choice of the soup of the day or house salad.
Gluten free add $2 extra per order

Clam Sauce Red or White 20.99
Atlantic Ocean clams smothered in choice of homemade red or white sauce, served over linguine.

Mussels 19.99
Prince Edward Island mussels cooked in a garlic wine or marinara sauce, served over linguine.

Shrimp or Flounder Parmigana 21.99
Deep fried breaded shrimp covered in marinara sauce and mozzarella cheese, served over linguine.

Linguine Shrimp Scampi 20.99
Pan-seared shrimp in a tasty garlic, oil and breadcrumb mix, served over linguine.

Shellfish Marinara 22.99
Shrimp, scallops, clams, and mussels, served in your choice of red or white sauce over linguine.

Shrimp and Scallops in Pink 20.99
Sautéed shrimp and bay scallops covered in a creamy pink sauce served over linguine.

Chicken Parmigana 19.99
Hand breaded, deep-fried chicken breast covered in marinara sauce and mozzarella, served over linguine.

Crispy Calamari Delight 20.99
Long Island, tender calamari breaded and fried then covered with marinara sauce and mozzarella, served over linguine.

Kids Menu 9.99 Includes Kids Dessert

Hot Dog 1 Grilled Sabrett hot dog served with fries.
Burger Grilled burger or cheeseburger served with fries.
Chicken Fingers Hand breaded chicken deep fried served with fries.
Grilled Cheese American cheese sandwich grilled and served with fries.
Fish Cakes Two codfilled fish cakes deep fried and served with fries.
Clam Strips Breaded clam strips, fried and served with fries.
Flounder Delectable filet of Long Island flounder breaded and fried. Served with fries.
Linguini Pasta Linguini pasta bowl offered with choice of marinara sauce or butter.
Mac & Cheese

Lobster Bake
1 - 1 1/4 Lb North American Lobster, L.I. Clams, L.I. Steamers, Prince Edward Island Mussels & corn on the cob or baked potato. Market Price

The Blue Point Combo
Go Local
$14.99
8 Blue Point Clams on the 1/2 shell & a 16oz Blue Point Beer on Tap
BLUE/POINT

Captain Seth's Amazing Barge
1 Includes 1.25 Lobster, 5 Clams, 5 Oysters, 1 Lb King Crab Legs, 10 Jumbo Shrimp, Drawn Butter & Cocktail Sauce Served on a chilled platter. Market Price

Fresh from our Counter

All dinners include mac salad, tartar sauce, & lemon.
Choice of any one side order. Fries, Rice or Baked Potato.

Fried Dinners

Fish & Chips 14.99
Clam Strips 13.99
Calamari 14.99
Fish Cakes 12.99
Crab Cakes 13.99
Oysters 17.99
Boneless White Meat Chicken 13.99
Buffalo Shrimp 14.99
Soft Shell Crab ..... priced to market
Flounder Fillet 15.99
Stuffed Flounder with Seafood Stuffing 21.99
Stuffed Flounder with Spinach and Feta Stuffing 21.99
Codfish 15.99
Haddock 14.99
Bay Scallops 15.99
Sea Scallops 19.99
Shrimp 15.99
Catfish 14.99
Cajun Catfish 14.99
"Hat Trick" 18.99
Shrimp, Scallops, & Flounder
"Shellfish Medley" 18.99
Shrimp, Clam Strips, Scallops
"Fisherman's Platter" 19.99
Shrimp, Oysters, Scallops, Clam Strips, & Flounder

Broiled or Grilled Dinners

Flounder Fillet (Broiled Only) 16.99
Stuffed Flounder with Seafood Stuffing (Broiled Only) 21.99
Stuffed Flounder with Spinach and Feta Stuffing (Broiled Only) 21.99
Codfish 16.99
Bay Scallops (Broiled Only) 16.99
Sea Scallops 21.99
Shrimp 16.99
Catfish 15.99
Cajun Catfish 15.99
Tuna 19.99
Swordfish 19.99
Salmon 18.99
Wild Salmon 23.99
Stuffed Shrimp (Broiled Only) 17.99
Shrimp Scampi 17.99
Mahi-Mahi 18.99
Chilean Sea Bass 22.99
Orange Roughy 18.99
Tilapia 15.99
"Hat Trick" 20.99
Shrimp, Scallops, & Flounder (Broiled Only)

Walk around and check out our fresh fish case for any other favorite fish for dinner tonight!
All Broiled & Grilled dinners are cooked with butter, lemon, & white wine or try one of our marinades or sauces - Lemon Butter Dill, House Marinade, Mom's Marinade, D's Kickin Dippin Sauce, Lemon Butter Herb, Remoulade sauce, Ginger Teriyaki, Cajun, Caribbean, Honey Horseradish Mustard, or Blackening. $1.99 extra.

Sides

Fries 2.99
Curly Fries 3.99
Sweet Potato Fries 4.99
Baked Potato ..... 1.99 **Sweet Potato** 2.99
Mashed Potato 3.99
Onion Rings 4.99
Yellow Rice 2.99
Creamed Spinach & Feta 4.99
Corn on the Cob (seasonal) 1.99
Fresh Vegetable of the Day 5.99
Linguine with Marina Sauce 5.99
Coleslaw 1.99
Garlic Bread 2.99
Garden Salad 4.99
Broccoli 5.99
Onion Straws 4.99
Meatballs Marinara 5.99

Full selection of wine, beer and beverages
$4.99 Root Beer float

***We will cook your order however you would like it. Consuming raw or undercooked meat, poultry, eggs, seafood, or shellfish products may increase your risk of food borne illness, especially if you have certain medical conditions.**

Prices are subject to change

Plate Share $6.95

The FISH Store

South Beach Bistro

the restaurant @

OKT

Off Key Tikki

Waterfront Dining, Exotic Cocktails and Live Entertainment

The Basics

Oversized and usually more than you can eat!

All sandwiches served with Tikki Fries and Tikki-slaw.
(Sweet Fries add $1.50 or onion rings $2.00)

Legendary...Tikki Burger *

This monster is NOT NORMAL and redefines the hamburger!
If you're looking for something resembling McDonalds...better order the chicken Fins!

