

Dining Out

ENTERTAINMENT, MENUS, EVENTS & MORE!

Summer 2022

RUTA OAXACA

Dining out at one of
Patchogue's newest
restaurants!

See inside for their
mouthwatering menu!



HARBOR CRAB CO.

RESTAURANT & MARINA

SUMMER 2022 AT THE CRAB!

Monday

BURGER NIGHT

BURGER PLATTERS \$10
\$5 BUD LIGHT BOTTLES

Tuesday

TACO TUESDAY

3 FOR \$15

\$5 CORONA OR LIGHT
BOTTLES

Wednesday

HUMP DAY HAPPY HOUR

\$5 BUD BOTTLES

Thursday

2LB THURSDAYS ARE BACK!

2 LOBSTERS
ONE PERSON \$45

Friday

WATERFRONT HAPPY HOUR

\$5 MILLER LITE BOTTLES
LIVE MUSIC



Saturday

PRIME RIB NITE \$34.95

LIVE MUSIC 7PM



Sunday

BRUNCH BOTTOMLESS MIMOSA'S \$25

LUNCH AND DINNER
COME BY BOAT AFTER
THE BEACH!

HAVING A PARTY?

CHECK OUT OUR 5 SEPARATE
AMAZING PARTY ROOMS

*Any Occasion,
Any Budget*

JOIN US FOR THE 19TH
ANNUAL BASS TOURNAMENT
ON COLUMBUS DAY 2022

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

WWW.HARBORCRAB.COM

116 DIVISION ST. PATCHOGUE, NY 11772 | 631.687.2722





Spend Your Summer **AT THE DECK!**

**WATCH FOR OUR NEW
CATERING/PARTY
PATIO COMING SOON**

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

Monday **Blackout Monday!**

Hospitality
Employee Night
\$5 Beer Special

Wednesday **Humpday Hoedown Country Night**

\$5 Corona - Live Music

Saturday **Heinken Concert Series**

\$5 Heineken's
Live Party Music
7pm to 11pm

Tuesday **Game Show Night**

All types of trivia
and dating game
night themes

Plus

Burger Night and
\$5 Beer Special

Thursday **Love Shack Ladies Night!**

FREE Beer for
Ladies 8pm to 10pm
with DJ Jess

Friday **Waterfront Corporate Happy Hour Party!**

\$5 Corona Lights
Live Music 7pm to 11pm

Sunday **Funday All Day!**

Brunch, Lunch
and Dinner with
Live Music
4pm to 8pm
\$5 Blue Points

325 RIVER AVE, PATCHOGUE, NY 11772 • (631) 207-0370

@DUBLINDECK f DUBLINDECKTIKIBARANDGRILL WWW.DUBLINDECK.COM

Contents

Harbor Crab 116 Division Street Patchogue • 631-687-2722	2	Drift 82 82 Bridgewood Street Patchogue • 631-714-4950	28-29
Dublin Deck 327 River Avenue Patchogue • 631-207-0370	3	Two Morrow's Pub 298-300 East Main Street Patchogue • 631-475-6334	30-31
Plaza Theatre 20 Terry Street #121 Patchogue • 631-438-0083	5	Varney's Restaurant 2109 Montauk Highway Brookhaven • 631-286-9569	32
Ruta Oaxaca 30 East Main Street Patchogue • 631-569-2233	6-7	Shandon Court 115 East Main Street East Islip • 631-581-5678	33
Chops 38 West Main Street Patchogue • 1 (844) 38-CHOPS	8-9	The Fish Store 836 Montauk Highway Bayport • 631-472-3018	34-35
Avino's 108 South Country Road Bellport • 631-803-6416	10-11	Patchogue Events 2022	36
Village Idiot Pub Oakdale 1487 East Montauk Highway Oakdale • 631-573-6633	12-13	Catch Oyster Bar 63 North Ocean Avenue Patchogue • 631-627-6860	37
Daisy's Nashville Lounge 22 West Main Street Patchogue • 631-438-0296	14-15	Delfiore Pizza & Food Co. 75 East Main Street Patchogue • 631-475-2500	38-39
George Martin's Strip Steak 60 River Road Great River • 631-650-6777	16-17	Ticket Time Office: 516-588-TIXX (8499) Cell: 631-213-7675 / 24 Hour Hotline	40
The Oar 264 West Avenue Patchogue • 631-654-8266	18-19	Kitty Mulligan's 615 East Main Street Bay Shore • 631-315-3571	41
Off Key Tiki 31 Baker Place Patchogue • 631-475-1723	20-21	Sound Avenue Bistro 3225 Sound Avenue Riverhead • 631-381-0519	42
Buttermilk's Kitchen 76 West Main Street Patchogue • 631-654-MILK (6455)	22	Little Mexico 3253 Horseblock Road Medford • 631-730-8199	42
On the Dock's 177 Meeting House Creek Road Aquebogue • 631-886-1160	23	Jardin Restaurant & Café 90 East Main Street Patchogue • 631-714-5777	43
Grillin' Villain 631-921-6899	23	That Meetball Place 52 West Main Street Patchogue • 631-569-5888	44-45
Spider Bite Beer Co. 920 Lincoln Avenue, #5 Holbrook • 631-942-3255	23	Bellport Outlet Stores Sunrise Highway (Rt. 27) North Bellport • 631-286-3872	46
Destination Unknown Beer Co. 920 Lincoln Avenue #5 Holbrook • 631-942-3255	23	Hollywood Marketplace 3504 Great Neck Road Amityville • 631-842-7091	47
Village Idiot Pub Patchogue 8 East Main Street Patchogue • 631-289-8471	24-25	Captain Bill's 122 Ocean Avenue Bay Shore • 631-665-6262	48-49
Gallo 3 East Main Street Patchogue • 631-475-4667	26-27	Magic Fountain 9825 Main Road Mattituck • 631-298-4908	51
		Gateway Playhouse 215 South Country Road Bellport • 631-286-1133	52

Enjoy quality cinema

IN THE HEART OF PATCHOGUE

Plaza
CINEMA MEDIA ARTS CENTER



CRITICALLY-ACCLAIMED FILMS



FILMED PLAYS & OPERAS



GUEST SPEAKERS & SEMINARS



ANIMATION & FILM CLASSES



MEDIA LITERACY & FIELD TRIPS



BLUE VELVET LOUNGE WINE BAR

Plaza Cinema & Media Arts Center • 20 Terry Street • Patchogue, NY 11772
(631) 438-0083 • www.plazamac.org



RUTA OAXACA

APPETIZERS

Fresh Guacamole \$13.95

Fresh made daily, chiles serrano toreado, tomatoes, onions, cilantro

Ruta Nachos \$13.95

Corn tortillas, black beans, pickled jalapenos, chihuahua cheese, pico de gallo, queso fresco, crema

Ceviche del Dia \$18.95

Chef's daily selection - Made with fresh citrus juices

Chori Queso \$14.95

Queso Chihuahua, poblano toreados, chorizo, fresh corn tortillas (add seafood \$6)

Chicken Buñuelo \$14.95

Mole Oaxaca, platano macho pure, jicama, baby arugula salad

Vegetable Empanadas \$13.95

Queso Chihuahua, spinach, rajas, corn, salsa verde

Shrimp Flautas \$13.95

Avocado salsa verde, queso fresco, crema, pickled red onions, cilantro

Vegetable Quesadilla \$16.95

Homemade corn tortillas, Oaxaca Cheese, chile de arbol salsa, spinach, rajas, roasted corn, crema

Calamari \$17.95

Tortilla crusted, pickled jalapeños, Manzano aioli salsa

TACOS

Served with 3 soft homemade corn tortillas

Cochinita Pibil \$21.95

Yucatan marinated slow cooked Pork, avocado salsa verde, pickled red onions, cilantro

Crispy Shrimp \$22.95

Guajillo marinated, chipotle aioli, queso fresco, cole slaw

Grilled Chicken \$21.95

Jalapeño marinated chicken, queso asado, chile de arbol salsa, pickled red onions, cilantro

Crispy Pescado \$22.95

Market fish, pineapple guajillo marinated, Chile Chipotle Aioli, cole slaw, cilantro

Vegetable \$19.95

Chile ajo salsa, roasted corn, spinach, rajas, cilantro

NY Strip Steak \$24.95

Seared steak, chile de arbol salsa, queso asado, cilantro

ENCHILADAS

Served with 2 rolled homemade corn tortillas

Verdes \$23.95

Chicken, Swiss style tomatillo cream salsa, melted Chihuahua cheese, pickled red onions, cilantro

Mole \$24.95

Chicken, Oaxaca mole, queso fresco, crema, onions, cilantro

Huatulco \$27.95

Mixed seafood, red bell pepper habanero cream salsa, melted Chihuahua cheese, crispy calamari

Vegetable \$22.95

Chileatole sauce, queso chihuahua, roasted corn, spinach, rajas, cilantro

ENTREES

Pechuga & Mole Verde \$23.95

Chicken breast, mole verde, green zucchini, berengena, ayocotes, roasted pumpkin seeds

Shrimp Costeños \$27.95

Chipotle marinated, pineapple salsa, sweet potato puree, tropical pico de gallo

Ribs Istmeñas \$28.95

Slow cooked baby back ribs, guava chipotle glaze, cherry tomatoes, fennel salad

Grilled Pescado \$34.95

Market fish, chileatole sauce, esquires, quinoa, arugula jicama salad

Beef Short Ribs \$29.95

Slow cooked ribs, Mole Oaxaca, platano macho puree, croquetas de papa

*Steak Oaxaqueño \$32.95

Grilled New York strip steak, mole coloradito, melted Chihuahua cheese, sweet plantains, nopales salad, queso fresco, cilantro

SIDES \$7.95

Crispy Platanos Street Esquites

Rainbow Roasted Potatoes Sweet Potato Puree

EVERYDAY BRUNCH 12 - 4

Eggs Oaxaqueños \$15.95

Scrambled eggs, salsa verde, melted chihuahua cheese, black beans, fresh avocado, pickled red onions, cilantro

Bravo Torta \$16.95

Brioche bun, shredded pork, melted chihuahua cheese, cole-slaw, chile manzano aioli, crispy onion rings

Huevos Rancheros \$16.95

Crispy tortilla, black beans, mole coloradito, fried eggs, fresh avocado, queso fresco, cilantro, crema

*Steak Mixteco \$27.95

Grilled NY Strip steak, mole oaxaqueño, fried eggs, sweet plantains, queso fresco

Ribs & Eggs \$24.95

Slow cooked baby back ribs, fried eggs, avocado salsa verde, peewee roasted potatoes, cilantro

Ruta Chilaquiles \$15.95

Simmered corn tortilla, salsa verde, fried eggs, queso fresco, fresh avocado, crema, onions, cilantro
Add chicken \$7, Steak \$12

*THIS ITEM CAN BE COOKED TO YOUR LIKING. CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. Before placing your order, please inform your server if a person in your party has a food allergy.

TACO TUESDAY SPECIAL!
ALL TACOS FOR \$16.95
EVERY TUESDAY

FOLLOW US  
RUTAOAXACAMEX

RUTA OAXACA

MARGARITAS 15

Sexy Oaxaca

Dos Hombres mezcal, Cointreau, grilled pineapple/mint, agave, fresh lemon, worm salt

Casafortunas

Patrone Silver, Cointreau, muddled jalapenos, cucumbers, agave, fresh lime, poblano salt

Alma Del Sol

Casa Noble reposado, Cointreau, fresh watermelon/basil, agave, fresh lime, poblano rim

Amante Picante

Patron reposado, Cointreau, habanero/mango/agave infused, fresh lime, worm salt

Berrylicious

Xicla Mezcal, Cointreau, muddled mixed berries, agave, fresh lime, chicatana salt

No-Mames

(Frozen Raspaditos) Astral blanco, triple sec, house-made fresh sour mix, agave, piquin salt

Mal de Amor

Patron reposado, Maguery Vida Mezcal, St. Germain Elder Flower Liqueur, passion fruit

No Le Digas a Mamá

Siete misterios doña-yej, Cointreau, homemade hibiscus juice, fresh squeezed lime, poblano salt

A-Huevo

Tequila or Mezcal, Triple Sec, house made sour mix, piquin salt

La Flaka

Patron silver, agave, fresh lime, poblano salt

Guelaguetza

Sombra Mezcal, Cointreau, fresh house made tamarind puree, agave, fresh lime, chicatana salt

WHITE WINE

Kim Crawford Sauvignon Blanc New Zealand

Glass 12
Bottle 46

Pinot Grigio, Ruffino Lumina Italy

Glass 11
Bottle 42

Chardonnay Simi, Sonoma County, CA

Glass 12
Bottle 46

RED WINE

Cabernet Sauvignon Simi, Sonoma County, CA

Glass 14
Bottle 48

Malbec Salentein Reserve, Mendoza Argentina

Glass 12
Bottle 46

Rioja, Campo Viejo Reserva, Spain

Glass 12
Bottle 46

ROSE

Notoruos Pink, France

Glass 12
Bottle 46

SANGRIA

Red or White Wine, Brandy Orange Liqueur, Seasonal Fruits

Glass 12
Pitcher 46

SPARKLING

Prosecco, Ruffino Lumina, Italy

Glass 12
Bottle 46

Brut Cava, Campo Viejo, Spain

Glass 11
Bottle 42

CERVEZAS

Bottle 7

Corona
Pacífico
Dos XX
Negro Modelo
Modelo Especial
Heineken 0.0
(non-alcoholic)

Draft 9

Lagunitas IPA
Modelo Special
Negra Modelo
Pacífico

TEQUILA & MEZCAL FLIGHTS

Blanco 36

(Choose 3 from the Blanco category)

Extra Añejo 95

(Choose 3 from the Extra Añejo category)

Reposado 40

(Choose 3 from the Reposado category)

Vertical 46

(Choose 1 Blanco, Reposado, Añejo category)

Añejo 42

(Choose 3 from the Añejo category)

Mezcal 46

(Choose 3 from the Mezcal category)

30 E. Main St. Patchogue, NY • (631) 569-2233

www.rutaoaxacamex.com



When the red light is on, we're ready and roaring!



www.chopspatchogue.com

chopspatchogue  

More than just a Steakhouse, Chops is an experience...

Chops is the premier steakhouse of Long Island.

Located in the heart of Patchogue, the prohibition inspired menu includes the finest dry-aged steaks, fresh seafood creations, a world class bourbon selection, and an array of creative infused cocktails.



About us

Established and founded in 2022, Chops Steakhouse has quickly become one of Long Island's premier dining experiences.

Located in the heart of Patchogue's Main Street, our prohibition era, speakeasy themed restaurant will bring you straight back to the days of swing music, bootleggers, and flappers.

With a menu focused on dry aged steaks, traditional sides, a fresh selection of seafood, and a world class bar and wine cellar as well, you can expect nothing but the best that Long Island has to offer.

Open for Lunch Friday - Sunday 12-3pm | Happy Hour: Mon, Wed, Thurs 4-6pm - Fri, Sat, Sun 12-5pm
Live Music Every Friday and Saturday

38 West Main Street, Patchogue, NY | 1 (844) 38-CHOPS



\$59.99 Prix Fixe Menu

Available from 4-6pm and
All day Sunday from 12-8
Not available on Saturdays



Starters

(Choose 1)

*BABY LAMB CHOPS

marinated with herbs

OYSTERS ROCKEFELLER

LUMP CRAB CAKES

with arugula, fennel, roasted red peppers,
and garlic aioli

CAESAR SALAD

romaine lettuce, caesar dressing, croutons

SIGNATURE HOUSE SALAD

pear, arugula, grape tomatoes, shaved parmesan cheese,
and a lemon vinaigrette

Entrees

(Choose 1)

GRILLED PORK LOIN

served with sweet potato puree and
chimichurri sauce

*FLAT IRON STEAK

served with whipped potatoes
and baby carrots

PAN SEARED CHICKEN

served with whipped potatoes,
baby carrots, and natural juices

*PAN SEARED SALMON

served with spinach and
orange beurre blanc

*PETITE FILET MIGNON 8oz

served with whipped potatoes
and baby carrots
(additional \$15)

Dessert

(Choose 1)

ITALIAN CHEESECAKE

CHOCOLATE DECADENCE CAKE

GELATO



For Regular Menu
www.chopspatchogue.com

Open for Lunch Friday - Sunday 12-3pm | Happy Hour: Mon, Wed, Thurs 4-6pm - Fri, Sat, Sun 12-5pm
Live Music Every Friday and Saturday

38 West Main Street, Patchogue, NY | 1 (844) 38-CHOPS



AVINO'S



ITALIAN TABLE

SEAFOOD~STEAKS~PASTA

Serving Dinner 7 Days A Week At 4PM



Lobster Fest Mondays *Served All Day*

Lobster & Clam Bakes

Steamed ~ Stuffed ~ Broiled

Zuppa de Pesce

...and many more choices!

Patio Clam Bar

Open For the Summer

Lunch Friday - Monday ~ 11 - 4 p.m.

Lobster - Crab - Clams - Oysters - Chowder

Salads - Toasted Sandwiches

Happy Hour Monday-Friday 4-7 p.m.

Plated Sunday Brunch 10-3

Unlimited mimosas \$15

108 SOUTH COUNTRY ROAD
BELLPORT • 803-6416



WWW.AVINOSITALIANTABLE.COM

Serving Dinner Daily at 4:00
Serving Sunday Brunch at 10:00

Primi ANTIPASTI

Salumi E Formaggi (For the table) \$26

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

Eggplant Tower \$16

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

Calamari Fritti \$19

Crispy Fried Squid Hot Cherry Peppers, Spicy Plum Tomato Sauce or Marinara

Crab Cake \$18

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

Tuna Carpaccio \$19

Yellow Fin Tuna thinly sliced, sea salt, black pepper, virgin olive oil, fresh lemon

Nana's Giant Meatball \$16

Slow braised meatball topped with melted fresh mozzarella

Grilled Spanish Octopus \$21

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 \$14

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

Rustica \$17

Mixed greens, raisins, candied walnuts, goat cheese and raspberry vinaigrette

The Wedge \$16

Iceberg, applewood bacon, cherry tomato, gorgonzola crumble, candied walnuts, crispy onions

Add to your salad grilled or blackened chicken (\$9) or Shrimp (\$12)