Fresh Certified Angus 3/4 pound Marinated Burger
Served with lettuce, tomatoe, red onion,
Add $2 per Topping: American, Swiss, Cheddar, Gorgonzola, Muenster, Avocado or Bacon, on a soft Brioche roll $19

Sub with Garden Veggie Steak Patty... if ya must! ... n/c

Grilled Chicken Sandwich *

Marinated Grilled Chicken topped with Avocado, Bacon and melted swiss on a soft Ciabatta roll with Jalapeño ranch drizzle, Lettuce, Tomato & Onion $18

BBQ Pulled Pork Sandwich

Island Style pulled pork, Swimming in Chef's Secret Island BBQ sauce, Topped with Tikki-slaw and grilled pinapple on a soft Brioche Roll.... A Tikki Classic, to die for! $16

Beer Battered Cod *

Crispy cod, lettuce, tomatoe, red onion, spicy chipotle rémoulade on a soft Ciabatta Roll So big... Arthur Treacher is rolling in his grave! $17

Quesa -"DILLA"

Build your own monster Quesadilla... Start with the basics, Cheese & black bean corn salsa... Then add your choice... Grilled chicken or Pulled pork + $4 or Steak or Shrimp +$7 * $17

"Mother of all Lobster Rolls *

Chef's secret Lobster salad in a Artesian brioche bun, Served with choice of fries (reg or sweet) Tikki slaw and greens $28

Open Face Tidbits *

Tender Marinated FILET MIGNON Tidbits, Piled high in a "brioche bun Nest"... over a bed of greens, drizzled with Rum laced Secret Marinade, Topped with Melted Muenster... $23

Appetizers

Steamed Edamame Beans

Classic Steamed Edamame Beans. Sprinkled with Sea Salt and Red Pepper Flakes and Parmesan Cheese! (Order 2... They're fun to Share!) $7

Coconut Shrimp *

(6) Juicy batter dipped coconut encrusted Fried Shrimp Over Tikki Slaw w/ Sweet Dippin sauce $15

Thai Calamari *

Lightly breaded calamari, drizzled with sweet Tikki-Thai dressing. Voted #1 on the Island! $16

Vegetable Springroll

Served with sweet & tangy dipping sauce over cold Asian noodle salad $12

Chicken Fins

Crispy chicken tenders served with Honey Mustard dipping sauce over greens $12

Key West

"Box O' Conch" *

Tasty Conch fritters, Sorta like hush puppies but made with tender conch meat and served with a spicy dipping sauce...a true "Key west" specialty... $13

Naked Wings

Grilled, Bone in wings. marinated and baked, in a blend of tangy exotic spices and fire finished on the grill. Traditional but with a unique "Tikki twist" $14

Served with celery and blue cheese dipping sauce...

Customize Chef's Specials... add a buck!

Mango Habanero.... Honey sweet with just a little kick!
Tikki Dry Rub.... Cajun, garlic and brown sugar rub
Diablo Ghost.... Buffalo style with ghost peppers... careful with this one!

31 Baker Place,... On the Beautiful Patchogue River

offkeytikki.com **631.475.1723**

South Beach Bistro

the restaurant @

OKT
Off Key Tikki

Daily "Fresh to Table" Specials....

Salads

Tikki House Salad $13

Mixed greens, garnished with candied walnuts, craisins, gorgonzola, tomatoe, onion and cucumber served in a crispy tortilla shell & choice of dressing

add ... Grilled Chicken $5 Grilled shrimp

Chicken Avocado $18

Grilled chicken, Mixed Greens, and baby spinach with fresh Avocado, grape tomatoes and cucumber. Served in a crisp tortilla shell & choice of dressing.

Staff Thats Fun to Share...

Loaded Nachos

Fresh hot homemade Nachos, loaded with pulled pork, black been corn salsa and finished with hot cheese. (enough for 2 to share!)

Kong's Loaded Pretzel

The Biggest Pretzel you've ever seen!, Served in a pizza box and loaded with Hot Cheese, Honey Dijon Mustard, and Maple Mayo sauce.... Damn thing should have it's own zip code!

VILLAGE IDIOT PUB III
LAKE GROVE, NY

BREAKFAST SUNDAYS

10AM - 3PM

FULL MENU ALSO AVAILABLE AFTER 12PM

SIDEWALK SEATING

AVAILABLE ALL SUMMER LONG!

BOOK YOUR NEXT EVENT IN OUR *PRIVATE ROOM*
(631) 676-2323

CATERING

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2811 MIDDLE COUNTRY RD, LAKE GROVE, NY 11755

f/VIP3LG www.VIP3LGcom /VIP3LG

VILLAGE IDIOT PUB III
LAKE GROVE, NY

631.475.4667
3 East Main Street
Patchogue, NY 11772

Hours of Operation:Mon – Thu: 11:00 am – 10:00 pm,
Fri – Sat: 11:00 am – 11:00 pm, Sun: 11:00 am – 9:00 pm

Gallo
RESTAURANT
EST. 2002

ENJOY OUR HOMEMADE GREEN SAUCE WHICH IS MADE WITH FRESH AVOCADO AS A DRESSING OR COMPLIMENT THROUGHOUT YOUR MEAL!

Gallo's Appealing Appetizers

Gallo's Seafood Sampler · Picada Costeña $42
A refreshing combination of lightly Breaded Shrimp, Calamari, Tilapia, Green Plantains and Yuca Fries topped with Sautéed Mussels.

Gallo's Finger Food · Picada
A succulent array of meats including: chicken (Breaded & Rotisserie), Steak, Breaded Pork, Pork Rind, Colombian Chorizo, Green Plantains, Empanadas, Cassava Fries, topped with Avocado and Tomato Slices.
Half ..... $26 Full $37

Gallo's Super Sampler · Antojito Gallo $14
Four Potato Beef Patties, Cassava Fries, Pork Rind or Colombian Chorizo and Mini Quesadilla (Chicken or Steak).

ZESTY **Shrimp Ceviche · Ceviche de Camarones** $16
Shrimp with a refreshing mix of Tomato, Purple Onion, and cilantro in lemon & lime juice served with Crispy Tostones.

Lightly Breaded Calamari · Calamar Frito $14

Crispy Fried Pork Rind with Arepa · El Chicharron con Arepa $6

Colombian Sausage with Arepa · El Chorizo con Arepa $5
Not sweet or hot but with a blend of onions, scallions and garlic.

4 Mini Potato Beef Flavored Patties · Mini Empanadas $4

Gallo's Colombian Cuisine

Served with White Rice, Pinto Beans, Salad.
With your choice of Sweet or Green Plantains.
Add Sautéed Onions....$2.00 / Add Yellow Rice....$1.00

Marinated Skirt Steak · Entraña $27
Marinated and Chargrilled to perfection.

Shell Steak · Churrasco $25
Butterflied and Chargrilled on a flat iron skillet.

T-Bone Steak $26
Freshly cut and cooked to your liking.

Beef Tongue · Lengua $22
Beef Tongue, recommended in our Tomato Onion Creole Sauce or Chargrilled. Tender as can be—don't knock it till you try it!

Outside Steak · Sobrebarriga $21
Colombian Flank, recommended in our Tomato Onion Creole Sauce or Chargrilled. Note that this steak is very fiberous.

Tropical Pork Chops · Chuleta con Hueso $21
Two Grilled Marinated Pork Chops.

Colombian Pork Loin · Lomo $19
Thinly pounded Pork Tenderloin, Breaded or Chargrilled.

Char-Grilled Sirloin with Onions or in Creole Sauce · Carne Encebollada o en Salsa Criolla $18
Flat Marinated Sirloin Steak topped with Sautéed Spanish Onions or in our Tomato Onion Creole Sauce.
Add Two Eggs—making it a **Bistec a Caballo** $20

Breaded Sirloin · Milanesa de Carne $19
Thinly pounded, Marinated Breaded Sirloin.