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 \$17

Baked Stuffed Clams \$16

Fresh Chopped Clams, Garlic, Bacon and Parmesan

Zuppa di Mussels \$18

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

GRILLED FLAT BREAD PIZZE

Margarita \$16

Roasted Tomato, Mozzarella, Garlic and Basil

Nana's Crushed Meatball \$17

Plum Tomato Sauce, Parmesan and Burrata Mozzarella

Bianco Scampi \$18

Shrimp, garlic, ricotta, tomato and parmigiano reggiano

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

Secondi PASTA

Nana's Pasta Bowl \$28

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

Linguine Con Vongole \$28

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

Shrimp & Mussels Diavolo \$34

Jumbo shrimp, black Prince Edward Island mussels, spicy diavolo sauce over linguine

Pappardelle Alla Bolognese \$28

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

Cappelini with Shrimp \$30

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

Orecchiette \$26

Sausage, broccoli rabe, roasted garlic, fresh tomatoes, chili flake, shaved parmigiano

Momma Rose's Parmigiana Classico

Fresh house mozzarella, San Marzano pomodoro sauce, choice of pasta

Eggplant \$26 ~ **Chicken** \$28 ~ **Shrimp** \$32

*Gluten free or whole wheat pasta add \$3
please allow additional cooking time*

PESCE

Frutti Di Mare \$40

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

Salmon \$34

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

Pesce Fresco \$MP

Today's fresh fish

CARNE

Filetto Di Manzo \$46

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

With Gorgonzola Crust Add \$4

With Peppercorn Sauce Add \$4

Pork Milanese \$29

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

Pollo Scarpariello \$30

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

Carre di Angello \$44

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

Uncle Leo's \$30

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

LET US CATER
YOUR NEXT PARTY!
PRIVATE ROOM
AVAILABLE



\$10. 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*



BOOZY BRUNCH

EVERY SUNDAY

9AM - 3PM



BOTTOMLESS MIMOSAS,
BLOODY MARYS, & SANGRIA
(2 HOUR TIME LIMIT)

\$15

ENCLOSED
**PATIO
DINING**
ALL YEAR LONG!

CATERING

VISIT OUR WEBSITE TO SEE
OUR FULL CATERING MENU
ON & OFF PREMISE CATERING AVAILABLE

1487 MONTAUK HWY, OAKDALE, NY
f/VillageIdiotIrishPub www.villageidiotirishpubli.com

(631) 573-6633
i /VillageIdiotIrishPub



VILLAGE IDIOT

IRISH PUB OAKDALE



VILLAGE IDIOT
IRISH PUB OAKDALE

HAPPY HOUR SPECIALS

MONDAY-FRIDAY • 3PM-7PM

HALF PRICE

- DOMESTIC BOTTLES
- HOUSE WINE
- SINGLE RACK COCKTAILS

\$1 OFF

- MICHELOB ULTRA
- IMPORT BOTTLES
- HIGH NOONS
- WHITE CLAWS

\$5 • SELECT APPS

TUESDAY TITO'S & TACOS ALL DAY

- \$2 Chicken or Beef, \$4 Shrimp, Steak or Fish
- 1/2 Price Tito's Highball Drink Specials



BURGER & BEER FOR \$6.99

- 11AM-4PM Monday – Friday
- Served with Bud Light Draft & Fries (plus tax) Toppings and substitutions are additional.

Special is only available at the bar







DAISY'S[®]

NASHVILLE LOUNGE

LIVE MUSIC, HAPPY HOUR
PRIVATE PARTYS & MORE

CONTACT US TO BOOK YOUR NEXT PARTY 631-438-0296

22 W Main St, Patchogue, NY 11772

WWW.DAISYSLI.COM |   /DAISYS.LI

 /DAISYNASHVILLELOUNGE

HOURS

Tues. - Fri. 3pm - 2pm

Sat. & Sun. 12pm - 2pm

Closed Mondays





WEEKLY
LINEUP

DAISY'S
NASHVILLE LOUNGE

LONG ISLAND'S #1
COUNTRY
BAR



Country Karaoke
GONG SNOW

EVERY TUESDAY
FROM 7PM - 10PM

HOSTED BY **DJ DEUCE**
COUNTRY BLENDZ

JOIN US FOR
COUNTRY GIRL
WEDNESDAYS

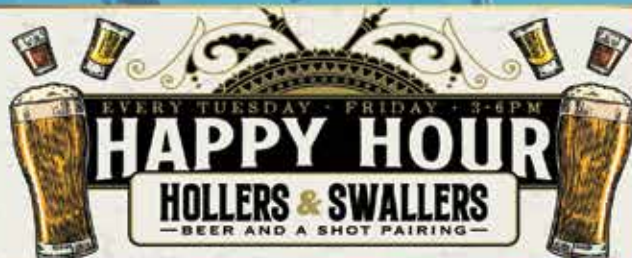
DRINK SPECIALS FOR THE LADIES
\$7 DEEP EDDY DRINKS | \$5 CORONAS

DJ DEUCE STARTING AT 8PM
COUNTRY BLENDZ

LIVE MUSIC STARTING AT 7PM

WITH **BULLSEYE BOBBY**
STARTING AT 10PM

SMASHVILLE
THURSDAYS



FRIDAY
NIGHT CONCERT SERIES

BOOTS, JACK, & BREWS

DOORS OPEN AT NOON

LIVE MUSIC STARTING AT 6PM | DJ DEUCE STARTING AT 9PM

SATURDAY DAY DRINKING AT
DAISY'S
NASHVILLE LOUNGE

SUNDAY JAMS

WITH
BROTHER DAVE
DOORS OPEN AT NOON

George Martin has a
STEAK
in the Neighborhood

JOIN US **WEDNESDAY & THURSDAY** FOR A
THREE COURSE PRIX-FIXE MEAL
FEATURING STEAK & SEAFOOD **\$44.95**



*Indoor & Patio Dining
Available!*

GEORGE MARTIN'S
STRIP STEAK

631-650-6777 60 River Rd, Great River • georgemartingroup.com

Have your Affair at George Martin's Strip Steak

Celebrations

Available for Private Parties on Saturday & Sunday afternoons (minimum 30 guests).

For more intimate gatherings, we offer a Private Dining Room (up to 15 guests).

**Bridal Showers ~ Rehearsal Dinners
Baby Showers ~ An Intimate Wedding Venue**

Kristine will be happy to help plan your special occasion!

We open Wednesday through Sunday at 5:00PM.

Calls received outside of business hours will be returned by the next day.

GEORGE MARTIN'S

STRIP STEAK



60 River Road, Great River NY 11739

631-650-6777 • www.georgemartingroup.com

SPEND YOUR
Summer 2022 at

The

Oar

STEAK & SEAFOOD GRILLE



Lunch & Dinner | Waterside Dining | Open Year Round | Private Events

BOOK YOUR NEXT EVENT AT THE OAR!

264 West Avenue, Patchogue | 631.654.8266

THEOAR.COM |   THEOARLI

The *Oar*

STEAK & SEAFOOD GRILLE



264 West Avenue, Patchogue | 631.654.8266

THEOAR.COM |   THEOARLI

South Beach

the restaurant @

Bistro



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 First

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

\$20

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

\$19

BBQ Pulled Pork Sandwich

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

\$18

Beer Battered God *

Crispy cod, lettuce, tomato, red onion,
spicy chipotle remoulade on a soft Ciabatta Roll
So big... Arthur Treacher is rolling in his gravel

\$19

Quesadilla -"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 *

\$18

"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

\$30

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...

\$28

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!)

\$8

Coconut Shrimp *

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

\$17

Thai Calamari *

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

\$19

Vegetable Springroll

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

\$13

Chicken Fins

Crispy chicken tenders served
with Honey Mustard dipping
sauce over greens

\$14

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...

\$16

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"

\$17

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 the restaurant @ Bistro



Daily "Fresh to Table" Specials...

Salads

Tikki House Salad \$15

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

add ... Grilled Chicken \$6 Grilled shrimp

Chicken Avocado \$19

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

Stuff That's Fun to Share...

Loaded Nachos

Fresh hot homemade Nachos, loaded with pulled pork, black bean 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!

HAPPY HOUR
IS BACK
WITH A VENGEANCE!

OPEN ALL YEAR LONG
LIVE MUSIC WEEKLY

All Drinks
Mon - Fri
2-6pm
Price... **1/2**
Period!

WISH YOU WERE HERE!

TUESDAYS @ TIKKI

Rain or Shine!

*An Evening of Elegant Dining...
Cocktails and Entertainment!*

Off
KEY CLUB

Different Show Every Week in an Intimate Supper Club Setting!
Buy any 4 and get one FREE! and your "Key Card"
10% off all your purchases for the entire season

PLEASE CHECK WEBSITE FOR ARTISTS & SHOWS SCHEDULED TO PERFORM



FLIP FLIP HOORAY,
**SERVING
BREAKFAST AND
LUNCH
EVERYDAY
7:30AM-3:30PM**

FROM OUR PATCHOGUE LOCATION

DELIVERY IS AVAILABLE EVERYDAY!

GRUBHUB  **DOORDASH**
**BAYSHORE LOCATION
COMING SOON!**

76 WEST MAIN STREET, PATCHOGUE, NY 11772

631-654-MILK(6455)

WWW.BUTTERMILKSKITCHEN.COM





Cuisine. Hospitality. Ambiance. Views. On the Docks Waterfront Grill is simply classic with the breathtaking views of marina and meetinghouse creek, an appetizing unpretentious menu, as well as, a delightful and enthusiastic staff. On the Docks makes for a memorable dining experience, however you indulge it. Whether you enjoy a seat on our waterside deck or settle down in the beautiful inside dining room and savor one of Executive Chef Lois's masterfully created dishes; you are sure to find something to enjoy!



Open All Year, 7 Days for Lunch and Dinner
Happy Hour M-F 4pm-7pm

177 Meeting House Creek Rd, Aquebogue, NY
(631) 886-1160 • onthedocksgrill.com



SPIDER BITE BEER CO.

**8 BEERS
ON TAP**

**TASTING ROOM
HOURS:**

**MON & TUES:
CLOSED**

WED - FRI: 3-9PM

SAT: 12-9PM

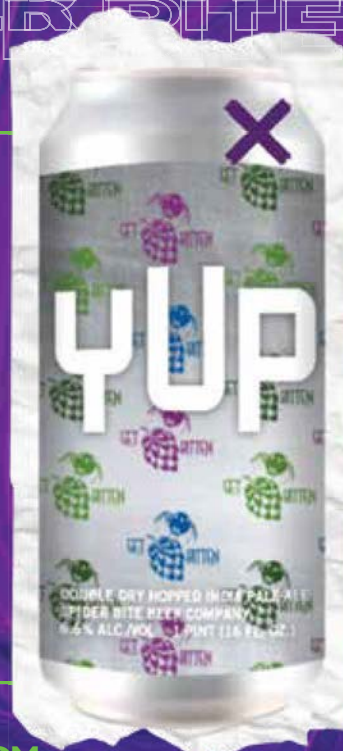
SUN: 12-6PM

**GET
BITTEN**

631.942.3255

SPIDERBITEBEER.COM

920 LINCOLN AVE #5 HOLBROOK, NY 11741



GRILLIN' VILLAIN

FOOD TRUCK

*Full Service Deli on Wheels
Homemade Fresh HOT on the Spot!*



**Breakfast • Lunch • Catering
Backyard Parties**
Call or text orders to:

631.921.6899

www.GrillinVillainFoodTruck.com

DESTINATION UNKNOWN BEER COMPANY

WHERE'S YOUR SENSE OF ADVENTURE?

UPCOMING EVENTS:
**PINA COLADA PIG ROAST
ON JULY 10**
&
**DUBTOBERFEST
ON SEPTEMBER 17**

TAPROOM HOURS:
MON - THURS: 4-8PM
FRI: 4-10PM
SAT: 1-9PM - SUN: 12-7PM
FOOD TRUCKS ALL WEEKEND

1 S CHICAGO AVE, BAY SHORE, NY

DESTINATIONUNKNOWNBEERCOMPANY.COM



VILLAGE IDIOT PUB



THE 1ST AND STILL

**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**

OFFERING
**SIDEWALK
DINING**

ALL SUMMER LONG!

CATERING

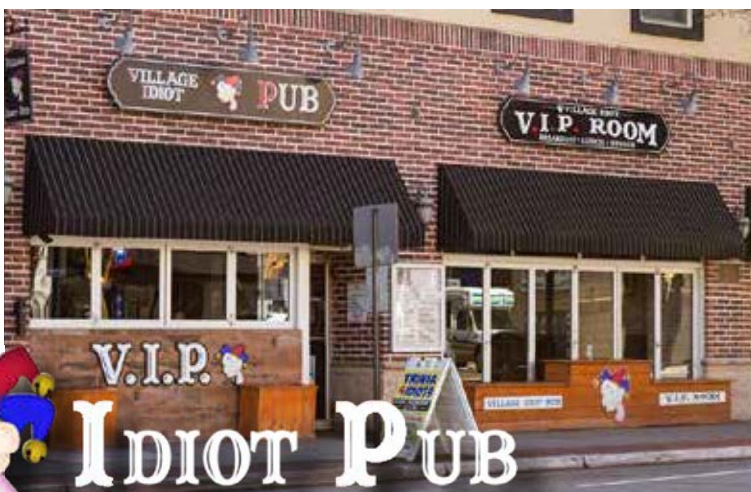
VISIT OUR WEBSITE TO SEE
OUR FULL CATERING MENU

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

f/VillageIdiotPubLI

www.villageidiotpubli.com

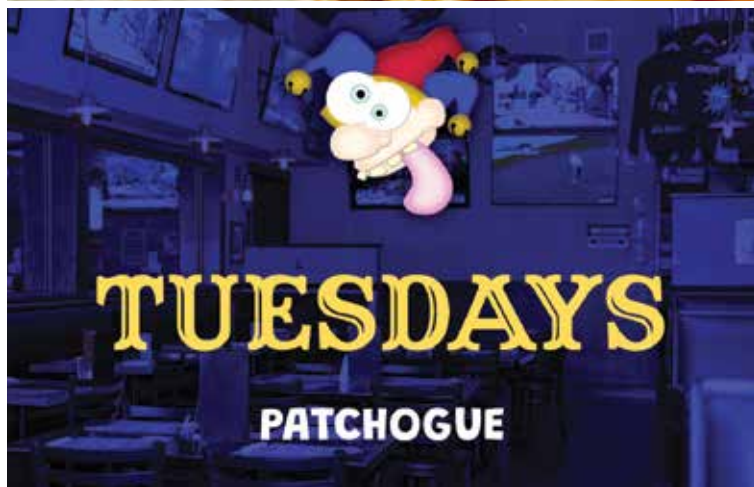
📷 /VillageIdiotPub



VILLAGE



IDIOT PUB



TITO'S & TACOS ALL DAY

- \$2 Chicken or Beef,
\$4 Shrimp, Steak or Fish
- 1/2 Price Tito's Highball
Drink Specials

WING NIGHT AT THE IDIOT!

- Every Wednesday from 8-10pm
- All you can eat wings and all you
can drink bud light draft \$20



Fine Colombian
Cuisine

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 45
A refreshing combination of lightly **Breaded Shrimp**, **Calamari**,
Tilapia, **Green Plantains** and **Yuca Fries** topped
with **Sautéed Mussels**.

Gallo's Finger Food - Picada Half 28 • Full 40
A succulent array of meats including: **Chicken** (Breaded & Rotisserie),
Steak, **Breaded Pork**, **Pork Rind**, **Colombian Chorizo**, **Green Plantains**,
Empanadas, **Cassava Fries**, **Arepá**, topped with **Avocado** and **Tomato Slices**.

ZESTY Shrimp Ceviche - Ceviche de Camarones 18
Shrimp served cold with a refreshing mix of **Tomato**, **Purple Onion**,
and **cilantro** in **lemon & lime juice** served with **Crispy Tostones**.

Gallo's Super Sampler - Antojito Gallo 15
Four Potato Stuffed Patties, **Cassava Fries**, **Pork Rind** or
Colombian Chorizo and **Mini Quesadilla** (Chicken or Steak).

Lightly Breaded Calamari - Calamar Frito 15

Chicken Wings (8) - Alitas de Pollo (8) 14
Choice of **Buffalo**, **Garlic Parm**, **Sweet Chili**, **Mango Habanero**

Crispy Fried Pork Rind with Arepa 8
• **El Chicharrón con Arepa**

Colombian Sausage with Arepa 6
• **El Chorizo con Arepa**
Not sweet or hot but with a blend of onions, scallions and garlic.

6 Handmade Mini Empanadas (potato stuffed) 6
6 Mini Empanadas de papa (Hecha a mano)

Gallo's Colombian Cuisine

Served with **White Rice**, **Pinto Beans**, **Salad**,
With your choice of **Sweet or Green Plantains**,
Sautéed Onions...Add \$3.00 / **Yellow Rice**...Add \$1.00

🔥 **Marinated Skirt Steak - Entraña** 29
Marinated and **Chargrilled** to perfection.

🔥 **T-Bone Steak - Carne T-Bone** 28
Freshly cut and cooked to your liking.

🔥 **Shell Steak - Churrasco** 27
Butterflied and **Chargrilled** on a flat iron skillet.

Beef Tongue - Lengua 24
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 24
Colombian Flank, recommended in our **Tomato Onion Creole Sauce**
or **Chargrilled**. Note that this steak is very fibrous.

🔥 **Tropical Pork Chops - Chuleta con Hueso** 23
Two Grilled Marinated Pork Chops.

Colombian Pork Loin - Lomo 21
Thinly pounded Pork Tenderloin. **Breaded** or **Chargrilled**.

Breaded Sirloin - Milanesa de Carne 21
Thinly pounded, Marinated Breaded Sirloin.

🔥 **Char-grilled Sirloin - Carne Asada** 17
Flat Marinated Sirloin Steak cooked to perfection with **Arepá**.

🔥 **Char-grilled Sirloin with Onions or in Creole Sauce - Bistec Encebollado o en Salsa Criolla** 20
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** 21

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

🔥 **Campers Platter - Bandeja Campesina** 26
Includes **Grilled Steak**, **Rotisserie Chicken** and **Grilled Pork Loin**.

🔥 **Tropical Platter - Bandeja Tropical** 20
Includes **Grilled Steak** and **Rotisserie Chicken**.

🔥 **Mountain Platter - Bandeja Montanera (Paisa)** 17
Includes **Grilled Steak** or **Ground Beef** and **Avocado**

NOW FEATURING
Gallo 56oz French Cut
Tomahawk Steak
* Pre-Cooked Weight

\$95 +tax for **2**
includes 2 salads and 2 sides



Gallo's Seafood



Denotes that this menu item
can be cooked to your liking



Item contains Shellfish

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** 49
Colombian-style **Paella Sautéed** with **Shrimp**, **Calamari**, **Rotisserie Chicken**,
Colombian Chorizo and **Mussels** in a marinated yellow rice with peas, carrots,
onions and red peppers. (FOR 2 PEOPLE - 30 MINUTE PREP-TIME).