Char-Grilled Sirloin · Carne Asada $15
Flat Marinated Sirloin Steak cooked to perfection with Arepa.

Choose from Pork Rind or Colombian Chorizo and Sweet or Green Plantains.
Comes with White Rice, Pinto Beans and a Fried Egg.
Add Sautéed Onions....$2.00 / Add Yellow Rice....$1.00

Campers Platter · Bandeja Campesina $25
Includes Grilled Steak, Rotisserie Chicken and Grilled Pork Loin.

Tropical Platter · Bandeja Tropical $19
Includes Grilled Steak and Rotisserie Chicken.

Mountain Platter · Bandeja Montanera (Paisa) $16
Includes Grilled Steak or Ground Beef and Avocado.

NOW FEATURING
56OZ FRENCH CUT TOMAHAWK STEAK
FOR 2
Includes 2 salads and 2 sides
*Pre-cooked weight
$92 + Tax

Gallo's Seafood

Served with Yellow Rice and Salad. With your choice of French Fries, Sweet or Green Plantains, Pinto Beans or Steamed Vegetables.

Gallo's Paella · Paella Estilo Gallo $46
Colombian-style Paella Sautéed with Shrimp, Calamari, Rostisserie Chicken, Colombian Chorizo and Mussels in a yellow rice with peas, carrots, onions and red peppers. (FOR 2 PEOPLE - 30 MINUTE PREP-TIME).

Gallo's Surf-N-Turf · Mar y Tierra $39
Marinated Skirt Steak surrounded by Tender Butterflied Shrimp, Seared or Breaded (Shrimp Scampi available...Add $2.00).

Gallo's Red Snapper · Pargo Rojo .... **Market Price**
A Whole Red Snapper, Deep-Fried or Sautéed in our Tomato Onion Creole Sauce. (30 MINUTE PREP-TIME)

Gallo's Shrimp & Steak · Camarones y Carne Estilo Gallo $32
Shell Steak surrounded by Seared or Breaded Butterflied Shrimp.

Gallo's Shrimp & Calamari-Styled Yellow Rice · Arroz con Camarones y Calamares $30
Shrimp & Calamari Sautéed in Yellow Rice with peas, carrots, onions and red peppers.

Gallo's Seafood Casserole · Cazuela de Mariscos $26
Combination of Shrimp, Mussels, Squid, Calamari, Crab, Clams & Langostino, in a heavy cream cilantro Seafood Bisque. (30 MINUTE PREP-TIME)

Gallo's Fillet of Tilapia · Filete de Tilapia al Gusto $22
Two Tilapia Filets Breaded, Scampi or Seared.

ZESTY **Gallo's Shrimp Ceviche · Ceviche de Camarones** $24
Shrimp with a refreshing mix of Tomato, Purple Onion, and Cilantro in lemon & lime juice.

Gallo's Salmon · Salmon a la Plancha $24
Char-broiled, glazed and drizzled in our homemade signature sauce.

Gallo's Shrimp · Camarones al Gusto $21
Breaded, Scampi or Seared Butterflied Shrimp.

Gallo's Chicken

Creole Breaded Chicken Breast · Pechuga de Pollo Empanizado a la Criolla $19
Breaded Chicken Breast topped with our Tomato Onion Creole Sauce and melted cheeses. Served with steamed vegetables and salad.

Gallo's Chicken Breast · Pechuga de Pollo $17
Butterflied, Marinated Chicken Breast, Chargrilled or Breaded. Served with White Rice, Pinto Beans, Sweet or Green Plantains and Salad.

Chicken Style Rice · Arroz con Pollo $14
Traditional yellow rice Sautéed with Shredded Rotisserie Chicken, peas, carrots, onions, red peppers, sweet or Green Plantains and salad.

Rotisserie Chicken Platter · Bandeja de Pollo
Served with White Rice, Pinto Beans, Sweet or Green Plantains.
1/2 Chicken ..... $12 **1/4 Chicken** $10

Gallo's Rotisserie Chicken · Pollo a la Brasa
Marinated with fresh garlic, citrus juice and spices.
Whole Chicken ..... $11 **1/2 Chicken** $6

PLEASE NOTIFY YOUR SERVER OF ANY FOOD SENSITIVITIES OR ALLERGIES.
* GLUTEN FREE ITEMS AVAILABLE
*TRANSFAT FREE * NO MSG * PEANUT OIL FREE

Denotes that this menu item can be cooked to your liking

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

GIFT CARDS AVAILABLE! PRICES MAY VARY. GALLORESTAURANT.COM

PRICES MAY VARY.

Gallo's Crispy Nachos

Crispy Nachos $4
Crispy Nachos w/ Melted Cheese $6

The below nacho dishes are topped with a mountain of refried pinto beans, melted cheese, fresh lettuce and tomatoes. Served with sour cream.

Tropical Nachos $9
Chicken Nachos $15
Steak Nachos $15
Ground Beef Nachos $16
Chicken & Steak Nachos $18

Toppings: Jalapeños $2 · Pico de Gallo $2 · Extra Melted Cheese $2 · Avocado Slices $2

Gallo's Cheesy Quesadillas

Cheese Queasadillas (Monterey Cheddar Jack) . $6
Vegetable Queasadillas $11
Sautéed red & green peppers, Spanish onions, and cheeses.
Hawaiian Queasadillas $11
Ham, fresh pineapple and Monterey Cheddar Jack cheeses.

The following Gallo's quesadillas are filled with fresh Monterey Cheddar Jack cheese, tomatoes and purple onion. Served with sour cream

Grilled or Rotisserie Chicken Queasadillas $11
Chargrilled Steak Queasadillas $13
Seared Shrimp Queasadillas $18
Gallo's Ultimate Quesadilla $19
Grilled chicken, grilled steak and seared shrimp.

Toppings: Jalapeños $2 · Pico de Gallo $2 · Extra Melted Cheese $2 · Avocado Slices $2

Gallo's Sizzling Fajitas

Served on a sizzling bed of Red and Green Peppers, Spanish Onions, Yellow Rice, Pinto Beans, with warm Flour Tortillas and Sour Cream.

Vegetable Fajita $17
Chicken Fajita $20
Steak Fajita $21
Shrimp Fajita $23
Gallo's Fajitas Supreme $26
Includes Chicken, Steak and shrimp.

Toppings: Jalapeños $2 · Pico de Gallo $2 · Avocado Slices $2 · Shredded Cheese $2
Extra Sides: Extra Tortillas $2 · Melted Cheese $2

Gallo's Gyros & Wraps

Served with a side of French Fries. Substitute Yuca Fries...add $2

Rotisserie Chicken, Grilled Chicken or Steak Gyro $14
Fresh romaine, tomatoes, purple onions with a hint of lime and Tzatziki sauce.
Rotisserie Chicken or Steak Caesar Wrap . $14
Fresh romaine with Caesar dressing.
Rotisserie, Grilled Chicken or Steak Wrap $14
Shrimp Wrap $19
Fresh romaine, tomatoes, purple onions with extra virgin olive oil.
Shrimp Caesar Wrap $19
Fresh romaine with Caesar dressing.

Gallo's Sandwiches & Burgers

Served with a side of French Fries. Substitute Yuca Fries...add $2

Cheeseburger Deluxe $12
Add Egg. . . $1.00
Add Bacon, Sautéed Onions or Avocado. . . $2.00
BLT Sandwich $11
Bacon, lettuce and tomato, with mayo on pressed seedless Italian.
Breaded Chicken Tenders $10
Chargrilled Steak Sandwich or Grilled Chicken Sandwich $14
Pressed with lettuce, tomatoes, purple onions and mayo.
Cuban Sandwich $15
Combination of Pork, Ham, Swiss cheese, pickles, garlic, mayo and mustard. Pressed to perfection.

Gallo's Soups

Soup of the Day · Sopa del Dia
Small. . . . . $5 Large. $7
Soup Special · Especial de Sopa
Small Soup with White Rice and Salad. $10
Small Soup with White Rice, Salad and choice of ¼ Chicken or Grilled Steak. $14

Gallo's Fresh Salads

All include lettuce, tomatoes, cucumbers and purple onions.

Personal Mixed Salad $3
Personal Avocado Salad $5
Mixed Salad $5
Avocado Salad $9
Shredded Rotisserie Chicken Salad $13
Grilled or Breaded Chicken Salad $14
Ground Beef or Grilled Steak Salad $15
Vegetarian Salad $15
Also includes yellow rice, pinto beans, avocado, red and green peppers.
Seared or Breaded Shrimp Salad $17

Dressing:
Italian, Creamy Caesar, Balsamic, Oil & Vinegar, Blue Cheese, Ranch, and Honey Mustard

Gallo's Sides

Substitution for any side is $1 extra per meal. EXCEPT Steamed Vegetables and Avocado.

	Small	Large
White Rice	$3	$5
Yellow Rice	$4	$6
Pinto Beans	$4	$6
French Fries or Boiled Potatoes		$5
Green or Sweet Plantains		$5
Cassava (Yuca) Fries		$5
Steamed Vegetables		$5
Mix of broccoli, cauliflower and carrots		
Avocado Slices		$5
Homemade Guacamole		$8

Gallo's Kids Menu

Children under 12 only.

Grilled Cheese $6
Served with french Fries.
Cheeseburger or Chicken Fingers $8
Served with french Fries.
¼ Chicken or Grilled Steak $8
Served with french Fries.
¼ Chicken or Grilled Steak $10
Served with rice and beans.

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Denotes that this menu item can be cooked to your liking

Gallo

CATERING HALL WITH PRIVATE BAR LOCATED UPSTAIRS:
WEDDINGS • BABY/BRIDAL SHOWERS • ANNIVERSARIES • BIRTHDAYS • SWEET 16'S • COMMUNIONS • BAPTISMS & MORE

THE PATCHOGUE OUTDOOR Market

SOMETHING FOR EVERYONE

Patchogue Railroad Station

(South Ocean Ave. & Division St.)

Open Every Sunday till October 31st - 9am to 2pm

The Napolitano Family Farm
Keva Cakes
Sal & Jerry's Bakery
Susan's sewing and more
Bee Witched Bee Honey
Color Street
Harmon's Best Pickles
Hayward Gourmet Popcorn
Tupperware

OCD Bakeshop
Ford Flower Company
Magnabilities
Paparazzi jewelry
Carm & Dotty NY Style Stromboli
Twin Forks Woodworks
Crab & Bull ravioli
Origami Owl
Gino's Farm

Casey's Creation
Perfectly Posh
Scentsy
Norwax
Thirty-One Gifts
Down By The Shore Designs
Plainview Puffs
Janet Russell Psychic
Patchogue Art Council Artists

rōnin ramen

58A South Ocean Ave., Patchogue • 631.730.3626 • roninramenpatchogue.com
Open Thursday-Sunday 12-9pm

spicy edamame	sauteed edamame, chili, sesame, sea salt	**6**
house salad	cucumber, radish, asian pear, heirloom chery tomato, carrot ginger wafu dressing	**6**
**** fluke crudo**	local caught fluke, white ponzu, crispy kombu, trout roe, serrano, micro sushi, sea salt	**m/p**
**** beef tartare**	tenderloin, ginger and japanese mustard aioli, egg yolk emulsion, scallion, sesame, shallot, capers, beef fat toast	**13**
chicken gyoza	pan-seared chicken dumpling, ginger, scallion, shallot, garlic, chili soy vinegar	**10**
miso butter broiled oysters	truly bluepoint oysters, miso butter, cripsy kombu, lemon, kanzuri *(house-made chili ferment)*, scallion, toast	**13**

**** pork tonkotsu**	chasu, pork broth, pork reduction, scallion, wood ear mushroom, soy cured egg	**18**
**** chicken shio**	salted chicken broth, ginger chili chicken breast and thigh, baby bok choy, bean sprout, soy cured egg	**18**
**** mushroom shoyu**	mushroom soy broth, sliced button mushroom, wood ear mushroom, baby bok choy, miso butter, soy cured egg	**18**
	make it miso	**1**
	make it spicy	**1**

sake

fuku chitose yamahai junmai *"happy owl"*	**6oz. / 16**
maboroshi junmai ginjo *"mystery"*	**6oz. / 12**
joto unmeshu *"plum sake"*	**6oz. / 19**
eiko fuji honkara *"dry mountain"*	**6oz. / 10**
joto nigori *"the blue one"*	**6oz. / 11**
soto premium junmai	**180 ml. can / 13**
soto junmai diagino	**300 ml. bottle / 45**
shichi hon yari junmai diagino	**500 ml. bottle / 140**

beer

local craft selection	**16oz. / 10**
three's vilet	**16oz. / 9**
hitachino draft	**9**
ronin draft lager	**5**

wine

seasonal white	**13**
seasonal red	

soda

coke	diet coke	
sprite	ginger ale	**3**
club	tonic	

cocktails

dirty sake martini	dry sake carpano bianco, kombu brine	**13**
sake old fashioned	sake, oak-aged sake, simple syrup, aromatic biters	**13**
seasonal offering	ask your server	**13**

*** consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

Delfiore PIZZA & FOOD CO.

Open 7 Days!

Delfiore Since 1971

75 East Main Street, Patchogue, NY 11772 www.delfiorepizza.com 631-475-2500

WRAPS

Whole wheat wraps made to order with our slight toasting technique for flavor enhancement.