🔥 🍷 **Gallo's Suri-N-Turi - Mar y Tierra** 41
Marinated Skirt Steak surrounded by **Tender Butterflied Shrimp**, **Seared** or **Breaded**
(Shrimp **Scampi**...Add \$2.00)

Gallo's Red Snapper - Pargo Rojo (30 MINUTE PREP-TIME) 32
A Whole Red Snapper, **Deep-Fried** or **Sautéed** in our **Tomato Onion Creole Sauce**.

🔥 🍷 **Gallo's Shrimp & Steak - Camarones y Carne Estilo Gallo** 34
Shell Steak surrounded by **Seared** or **Breaded Butterflied Shrimp**. (Shrimp **Scampi**...Add \$2.00)

🔥 🍷 **Gallo's Shrimp & Calamari-Styled Yellow Rice - Arroz con Camarones y Calamares y Vegetales** 32
Shrimp & Calamari Sautéed in **Yellow Rice** with peas, carrots, onions and red peppers.

🔥 🍷 **Gallo's Seafood Casserole - Cazuela de Mariscos** 27
Combination of **Shrimp**, **Mussels**, **Squid**, **Calamari**, **Crab**, **Clams**
& **Langostino**, in a heavy cream **cilantro Seafood Bisque**. (30 MINUTE PREP-TIME)

ZESTY 🍷 Gallo's Shrimp Ceviche - Ceviche de Camarones 25
Shrimp served cold with a refreshing mix of **Tomato**, **Purple Onion**,
and **Cilantro** in **lemon & lime juice**.

🔥 🍷 **Gallo's Salmon - Salmon a la Plancha** 25
Char-broiled, glazed and drizzled in our homemade signature sauce.

🔥 🍷 **Gallo's Fillet of Tilapia - Filete de Tilapia al Gusto** 23
2 Tilapia Filets **Breaded**, **Scampi** or **Seared**.

🔥 🍷 **Gallo's Shrimp - Camarones al Gusto** 22
Breaded, **Scampi** or **Seared** Butterflied Shrimp.

Gallo's Chicken

Creole Breaded Chicken Breast 28
• **Pechuga de Pollo empanizado a la Criolla**
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 19
Butterflied, Marinated Chicken Breast, **Chargrilled** or **Breaded**.
Served with **White Rice**, **Pinto Beans**, **Sweet or Green Plantains** and **Salad**.

Chicken Style Rice (Rotisserie) - Arroz con Pollo (Desmechado) 16
Traditional yellow rice Sautéed with **Shredded Rotisserie Chicken**,
peas, carrots, onions, red peppers. **Sweet or Green Plantains** and **salad**.

½ Rotisserie Chicken Platter - ½ Bandeja de Pollo 15
Served with **White Rice**, **Pinto Beans**. **Sweet or Green Plantains**

¼ Rotisserie Chicken Platter - ¼ Bandeja de Pollo 13
Served with **White Rice**, **Pinto Beans**. **Sweet or Green Plantains**

Gallo's Rotisserie Chicken - Pollo a la Brasa
Marinated with fresh garlic, citrus juice and spices. Whole Chicken 12 ½ Chicken 7

Gallo's Kids Menu

CHILDREN UNDER 12 ONLY.

Grilled Cheese Served with french Fries. 7

🔥 **Cheeseburger or Chicken Fingers** Served with french Fries. 10

🔥 **¼ Rotisserie Chicken or Grilled Steak** Served with french Fries. 10

🔥 **¼ Rotisserie Chicken or Grilled Steak** 12
Served with white rice and beans.



Denotes that this menu item can be cooked to your liking

GIFT CARDS AVAILABLE!

PRICES MAY VARY.



GALLORESTAURANT.COM

Gallo's Crispy Nachos

Crispy Nachos w/ Homemade Salsa	5
Crispy Nachos w/ Melted Cheese	7
Crispy Nachos w/ Homemade Guacamole	11

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

Tropical Nachos	10	Ground Beef Nachos	17
Chicken Nachos	16	Chicken & Steak Nachos	19
Steak Nachos	16		

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

Gallo's Cheesy Quesadillas

Cheese Quesadillas (Monterey Cheddar Jack)	7
Vegetable Quesadillas	12
Sautéed red & green peppers, Spanish onions, and cheeses.	
Hawaiian Quesadillas	12
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 Quesadillas	12
Chargrilled Steak Quesadillas	14
Seared Shrimp Quesadillas	19
Gallo's Ultimate Quesadilla	20
Grilled chicken, grilled steak and seared shrimp.	

Toppings:	Jalapeños	2	Extra Melted Cheese	2
	Pico de Gallo	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.

Add Colombian Chorizo (sausage) 5

CONTAINS WHEAT

Vegetable Fajita	19	Shrimp Fajita	25
Chicken Fajita	22	Gallo's Fajitas Supreme	28
Steak Fajita	23	Includes Chicken, Steak and shrimp.	

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

Gallo's Gyros & Wraps

Gyros & Wraps served with a side of French Fries. Substitute Yuca Fries...Add \$2.00

Gyro-Rotisserie Chicken, Grilled Chicken or Steak	16
Fresh romaine, tomatoes, purple onions with a hint of lime and Tzatziki sauce.	
Caesar Wrap-Rotisserie Chicken, Grilled Chicken or Steak	16
Fresh romaine with Caesar dressing.	
Wrap-Rotisserie Chicken, Grilled Chicken or Steak	16
Fresh romaine, tomatoes, purple onions with extra virgin olive oil.	
Shrimp Wrap (Seared or Breaded)	21
Fresh romaine, tomatoes, purple onions with extra virgin olive oil.	
Shrimp Caesar Wrap (Seared or Breaded)	21
Fresh romaine with Caesar dressing.	

**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.

Gallo's Sandwiches & Burgers

Served with a side of French Fries. Substitute Yuca Fries...Add \$2.00

Cuban Sandwich 17
Combination of Pork, Ham, Swiss cheese, pickles, garlic, mayo and mustard. Pressed to perfection.

Sandwich (Chargrilled Steak OR Grilled Chicken) 15
Pressed with lettuce, tomatoes, purple onions and mayo.

Gallo Cheeseburger Deluxe 15
80/20 Fresh Blend Beef, Bacon, Lettuce, Tomatoes, Pickles, and Purple Onions on a Brioche Bun
Add Egg... \$1.00
Add Bacon, Sautéed Onions or Avocado... \$2.00 each

BLT Sandwich 12
Bacon, lettuce and tomato, with mayo on pressed seedless Italian.

Breaded Chicken Tenders 12

Gallo's Soups

Soup of the Day - Sopa del Dia
Small 6 Large 8

Soup Special - Especial de Sopa
Small Soup with White Rice and Salad 12

ADD choice of 1/4 Chicken or Grilled Steak 16

Gallo's Fresh Salads

All of Gallo's salads include lettuce, tomatoes, cucumbers and purple onions.

Personal Mixed Salad	3
Personal Avocado Salad	5
Mixed Salad	5
Avocado Salad	10
Shredded Rotisserie Chicken Salad	13
Grilled or Breaded Chicken Salad	14
Vegetarian Salad	15

Also includes yellow rice, pinto beans, avocado, red and green peppers.

Ground Beef or Grilled Steak Salad	16
Seared or Breaded Shrimp Salad	19

Choice of Dressing on the side:
ITALIAN, CREAMY CAESAR, BALSAMIC, OIL & VINEGAR, AND HONEY MUSTARD

Gallo's Sides

Substitution for any side is \$1.00 extra per meal. *EXCEPT Selected Items.*

	Small	Large
White Rice	3	6
Yellow Rice	4	7
Pinto Beans	4	7
French Fries or Boiled Potatoes	6	
Green or Sweet Plantains	6	
*Cassava (Yuca) Fries	6	
*Steamed Vegetables	6	
Mix of broccoli, cauliflower and carrots		
*Avocado Slices	6	
*Homemade Guacamole	9	
Tomatoes, Purple onions, Jalapeño, Fresh Lime Juice		



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

An 20% gratuity will be added to your order with parties of 5 or more.
Un 20% de propina se añadirá a tu pedido con grupos de 5 o más.



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



DRIFT 82

— OPEN ALL YEAR ROUND —

WATERFRONT DINING AND GAZEBO BAR



TENTED OUTDOOR SEATING & PRIVATE EVENTS

LIVE MUSIC EVERY DAY
from Memorial Day-Labor Day

82 BRIGHTWOOD STREET • PATCHOGUE, NY 11772 • 631-714-4950 • WWW.DRIFT82.COM • /DRIFT82NY



DINNER MENU

82 BRIGHTWOOD STREET, PATCHOGUE, NY
631.714.4950 • DRIFT82.COM

APPETIZERS

New Zealand
Baby Lamb Chops \$23
Served with fresh herbs

Beef Carpaccio \$21
Thinly sliced filet mignon with arugula, capers, shaved parmesan cheese and olive oil

Cajun Seared Tuna \$18
Cajun Seasoned Ahi-Tuna, Served over a Bed Of Mixed Greens with Wasabi Mayo & Teriyaki Drizzle

Shrimp & Lobster Wontons \$18
Fresh Shrimp & Lobster Filled Wontons. Served with Hoisin Sauce

Artichoke Spinach Dip \$16
Artichoke Hearts, Spinach, and Cream Cheese Blend Served with Tortilla Chips. (Add Crab Meat \$20)

Calamari \$17
Served with Marinara, Garlic Aioli Tossed with Hot Cherry Peppers

Clams Oreganata \$15
Local Fresh Whole Clams with Seasoned Bread Crumbs, Garlic White Wine Butter

Clams Casino \$16
Fresh Local Little Neck Clams Topped with a Blend of Sautéed Peppers, Onions, Bacon & Herb Butter

PEI Mussels \$16
Served in a Red Sauce or Garlic White Wine Sauce

Jumbo Lump Crab Cake \$20
Pan Seared over Mixed Greens with Garlic & Roasted Red Pepper Aioli

Oyster Rockefeller \$18
Oysters Filled with Creamy Spinach, Bacon & Parmesan Cheese

Coconut Shrimp \$17
Served with a side of Orange Horseradish Marmalade

Baked Shrimp \$18
Served in a Lemon Garlic Wine Sauce with Herb Breadcrumbs

Marinated Steak Tidbits \$23
Steak Cubes in our Famous VIP Marinade Topped with Bleu Cheese Crumbles & Scallions Served with Garlic Crostini

Black Pepper Bacon \$18
Thick Cut Bacon (House Cured) and House Made Sweet BBQ glaze

RAW BAR

Colossal Shrimp Cocktail (4) \$24

Local Littleneck Clam on the Half Shell
1/2 Dozen \$12 | Dozen \$22

Fresh Local Oysters on The Half Shell
1/2 Dozen \$16 | Dozen \$29

Kumamoto Oysters From The West Coast
1/2 Dozen \$24 | Dozen \$42

Tuna Tartare \$19
Served with Avocado, Cucumber, Ginger, Scallions with Sesame Oil & Soy Sauce

Seafood Tower for Two \$MP
6 fresh little neck clams, 6 oysters on the half shell, 4 colossal shrimp cocktail, 1 chilled lobster & chilled mussels

Seafood Combo \$28
3 Oysters, 3 Clams and 2 Colossal Shrimp

SOUP & SALADS

Lobster Bisque \$13
Winner of The 19th Annual LI Chowder Contest!

On The Waterfront
Seafood Chowder \$12

Add to Any Salad:
Chicken \$8 / Shrimp Or Scallops \$12 / Steak \$12 / Salmon or Seared Tuna \$14

Garden Salad \$10
Romaine Lettuce, Tomato, Carrots, Red & Green Peppers, Cucumber & Red Onion

Baby Spinach Salad \$14
With Goat Cheese, Avocado, Apples, Grape Tomatoes, Toasted Almonds, Topped with Balsamic Vinaigrette

Loaded Wedge \$14
Crisp Iceberg Lettuce with Tomato, Bleu Cheese, Bacon Bits Topped with Bleu Cheese Dressing

Hail Caesar \$13
Romaine Lettuce with Creamy Caesar Dressing Served with Croutons & Parmesan Cheese

Bistro Salad \$14
Mesclun Greens, Fresh Mozzarella, Roasted Red Peppers with a Balsamic Glaze

Caprese \$14

Fresh Mozzarella, Local Sliced Beefsteak Tomato, Fresh Basil & Balsamic Glaze

Classic Cobb \$17
Chopped Romaine Lettuce, Hard Boiled Egg, Avocado, Tomato, Red Onion, Bacon Bits & Bleu Cheese Crumbles

TNT \$23
Fried Calamari & Sliced Seared Tuna Tossed With Baby Bok Choy, Scallions, Pickled Ginger, Sesame Seeds, Smothered in our Thai Sauce

FROM THE SEA

Seared Tuna Steak \$34
Pan Seared with Sautéed Bok Choy & Hoisin Sauce Topped with Seaweed Salad

Mahi Mahi \$33
BROILED - Topped with Grilled Pineapple Citrus Chutney & Served Over Risotto or MARECHIARA STYLE - Pan Seared with Clams, Mussels in a White Wine Garlic Sauce with a Touch of Tomato

Seafood Fra Diavolo \$38
Sautéed Shrimp, Scallops, Mussels, Clams & Calamari in a Spicy Plum Marinara Sauce over Linguini

Salmon \$33
Pan Seared over a Bed of Sautéed Spinach Topped with Artichokes, Tomato & Olive Tapenade

Baked Shrimp \$31
Served in a Lemon Garlic Wine Sauce with Herb Breadcrumbs

Dover Sole \$34
Sautéed Meunière

Sea Scallops \$MP
Pan Seared over a Parmesan and Herb Risotto with Asparagus Tips

Fresh Local Lobster \$MP
Served Broiled or Steamed

Lobster Ravioli \$30
Tossed with Cherry Tomato in a Cream Sauce

The Drift Lobster \$MP
Lightly Dusted Sautéed Lobster, out of the Shell, Served over Mashed Potato in our Famous Drift 82 Sauce

Lobster Mac & Cheese \$35
Sautéed Chunks of Fresh Lobster in a Cream Sauce with Sharp Cheddar Cheese & Cavatappi Pasta

Chilean Sea Bass \$37
Pan Seared Crusted with Sautéed Cherry Tomatoes, Shallots, Parmesan Bread Crumbs, & Parsley

FROM THELAND

Petit Filet Mignon* (8oz) \$ 47

Filet Mignon* (14oz) \$ 54

Ribeye* (24oz) \$ 52

New York Strip Steak * (16oz) \$ 49

Porter House* (24oz) \$ 62

LOCAL FAVORITES

Roasted Half Chicken \$30
Baked in our own Herb Citrus Marinade over Garlic Mashed Potatoes

Pan Seared Chicken Outlet \$29
Sautéed with Sun-Dried Tomatoes, Capers, with a Touch of Butter, White Wine & Chicken Broth, Served with a side of Broccoli

Long Island Duck \$32
Half Roasted Duck with Natural Demi-Glaze Served with Roasted Potatoes

Penne 82 - \$27
Penne Tossed with Grilled Chicken, Sautéed Spinach, Asparagus & Mushrooms with Olive Oil & Roasted Garlic

Fettuccine \$33
Shrimp & Scallops with Sautéed Shallots, Shiitake Mushrooms in a Light Brandy Cream Sauce

Porterhouse Pork Chop \$32
Bourbon BBQ Glazed Chop Served over Garlic Mashed Potato Topped with Apple Chutney



INDOOR AND OUTDOOR PRIVATE EVENTS AVAILABLE:
WEDDINGS, BRIDAL SHOWERS, BABY SHOWERS, LUNCHEONS AND MORE!
WE CAN ACCOMMODATE UP TO 150 PEOPLE FOR YOUR PARTY!



Two Morrows

PUB



WHERE FAMILY & FRIENDS MEET

Soups

Chili	8.95
<i>Cheese or sour cream</i>	+1 each
Sheila's Seafood Bisque	10.95
French Onion Soup w/ Cheese Croutons	8.95

Salads

Caesar	9.95
Garden	8.95
Greek	10.95
Cranberry Walnut	11.95
Dressings	
<i>House, Italian, Ranch, Blue Cheese, Balsamic & 1000 Island</i>	
Add Chicken	+4.00
Add Beef Burger*	+5.00
Add Crab Cake	+6.00

Apps & Starters

Chicken Tenders	7.95
<i>With honey mustard or BBQ sauce. Add fries +\$3.00</i>	
Crab Cake w/ Corn Relish	10.95
Battered Mozzarella Sticks w/ Marinara	9.95
Cheddar Quesadilla w/ Sour Cream & Salsa	8.95
<i>Add Grilled Chicken</i>	12.95
Cheddar Bacon Potato Skins	9.95
<i>Add Beef Chili</i>	11.95
Fried Ravioli w/ Marinara	9.95
Bavarian Pretzel w/ Cheese Sauce	9.95
Wings (8) Bone in or Boneless	11.95
Mac & Cheese	10.95



Boar's Head

Two Morrows Pub is proud to serve only Boar's Head quality meats and cheeses.

Hot Sandwiches

Bob's Piggy Platter	17.95
<i>Half pound beef burger topped w/ mushrooms, onion, bacon & cheese on a kaiser or brioche roll, lettuce, tomato, pickle</i>	
B.Y.O. Pub Burger*	15.95
<i>Choice of half pound beef burger or veggie burger on a kaiser or brioche roll, lettuce, tomato, pickle (additional toppings listed below)</i>	
Two Morrows Texas Burger	18.95
<i>8oz Char-broiled Burger topped with Carmelized Onion, Melted Cheddar Cheese, Crispy Bacon and our own Roasted Jalepeno BBQ Sauce</i>	
Reuben Sandwich	16.95
<i>Served hot w / sauerkraut, & swiss on rye bread with your choice of either mustard or 1000 island</i>	
Hot Open Face Sandwich	18.95
<i>Choice of Roast Beef or Turkey on texas toast smothered w/ savory brown gravy</i>	
Grilled Cheese	11.95
<i>Choice of cheese on grilled sourdough bread</i>	
Honey Mustard Grilled Ham & Cheese	15.95
<i>Hot Boars Head Ham & Swiss on Grilled Sourdough Bread with Honey Mustard Sauce</i>	
Fried Crab Cake	16.95
<i>Served on brioche bun w / lettuce & tomato</i>	
Hot Pastrami Sandwich	16.95
<i>Served on marbled rye w / your choice of 1000 island or mustard</i>	
B.L.T. Piled High Crispy Bacon	13.95
<i>Served on sourdough toast</i>	
Chicken Sandwich	16.95
<i>Choice of fried or grilled on kaiser or brioche bun w / lettuce & tomato</i>	
All sandwiches includes choice of french fries, cole slaw, potato or macaroni salad.	
Choice of either a kaiser roll, marble rye, brioche bun or sourdough toast.	