DELFIORE - $11
Romaine, fresh mozzarella, roasted peppers, olives, sundried tomato & balsamic dressing

LEMON CHICKEN - $11
Grilled chicken, salad, kalamata olives & lemon dressing

ANGELO - $11
Grilled chicken, salad, cheddar, a lil' bacon & spicy dressing

GRILLED SHRIMP - $13
Grilled shrimp, salad, mozzarella, sundried tomato & balsamic

VEGGIE - $11
Arugula, salad, grilled portabello, roasted peppers, roasted onions, fresh mozzarella & balsamic dressing

CAESAR - $11
Grilled chicken, salad, tomato salad & our garlicky Caesar

FAZZANI

A small oblong pizza, baked to order & folded to lock in heat and flavor. A DPC signature item that must be tried!

PARMIGIANA STYLE - $11
Fresh mozzarella, grated cheese, pomodoro sauce. Choose any of the following for a parmigiana Fazzani: Meatball • Chicken • Eggplant • Delfiore sausage

RICOTTA - $10
Old fashioned ricotta blended with herbs & Italian grated cheeses, a modern version of calzone

HOUSE SPECIAL - $12
Sautéed spinach, Delfiore sausage, ricotta & spicy dressing

JOEY SPECIAL - 12
Barbecue chicken, mozzarella, roasted onions & bacon

JACK CHICKEN - $12
Grill chicken, tomato salad, jack cheese, arugula & spicy dressing

SPICY SPINACH - $12
Sautéed spinach, garlic, mozzarella grated cheeses & spicy dressing

SAN GENNARO - $12
Delfiore sausage, peppers, onions & mozzarella, side of pomodoro

BROCCOLI - $10
Broccoli, garlic & mozzarella, side of pomodoro

SHRIMP - $11
Grilled shrimp, tomato salad, grated cheeses & fresh mozzarella, side of pomodoro

THE RONI-PEPPER - $11
Pepperoni, Delfiore sausage & fresh mozzarella, side of pomodoro

SPECIAL DISHES

Comes with pasta pomodoro OR side salad & garlic flatbread. No Substitutions!

CHICKEN SPECIAL - $15
Grilled chicken, roasted onions, zucchini, sundried tomatoes, pignoli nuts, honey balsamic

CHICKEN PARMIGIANA - $15
Breaded chicken, fresh mozzarella & pomodoro sauce

EGGPLANT SPECIAL - $15
Baked eggplant, fresh mozzarella & pomodoro sauce

SHRIMP DELFIORE - $17
Shrimp, fresh tomatoes, Parmigiano Reggiano & fresh mozzarella

PANINIS

We use ciabatta bread filled with our precious ingredients & baked to bring out that toasty deliciousness.

PARMIGIANA STYLE - $10 (Fresh mozzarella, grated cheese, pomodoro sauce) Choose any of the following for a parmigiana panini: Meatball • Chicken • Eggplant • Delfiore sausage

GRILLED CHICKEN SPECIAL - $11
Grilled chicken, tomato salad, grated cheeses & fresh mozzarella

THE PM SPECIAL - $11
Grilled chicken, pepperoni, roasted onions, cheddar, mozzarella & balsamic dressing

SHRIMP - $14
Grilled shrimp, tomato salad, grated cheeses, & fresh mozzarella

SAUSAGE & PEPPER - $11
Delfiore sausage, peppers onions, mozzarella & pomodoro sauce

SPINACH AND RICOTTA - $10
Sauteed spinach, garlic, ricotta & fresh mozzarella

BROCCOLI RABE - $12
Broccoli rabe, garlic, Delfiore sausage & fresh mozzarella

BAKED PASTAS

Comes with side salad & garlic flatbread

BAKED RAVIOLI - $14
Delfiore cheese ravioli pomodoro sauce, fresh mozzarella

BAKED ZITI - $14
DeCecco ziti, pomodoro sauce, fresh mozzarella

LASAGNA - $14
Delfiore lasagna, layered with meat, ricotta, fresh mozzarella

PASTAS

Comes with side salad & garlic flatbread,
Choose pasta: penne, ziti, fettucini, spaghetti, ravioli +$2

VODKA - $12
Prosciutto, garlic, vodka, pomodoro sauce, cream, grated cheeses

ALFREDO - $13
Garlic, pancetta, parsley, heavy cream, Plugra butter, Italian grated cheeses

POMODORO - $10
Imported Italian tomatoes, extra virgin olive oil, fresh basil, sea salt

CREAMY PESTO - $13
In-house pesto, pignoli nuts, heavy cream, Italian grated cheeses

MEAT SAUCE - $13
Delfiore's special sauce with onions, peas, & tomato sauce

GARLIC & OIL - $11
Chopped garlic, extra virgin olive oil, fried parsley, sea salt (with olives +$2)

SOUPS

Our soups are made with traditional techniques that bring out the natural & classic flavors. Comes with our garlic flatbread.

PASTA FAGIOLI • ITALIAN LENTIL • MINESTRONE • ESCAROLE & BEAN - $6.50

Please Call For Daily Soup Specials!

GARLIC KNOTS

Mixed with Italian grated cheeses and extra virgin olive oil

GARLIC KNOTS, EACH - 75¢
GARLIC KNOTS, 1/2 DOZEN side of pomodoro - **$3.95**
GARLIC KNOTS, DOZEN side of pomodoro - **$7.50**
STUFFED KNOT - $4.75
We are famous for these babies! Stuffed wit eggplant, fresh mozzarella, roasted pepper & balsamic dressing.

Delfiore PIZZA & FOOD CO.

631-475-2500
www.delfiorepizza.com
Catering Available

PIZZAS

Made daily with extra virgin olive oil & fresh mozzarella. We use unbleached & unbromated King Arthur flour and proudly use long fermentation.

Our pizza is made fresh and we use only the finest ingredients. All pizzas are 18" round unless noted.

NY 'STYLE' - $16.50
Our 18" New York style pizza

BROOKLYN SICILIAN - $23
A rendition of Brooklyn-style Sicilian pan pizza, 16"

OLD WORLD - $18
Thin pan pizza with simple tomato sauce & mozzarella, 16"

MARGUERITA - $20
Fresh mozzarella & basil on a hand-tossed thin crust

OLD WORLD MARGHERITA - $21
Fresh mozzarella, plum tomato sauce, grated cheese, oregano, 16"

SICILIAN MARGHERITA - $23
Fresh mozzarella & basil on a Sicilian crust, 16"

BUFFALO - $30
Bleu cheese dressing, fried chicken, mozzarella & buffalo sauce

CHICKEN RANCH - $30
Ranch, grilled chicken, cheddar, mozzarella & bacon

BBQ - $30
In-house BBQ sauce, grilled chicken & mozzarella

EGGPLANT & RICOTTA - $30
Old World pie, eggplant & ricotta, 16"

FIESTA - $30
Grilled chicken, tomato, mozzarella, arugula & balsamic

IRISH - $30
Housemade fries, cheddar, mozzarella, scallions, bacon & sour cream

CAPRESE - $30
Fresh mozzarella, peppers, scallions, oregano, basil & balsamic

PORTABELLO - $30
Portabello, peppers, fresh mozzarella, arugula & balsamic

LORENZO - $30
An all-veggie, no-cheese pie as sexy as it sounds

MEZZA MEZZA - $27
Breaded chicken & eggplant, sauce & fresh mozzarella

MEATYLICIOUS - $30
Delfiore meatball & sausage, with pepperoni, bacon, mozzarella & grated cheeses, tomato sauce

WHITE PIZZA - $25
A delicious blend of fresh ricotta, grated cheeses & herbs

ZUCCHINI PARMIGIANA - $28
House baked zucchini, fresh mozzarella, grated cheese & pomodoro

CALAMARI - $32
Old World crust with mozzarella, fried calamari, calamari sauce, & tomato sauce

FRESH TOPPINGS *3 toppings maximum per pie*

Pepperoni
Broccoli • Meatball
Roasted Onion • Mushrooms
Eggplant • Extra Cheese
Half Pie: $2.50 each
Whole Pie: $4.00 each

Grilled Chicken • Roasted Peppers • Breaded Chicken
Delfiore Sausage
Spinach • Olives
Half Pie: $3.50 each
Whole Pie: $5.50 each

APPETIZERS

Made from scratch on premises by our chefs using the best ingredients.