298-300 East Main St, Patchogue, NY // 631.475.6334

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



Sides

French Fries • Cole Slaw • Potato Salad,
Sweet Potato Fries • Onion Rings,
Mac & Cheese • Macaroni Salad + 3.00

Kids

Chicken Tenders 7.95

Grilled Cheese 7.95

All three entrees served with fries

Try our Desserts

Tiramisu Cake, Toasted Almond Cake,
Italian Rainbow Cake, New York Cheesecake,
Chocolate Fudge Cake

On Tap Draft \$7

Guinness, Stella Artois,
Blue Point Toasted Lager, Voodoo Ranger,
Blue Moon, Harp, Spaten, Fat Tire,
Lagunitas IPA, Black & Tan (Guinness/Harp)

Bud Light \$6

Bottles & Cans

Miller Light	6.00
Heineken	6.00
Heineken Light	6.00
Corona	7.00
Corona Light	7.00
Budweiser	6.00
Bud Light	6.00
Amstel Light	7.00
Michelob Ultra	6.00
Molson Golden	7.00
Peroni	7.00



We Carry Gluten Free Craft Cans

Spiked Seltzers

White Claw and High Noon 7.00

White Wines

Chardonnay, Hess Select	9.00
Pinot Grigio, Caposaldo	9.00
Sauvignon Blanc, Prophecy	9.00
Prosecco, Lunetta	10.00
House Wine	7.00

Red Wines

Cabernet, Hess Select	9.00
Pinot Noir, Mark West	9.00
House Wine	7.00

Please inform your server of any food related allergies prior to placing order

298-300 East Main St, Patchogue, NY // 631.475.6334

Prices are subject to a convenience charge. For all credit/debit transactions we would prefer all gratuity be cash. Thank you.

LOBSTER ROLLS

At Varney's Restaurant



Your choice of traditional hot with butter or cold with mayo on a brioche roll with coleslaw and crinkle cut fries.

***Whole
Fried
Clams***

***Philly
Steak
Hero***



***Varney's
Restaurant***
Since 1981

***Shrimp
or Fish
Tacos***

***Baked
Clams***

2109 Montauk Hwy, Brookhaven 631-286-9569

www.varneysrestaurant.com



DINE INDOOR OR OUT!