FRIED FRESH MOZZARELLA (16 EA) - $11
'Cherry' size fresh mozzarella, breaded, fried with a side of pomodoro sauce

BUFFALO CHICKEN TENDERS (5 PC) - $9
Chicken breast, breaded, fried, spicy buffalo dressing or plain & bleu cheese dip

FRIED CALAMARI - $14
Tender calamari, breaded, fried, side of spicy pomodoro sauce

RICE BALLS (6 EA) - $9
Rice, chopmeat, peas, rounded, breaded, fried, side of pomodoro sauce

DELFIORE MINI BURGERS (2 PC) - $7
Delfiore's famous chopmeat, garlic knots, fried onions, secret sauce

MAMA LUCIA MEATBALLS (4 EA) - $9
Authentic meatballs, made the old fashioned way, side of pomodoro sauce

ROSEMARY FRIES - $5
Idaho potatoes cut in house, fried, sea salt & rosemary seasoning

SALADS

Our fresh salads are prepared daily & come with a garlic flatbread.

Dressings: Balsamic • Lemon Citrus • Daesar • Honey Balsamic • Bleu Cheese

ARUGULA SALAD - $12
Baby arugula, toasted pignoli nuts, shredded goat cheese, roasted shallots & honey balsamic dressing

SPINACH SALAD - $12
Baby spinach, crumbled goat cheese, red onion, toasted pancetta, sundried tomato & house balsamic dressing

TOSSED SALAD - $9
Our romaine & raddichio mix with cucumbers & sundried tomato

DELFIORE SALAD - $13
Our tossed salad, grilled chicken, mozzarella, olives & balsamic dressing

CAESAR SALAD with GRILLED CHICKEN - $13
Our tossed salad, grilled chicken, croutons & Caesar dressing

ANTIPASTO SALAD - $14
Our tossed salad, fresh mozzerella, grilled portabello, roasted peppers, olives, arugula & balsamic dressing

GRILLED CHICKEN SALAD - $12
Our tossed salad topped with grilled chicken

ITALIAN SALAD - $13
Tossed salad topped with peppers, fresh mozzarella & kalamata olives

GRILLED SHRIMP SALAD - $15
Our tossed salad topped with grilled shrimp

LEMON CHICKEN SALAD - $13
Grilled chicken, kalamata olives & lemon dressing

ANGELO SALAD - $13
Grilled chicken, cheddar, a lil' bacon & spicy dressing

VEGGIE SALAD - $14
Arugula salad, grilled portabello, roasted peppers, roasted onions, fresh mozzarella & balsamic dressing

HOURS:
Sunday 12:00 - 8:00
Monday 11:00 - 8:00
Tuesday 11:00 - 8:00
Wednesday 11:00 - 8:00
Thursday 11:00 - 8:00
Friday 11:00 - 9:00
Saturday 11:00 - 9:00

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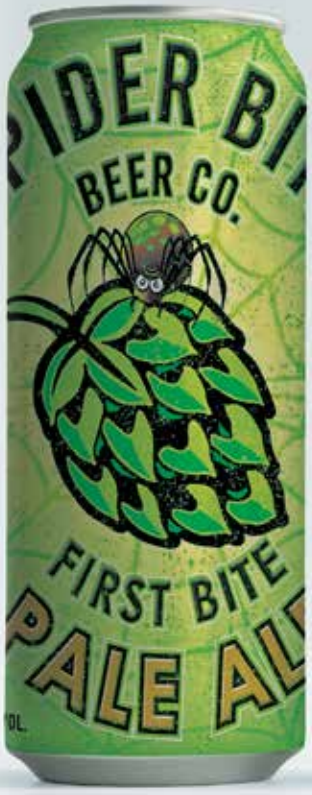

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Serving Sunday Brunch at 10:00

Primi

ANTIPASTI

Antipasto Misto Per Due (For Two) $24

Chef's Selection of Artisanal Cheeses and Italian Cured Meats, Garnished with Olives, Mushrooms, Artichoke and Roasted Peppers.

Eggplant Tower $14

Fried Eggplant layered with Basil, Ricotta, Roasted Tomato, Garlic and House Mozzarella

Calamari Frito $16

Lightly Fried Pickled Hot Cherry Peppers, Spicy Plum Tomato Sauce or Marinara

Crab Cake $15

Jumbo Lump Crab, Peppers, Onions, Old Bay Remoulade, Corn Relish, Mixed Greens and Red Wine Vinaigrette

Arancini E Salumi $15

My Aunt Fanny's Fried Rice Balls stuffed with Peas, Mozzarella, Marinara and Parmesan Cream

***Crudo di Tonno** $18

Yellow Fin Tuna, mango, onion, pepper salsa, EVOO, soy syrup, house crostini

Crispy Artichoke Hearts $14

Lemon Sauce/ Capers/ Tomato/ Parmesan

Nana's Giant Meatball $15

Slow braised meatball topped with melted fresh mozzarella

Grilled Spanish Octopus $18

Grilled octopus, greens, cherry tomato, onion, cannellini, red wine vinaigrette

ZUPPA E INSALATA

Zuppa Del Giorno $Market Price

Seasonal Soup of the Day

Insalata Della Casa $12

Mesclun greens, Tuscan beans, tomato, olives, onion, roasted pepper, balsamic vinaigrette

Caesar al Romano $12

Chopped Hearts of Romaine, Garlic Croutons, Shaved Parmigiano and House Classic Dressing

Summer Lobster Stack $36

Any Salad with Grilled or Blackened Chicken Add $7 Shrimp Add $8

AVINO'S

ITALIAN TABLE

CLAMS • OYSTERS MUSSELS • SHRIMP

Clams on the 1/2 Shell $12 per 1/2 dozen

Oysters on the 1/2 Shell $18 per 1/2 dozen

Shrimp Cocktail $16

Baked Stuffed Clams $15

Fresh Chopped Clams, Garlic, Bacon and Parmesan

Zuppa di Mussels $16

White wine and garlic broth, chopped tomaotes, toasted Tuscan bread

GRILLED FLAT BREAD PIZZE

Margharita $13

Roasted Tomato, Mozzarella, Garlic and Basil

Nana's Crushed Meatball $15

Plum Tomato Sauce, Parmesan and Burratta Mozzarella

Bianco Scampi $16

Shrimp, garlic, ricotta, tomato an parmigiano reggiano

Please speak with our staff if you have special dietary needs or specific food allergies

Secondi

PASTA

Nana's Pasta Bowl $26

All Day Sunday Gravy with San Marzano D.O.P. Tomatoes, Nana's Giant Meatball or Fennel Sausages

Linguine Con Vongole $26

Hard Shell Clams, White Wine Garlic Broth, Toasted Breadcrumbs and First Press EVOO

Pappardelle Alla Bolognese $27

Hand Cut Wide Fresh Pasta, Braised Beef, Pork and Veal, Vegetable Ragu, Parmigiano Reggiano and Whipped Ricotta

Cappelini with Shrimp $28

Shrimp, sinach, fresh chopped tomatoes, white wine, roasted garlic, EVOO

Cavatelli all Uncle Leo $28

Crispy chicken cutlet, fresh ricotta cavatelli, bacon, peas, parmesan cream

Orecchiette $24

Fennel sausage, broccoli rabe, roasted garlic, fresh tomatoes, chili flake, shaved parmigiano

Gluten free or whole wheat pasta add $2 please allow additional cooking time

PESCE

Frutti Di Mare $39

The House Favorites Fruits of the Sea Mussels, Clams, Shrimp, Scallops, Calamari, Market Catch, Linguini Fra Diavolo or Plum Tomato Sauce

Salmon $32

Pan roasted Atlantic salmon, stewed lentils with spinach, onion, carrot & celery, balsamic reduction

Lobster & Shrimp Risotto $39

Fresh Shelled lobster, jumbo shrimp, creamy arborio rice, fresh asparagus, champagne burre blanc

Tonno* $36

Lightly breaded ahi tuna (rare), bok choy salad, almonds, pumpkin seeds, sunflower seeds, crispy noodles, sesame soy

CARNE

Filetto Di Manzo $44

Grilled Prime Fillet Mignon, Whipped Potatoes, Market Vegetable, Crispy Onions and Mushroom Reduction

With Gorgonzola Crust Add $3

Pollo Limone $28

Roasted bone on natural chicken, garlic lemon sauce, herb roasted potatoes, grilled bread

Pork Milanese $26

Parmesan breaded pork cutlet, arugula, fresh mozzarella, red onion, cherry tomato, lemon vinagrette

Pollo Scarpariello $28

Boneless chicken, fennel sausage, vinegar, peppers, roasted garlic, mushrooms, potatoes

Scaloppini Della Casa

with Chicken- $26 / with Veal-$32

Sauteed artichoke, spinach, mushroom, tomato, capers, potato gnocchi, lemon chardonnay sauce

Carre di Angello $36

Rack of lamb, mint demi glace reduction, garlic whipped potato, seasonal vegetable

Momma Rose's Parmigiana Classico

Mozzarella, Parmigiana Romano, San Marzano tomato sauce, served over choice of pasta

Eggplant $24 ~ **Chicken** $26 ~ **Shrimp** $28 ~ **Veal** $30

$6. Split plate charge on Secondi dishes. For your convenience a suggested gratuity of 20% will be added for parties of six (6) or more. *Cooked to your liking consuming raw or under cooked meats, fish, shellfish or fresh shelled eggs may increase your risk of food-borne illness especially if you have certain medical conditions. *Prices and menu subject to change*

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Starters

Classic Nachos..... $12
Tri Colored Chips Smothered with Chili, Cheddar Jack Cheese, Jalapeños, Tomatoes, Black olives served in a Fried Tortilla Bowl

Fried Calamari..... $11
Tender Cuts of Calamari Lightly Floured and Deep Fried served with Marinara

Hummus Platter $9
Served with Carrots, Celery, Cucumbers & Fresh Grilled Pita Bread

Baked Clams $10
Jumbo Stuffed Clam Shells made with fresh Chopped Clams and traditional Seasonings

Quesadillas
Griddled Tortilla topped with Cheddar Jack and Fresh Pico De Gallo with your Choice of:
Cheese.....$9 **Chicken.....$12**
Steak.....$16

Potato Pierogies..... $11
Seared Cheese & Potato Pierogies Topped with Hot Bacon Vinaigrette, Caramelized Onions and Sour Cream

Charcuterie Board $16
Brie, Smoked Gouda, Asiago, Fresh Seasonal Fruit, Jam, Crackers, Prosciutto, Aged Salami

Almafi Flatbread $12
Grilled flatbread topped with fig jam, gorgonzola cheese, proscuitto & sliced poached pears

BrickHouse Wings $12
Crisp Jumbo Wings Tossed in Your Choice of: Mild - Medium - Hot - BHB Stout BBQ - Honey Garlic - Honey Siracha - Maple Bourbon Bacon - Habanero BBQ

Seafood Stuffed Mushrooms $13
Crab Stuffed Mushrooms Topped with Chive Beurre Blanc Sauce

Bavarian Pretzel $13
Colossal Bavarian pretzel served with beer cheese, honey mustard, and Baravian RumChata cream sauce.

Poutine $11
House cut fries, topped with cheese curds and a savory gravy.

Soups

French Onion..... $6
Caramelized Onions in a Flavorful Rich Beef Broth with Crostini's and Melted Swiss Cheese

Nitro Stout Chili $10
Ground Chuck and short rib, laced with an array of dried chilli's simmered with our Nitro Stout.

Soup of the Day..... $6
Chefs Seasonal Soup Creation of the Day

Salads

BHB Chop Salad..... $10
Chopped mixed greens with hearts of palm, tomatoes, cucumbers, red onion, croutons and mushrooms, with honey mustard dressing and hot bacon vinaigrette

Caprese $12
Fresh Mozzarella with Vine Ripened Tomatoes Finished with Fresh Basil Oil

Caesar $9
Crisp Romaine Lettuce Tossed with Croutons and House Made Caesar Dressing Shaved Parmesan

The Wedge..... $9
Quartered iceberg smothered in house made bleu cheese dressing, tomatoes, red onion, bacon and fresh chopped hard boiled egg.

"The BrickLayer"
BrickHouse Brewery's Special Blend of Ground Short Rib, Chuck & Beef Brisket Served on a Freshly Baked Sesame Bun Delivers the Ultimate Burger Experience. One Patty, Lettuce, Tomato & Onion and Commands your Final Touch…Bring on the Layers and Feel Free to add Another Patty or Two if you Dare!!!! **$15**
Additional Sides Available
Add a Patty....**$5** Cheese.....**$1**
Bacon, Fried Egg, Onion Rings, Avocado's.....**$2** ea
Jalapeños, Sautéed Mushrooms, Sautéed Onions...**$1** ea

Entrees

Street Light Chicken $12
Tender Grilled Chicken Breast Layered with Bacon, Lettuce & Honey Mustard with Melted Swiss Served on a Brioche Bun

Blackened Tuna BLT*..... $16
Served on a brioche bun with lettus, tomato, bacon and avocado with cajun remoulade

Southwest Chipotle Burger $14
Housemade vegan burger, with pico de gallo, southwest ranch aioli, and bib lettuce on a brioche bun

Grilled Reuben..... $14
BrickHouse Ale Braised Corned Beef Thinly Sliced with Sauerkraut, Thousand Island & Melted Swiss Cheese on Thick Toasted Rye Bread

Turkey Avocado Wrap..... $14
Sliced oven Roasted Turkey with Avocado, Bacon, Tomato, Mixed Greens & Red Onion in a Whole Wheat Wrap

Asian Shrimp Wrap..... $14
Tender Cuts of Shrimp with Asian Slaw and Thai Peanut Sauce in a Herb Tortilla

Steak & Mozzarella Sandwich..... $16
Sliced Marinated Flank Steak topped with a Blanket of Melted Mozzarella and Fried Onions on a Fresh Ciabatta Bread

Short Rib & Cheddar Panini $16
Braised Short Rib & White Cheddar on a Pressed Pita served with Gravy

Black Bean Avocado Burger $12
Homemade Vegetarian Patty Served with Field greens, Tomato, Garlic Aioli on a Fresh Baked Ciabatta Roll

Marinated Sirloin* $23
Preferred Choice in our Signature Marinade Sliced and served with Seasonal Vegetable Medley and Yukon Gold Smashed Potatoes

Sesame Tuna Napolean $24
Rare Sesame Tuna Layered with Fried Wontons and Asian Slaw tossed in Japanese Wasabi Ouzo Vinaigrette

Shepherd's Pie $18
Delicate Blend of Short Rib and Ground Chuck, Braised with Corn, Carrots & Peas Topped with Mashed Potato & Short Rib Gravy

Coconut Salmon $24
Pan Fried Salmon Steak Crusted in Coconut Flakes Served over Toasted Almond Sticky Rice and Topped with Mango Chutney Beurre Blanc Sauce

Brewers Delight..... $18
8oz patty with cheese curds and smothered in gravy.

Patch Hog..... $16
8oz. patty with pulled pork, melted cheddar and coleslaw

Young American $16
8 oz. patty covered in housemade Nitro Stout chilli, bacon and cheddar Jack cheese

Nashville Hot Chicken $16
Fried chicken breast, BHB original Nashville hot sauce, pickles, Southwest ranch, brioche bun (available mild, medium, or hot)

Divided Sky Wrap $11
Rice, black beans, roasted corn, pico de gallo, scallions, Avocado, whole wheat wrap with blackened chicken..... $4.00

Pulled Pork Mac..... $13
Smoked gouda mac, pulled pork

Blackened Chicken Mac $12
Smoked gouda mac, blackened chicken

Kobe Meatballs $16
Served with fettuccine

Hanger Steak $24
Smoked gouda mac, vegetable medley

Filet Tip Bowl..... $25
Mashed, vegetable medley, gravy

Chicken Tenders.....$9
Dredged in our very own Street Light ale and fried, served with honey mustard

Fish & Chips $16
Tender strips of codfish, beer battered and served with hand cut fries

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Oysters* (Daily Selection) 3/34DZ
Little Neck Clams* 2/22DZ
Jumbo Shrimp Cocktail 3/34DZ
Ahi Tuna & Mango Poke 16
Sesame Tuna 16

Bay Platter 30
4 oysters, 4 clams, 4 shrimp

Sound Platter 50
8 oysters, 8 clams, 8 shrimp

Ocean Platter 80
6 oysters, 6 clams, 6 shrimp, chilled lobster & tuna poke

SMALL BITES

Roasted Oysters 16
Fried Oysters Rock 18
Baked Clams Stuffies 12
Clams Casino 15
Coconut Shrimp 16
Clam Chowder 6/10
Chowder Fries 12
Fried Calamari 16
Sicilian Calamari 16
House Salad 8
P.E.I. Mussels 16
Steamed Clams 24

FRIED PLATTERS

Served with fries, house slaw and pickle

Local Oysters 20
Jumbo Shrimp 20Baked
Flounder Filet 22
Hook Line & Sinker 28
oysters/shrimp/flounder/baked clams

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Includes sea salt chips, house slaw & pickle/ substitute crispy fries or house salad add $3

Catch Signature Lobster Roll ..... M/P
warm buttered lobster/lemon mayo/toasted split top roll

Crab Cake Slider and Chowder 18
lettuce/tomato/tartar/chowder cup & house salad or fries

The Po'Boy 18
crispy fried oysters or jumbo shrimp/shredded lettuce/tomato/ pickles/house bistro sauce

Blackened Tuna Wrap* 17
rare tuna/fresh vegetables/greens/teriyaki/wasabi lemon cream

Classic L.I. Fried Flounder 16
the long island original/lettuce & tomato/lemon and tartar/ potato bun

Fish Tacos 16
(3) blackened or grilled fish of the day/soft corn tortillas/pico di gallo/lettuce/crema trio

Buttermilk Ranch Fried Chicken 15
crispy thigh/bacon/lettuce/tomato/house ranch/toasted potato bun

CLASSIC FAVORITES

Shrimp and Mussels Fra Diavolo 26
plump shrimp/black mussels/spicy basil plum tomato sauce/linguine

Clams with Linguine 24
garlic white wine broth/EVOO/parsley/toasted parmesan bread crumbs

South Shore Fish Stew 28
market fish/with mussels/clams/roasted garlic tomato broth

Chicken & SHrimp Jambalaya 24
andouille/spicy sausage/smoked ham/peppers/onions/arborio rice

Char Grilled Octopus Salad 22
mixed greens/onion/tomato/potato/sweet vinaigrette

*this menu item can be cooked to your liking. consuming raw or undercooked meat, fish, shellfish or fresh shelled eggs may increase your risk of food borne illness especially if you have certain medical conditions

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St. Liberata - September 18th | Halfway to St. Patricks Parade - September 19th
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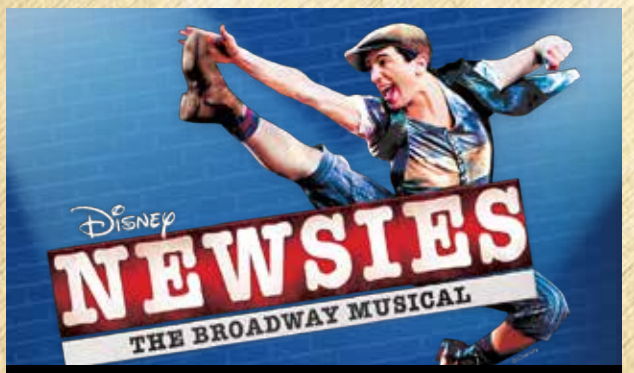

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