SHANDON COURT

Located in the Heart of East Islip

LIVE MUSIC DAILY
TRIVIA ON WEDNESDAYS

~~~

HAPPY HOUR  
MONDAY - FRIDAY 12 - 7

WWW.SHANDONCOURT.NET



*Full Service Catering*  
3 PRIVATE ROOMS  
CUSTOM TAILORED PACKAGES



LUNCH & DINNER  
SERVED DAILY

OUTDOOR DINING

BRUNCH SERVED ON  
SUNDAYS 11 - 3PM

Restaurant - Lounge - Catering  
115 EAST MAIN STREET, EAST ISLIP 11730  
631.581.5678



# The FISH Store

## Appetizers

|                                                                                                                               |                   |
|-------------------------------------------------------------------------------------------------------------------------------|-------------------|
| <b>Clams on the Half Shell</b>                                                                                                |                   |
| 1/2 Doz. .... 7.99                                                                                                            | 1 Doz. .... 14.99 |
| South Shore Little or Top Neck Clams chilled and served with cocktail sauce and lemon.                                        |                   |
| <b>Oysters on the Half Shell</b>                                                                                              |                   |
| 1/2 Doz. .... 8.99                                                                                                            | 1 Doz. .... 16.99 |
| Freshly shucked local oysters served with cocktail sauce and lemon.                                                           |                   |
| <b>Calamari</b>                                                                                                               | 11.99             |
| Danielle's choice crisp and tender deep fried calamari, served with marinara sauce.                                           |                   |
| <b>Baked Clams</b>                                                                                                            | 11.99             |
| Long Island chopped clams and bread crumb seasoning, served with lemon.                                                       |                   |
| <b>Maryland Crab Cakes</b>                                                                                                    | 11.99             |
| Sautéed in a scallion sherry wine sauce overflowing with crabmeat.                                                            |                   |
| <b>Oysters Rockefeller</b>                                                                                                    | 12.99             |
| North shore oysters stacked and covered in a bacon, spinach and feta mix then broiled to perfection.                          |                   |
| <b>Shrimp Cocktail</b>                                                                                                        | 11.99             |
| Snap into plump, ice cold shrimp, served with homemade cocktail sauce and lemon.                                              |                   |
| <b>Coconut Shrimp</b>                                                                                                         | 13.99             |
| Big Mama's hand breaded secret recipe shrimp, served with a coconut dipping sauce.                                            |                   |
| <b>Bacon Wrapped Sea Scallops</b>                                                                                             | 13.99             |
| Montauk caught dry sea scallops wrapped in bacon and drizzled with honey horseradish mustard.                                 |                   |
| <b>Shrimp Quesadilla</b>                                                                                                      | 13.99             |
| Stuffed with shrimp, tomato, cheddar and mozzarella cheese. Served with salsa and sour cream.                                 |                   |
| <b>Clam Strips</b>                                                                                                            | 9.99              |
| Delicious breaded clam strips, deep fried and served with homemade tartar sauce.                                              |                   |
| <b>Clams Casino</b>                                                                                                           | 12.99             |
| Long Island south shore clams freshly shucked then cooked in our homemade bacon casino butter and finished under the broiler. |                   |
| <b>Stuffed Crab</b>                                                                                                           | 11.99             |
| Stuffed crab shell with shrimp, scallops & crabmeat in a creamy au gratin.                                                    |                   |
| <b>Seafood Stuffed Mushrooms</b>                                                                                              | 11.99             |
| Topped with butter and mozzarella and packed with seafood stuffing.                                                           |                   |
| <b>Buffalo Shrimp</b>                                                                                                         | 13.99             |
| Spicy hot hand-breaded shrimp fried and served with Bleu cheese.                                                              |                   |
| <b>Prince Edward Island Mussels</b>                                                                                           | 12.99             |
| Steamed in a garlic wine sauce or marinara sauce.                                                                             |                   |
| <b>L.I. South Shore Clams</b>                                                                                                 | 12.99             |
| Steamed in a garlic wine sauce or marinara sauce.                                                                             |                   |
| <b>L.I. North Shore Steamers</b>                                                                                              | 14.99             |
| Hand caught L.I. North Shore steamers in a butter garlic wine sauce.                                                          |                   |
| <b>Mozzarella Sticks</b>                                                                                                      | 9.99              |
| Deep fried and served with homemade marinara sauce.                                                                           |                   |
| <b>Zucchini Sticks</b>                                                                                                        | 9.99              |
| Deep fried and served with homemade marinara sauce.                                                                           |                   |
| <b>Loaded Potato with Shrimp</b>                                                                                              | 10.99             |
| Stuffed with cheddar, mozzarella, bacon, scallions and shrimp.                                                                |                   |
| <b>Seafood Chili</b>                                                                                                          | 12.99             |
| Mama's famous loaded with scallops, swordfish, tuna, tomato sauce, beans, onions, peppers & spices.                           |                   |
| <b>Cheese Nachos</b>                                                                                                          | 10.99             |
| <b>Shrimp Nachos</b>                                                                                                          | 13.99             |
| <b>Seafood Chili Nachos</b>                                                                                                   | 15.99             |
| <b>Buffalo Wings</b>                                                                                                          | 11.99             |
| Your choice of sweet or hot.                                                                                                  |                   |

## Homemade Soups

Soup Du Jour "Ask your server:"

|                                                                              |      |
|------------------------------------------------------------------------------|------|
| Something new and tasty every day                                            | 7.99 |
| <b>Manhattan Clam Chowder</b>                                                |      |
| Classic tomato style and vegetables bursting with flavor                     |      |
| Bowl                                                                         | 7.99 |
| <b>New England Clam Chowder</b>                                              |      |
| White and creamy, full of Long Island Clams and potatoes.                    |      |
| Bowl                                                                         | 7.99 |
| <b>Seafood Bisque</b>                                                        |      |
| Pink, rich, and creamy, combined with varieties of fresh seafood.            |      |
| Bowl                                                                         | 7.99 |
| <b>Lobster Bisque</b>                                                        |      |
| Made from true Lobster stock and Lobster meat, with a creamy velvety flavor. |      |
| Bowl                                                                         | 7.99 |

## Salads

|                                                                                                                    |       |
|--------------------------------------------------------------------------------------------------------------------|-------|
| <b>Caprese Salad</b>                                                                                               | 14.99 |
| Seth's favorite served with fresh mozzarella, tomato, and homemade balsamic reduction served over a bed of greens. |       |
| <b>TFS Salad</b>                                                                                                   | 14.99 |
| Served with craisins, crumbled feta cheese, glazed walnuts and house dressing.                                     |       |
| <b>Caesar Salad</b>                                                                                                | 13.99 |
| Served with croutons and parmesan cheese.                                                                          |       |
| <b>Garden Salad</b>                                                                                                | 11.99 |
| Served with tomato, cucumber, red onion and your choice of dressing.                                               |       |
| Add 6ozs 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.                                                      |       |
| <b>L.I. Flounder Sandwich</b>                                                                                                                                                                    | 15.99 |
| Hand cut and breaded flounder, fried and served on a roll with lettuce, tomato, and onion.                                                                                                       |       |
| <b>Maryland Crab Cake Sandwich</b>                                                                                                                                                               | 16.99 |
| Fresh Blue Claw Crab meat patty served with lettuce, tomato, onion, remoulade sauce and onion rings on a roll.                                                                                   |       |
| <b>Old Bay Crab Cake Sandwich</b>                                                                                                                                                                | 13.99 |
| Homemade cakes formed to fit the bun then deep fried with a hint of Old Bay Spice.                                                                                                               |       |
| <b>Maryland Soft Shell Crab</b>                                                                                                                                                                  | MP    |
| Maryland Jumbo Soft Crab (seasonal) breaded and fried. A tradition in our area.                                                                                                                  |       |
| <b>The Riley Burger</b>                                                                                                                                                                          | 17.99 |
| 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. |       |
| <b>Chicken Sandwich</b>                                                                                                                                                                          | 13.99 |
| Grilled, fried or blackened chicken served on a roll.                                                                                                                                            |       |
| <b>Meatball or Chicken Hogle</b>                                                                                                                                                                 | 13.99 |

## Lobster and Crab Legs

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

## Fish Store Favorites

|                                                                                                                                                                          |       |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Favorites are served with your choice of the soup of the day or house salad.                                                                                             |       |
| <b>Poached Salmon</b>                                                                                                                                                    | 24.99 |
| 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 |       |
| <b>Flounder Francese</b>                                                                                                                                                 | 25.99 |
| Hand cut Montauk flounder, flour dredged, pan seared, and finished in a francese sauce served over rice.                                                                 |       |
| <b>Mango Peach Swordfish or Salmon</b>                                                                                                                                   | 25.99 |
| Grilled swordfish served over rice and smothered in a mango peach sauce.                                                                                                 |       |
| <b>Scampi Encrusted Sea Scallops</b>                                                                                                                                     | 27.99 |
| Long Island Dry Ocean Sea Scallops pan seared and encrusted with our own scampi sauce resting over a bed of linguine.                                                    |       |

"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 LI.

2014, 2015, 2016, 2017, 2018, 2019, 2020, 2021, 2022  
BEST FISH MARKET



## Fish Store Favorites *continued*

|                                                                                                                                                                                    |       |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>Peppercorn or Sesame Crusted Tuna</b>                                                                                                                                           | 26.99 |
| Your choice of crusted tuna pan seared to your liking served over mashed potatoes and fine creamed spinach.                                                                        |       |
| <b>Coconut Shrimp</b>                                                                                                                                                              | 24.99 |
| Big Mom's secret blend of homemade coconut breaded shrimp complimented with sweet dipping sauce served over rice.                                                                  |       |
| <b>Maryland Jumbo Lump Crab Cakes</b>                                                                                                                                              | 22.99 |
| Homemade Blue Clay crab cakes sautéed in a scallion sherry wine sauce. Served over rice with fresh vegetable.                                                                      |       |
| <b>Lobster Marinara</b>                                                                                                                                                            | 31.99 |
| "Our Signature Dish" Lobster, clams, mussels, shrimp, & bay scallops in a homemade sweet, fra diavolo or white sauce served over linguine.                                         |       |
| <b>Cedar Plank Salmon</b>                                                                                                                                                          | 26.99 |
| Fresh cut Atlantic Salmon baked on cedar plank with brown sugar glaze and served with homemade mashed potatoes.                                                                    |       |
| <b>Fish Tacos</b>                                                                                                                                                                  | 23.99 |
| Grilled codfish in soft tacos with 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. |       |
| <b>Lobster Roll Dinner</b>                                                                                                                                                         | 24.99 |
| Fresh lobster salad overflowing in a sweet toasted bun with choice of any side.                                                                                                    |       |
| <b>Caprese Tilapia</b>                                                                                                                                                             | 22.99 |
| 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.            |       |
| <b>Lobster Mac &amp; Cheese</b>                                                                                                                                                    | 27.99 |
| Fresh lobster meat in a creamy cheese sauce with macaroni.                                                                                                                         |       |
| <b>Shrimp Carbonaro</b>                                                                                                                                                            | 24.99 |
| Shrimp covered in an Alfredo sauce with bacon and peas over linguine.                                                                                                              |       |
| <b>Chilean Sea Bass</b>                                                                                                                                                            | 26.99 |
| Pan seared then baked in a sherry cream sauce served with rice.                                                                                                                    |       |

## Land Lovers Menu

|                                                                                                                                                                                                                                                                                         |       |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Served with your choice of the soup of the day or house salad                                                                                                                                                                                                                           |       |
| <b>10oz Flat Iron Steak</b>                                                                                                                                                                                                                                                             | 20.99 |
| Grilled the way you want it, served in Mom's homemade delicious marinade. Baked potato and vegetable.                                                                                                                                                                                   |       |
| <b>Chicken Portafino</b>                                                                                                                                                                                                                                                                | 19.99 |
| Parmesan breaded, boneless breast, pan-seared and covered in a scallion, lemon sauce. Served over rice.                                                                                                                                                                                 |       |
| <b>Riley Burger Deluxe</b>                                                                                                                                                                                                                                                              | 15.99 |
| Reclinger served with the works, just the way Riley likes it. Served on a whole or whole wheat roll. Bacon, lettuce, tomato, onion, cheese, pickles, and Thousand Island dressing. Comes with fries, rice or baked potato. *Substitute Shrimp 2.99, Tuna 3.99 or Chilean Sea Bass 4.99. |       |
| <b>Grilled Chicken and Broccoli</b>                                                                                                                                                                                                                                                     | 21.99 |
| Sautéed in white garlic wine sauce served over linguine.                                                                                                                                                                                                                                |       |
| <b>Chicken Parmigiana</b>                                                                                                                                                                                                                                                               | 21.99 |
| Hand-breaded, deep-fried chicken covered in marinara sauce and mozzarella, served over linguine.                                                                                                                                                                                        |       |
| <b>Linguine with Meatballs</b>                                                                                                                                                                                                                                                          | 21.99 |
| Fresh mozzarella with homemade marinara sauce over linguine.                                                                                                                                                                                                                            |       |

## Seafood Pasta Dishes

|                                                                                                                       |       |
|-----------------------------------------------------------------------------------------------------------------------|-------|
| Served with your choice of the soup of the day or house salad.                                                        |       |
| Gluten free add \$2 extra per order                                                                                   |       |
| <b>Clam Sauce Red or White</b>                                                                                        | 22.99 |
| Atlantic Ocean clams smothered in choice of homemade red or white sauce, served over linguine.                        |       |
| <b>Mussels</b>                                                                                                        | 24.99 |
| Prince Edward Island mussels cooked in a garlic wine or marinara sauce, served over linguine.                         |       |
| <b>Shrimp or Flounder Parmigiana</b>                                                                                  | 24.99 |
| Deep fried breaded shrimp covered in marinara sauce and mozzarella cheese, served over linguine.                      |       |
| <b>Linguine Shrimp Scampi</b>                                                                                         | 22.99 |
| Pan-seared shrimp in a tasty garlic, oil and breadcrumb mix, served over linguine.                                    |       |
| <b>Shellfish Marinara</b>                                                                                             | 26.99 |
| Shrimp, scallops, clams, and mussels, served in your choice of red or white sauce over linguine.                      |       |
| <b>Shrimp and Scallops in Pink</b>                                                                                    | 24.99 |
| Sautéed shrimp and bay scallops covered in a creamy pink sauce served over linguine.                                  |       |
| <b>Crispy Calamari Delight</b>                                                                                        | 22.99 |
| Long Island, tender calamari breaded and fried then covered with marinara sauce and mozzarella, served over linguine. |       |

## Kids Menu 9.99

|                         |                                                                                 |
|-------------------------|---------------------------------------------------------------------------------|
| Includes Kids Dessert   |                                                                                 |
| <b>Hot Dog</b>          | 1 Grilled Sausage hot dog served with fries.                                    |
| <b>Burger</b>           | Grilled burger or cheeseburger served with fries.                               |
| <b>Chicken Fingers</b>  | Hand breaded chicken deep fried served with fries.                              |
| <b>Grilled Cheese</b>   | American cheese sandwich grilled and served with fries.                         |
| <b>Fish Cakes</b>       | Two codified fish cakes deep fried and served with fries.                       |
| <b>Clam Strips</b>      | Breaded clam strips, fried and served with fries.                               |
| <b>Flounder</b>         | Delectable fillet of Long Island flounder breaded and fried. Served with fries. |
| <b>Linguine Pasta</b>   | Linguine pasta bowl offered with choice of marinara sauce or butter.            |
| <b>Mac &amp; Cheese</b> |                                                                                 |

## Lobster Bake

1 - 1 1/2 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 \$15.99

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

|                                                        |                  |
|--------------------------------------------------------|------------------|
| <b>Fish &amp; Chips</b>                                | 14.99            |
| <b>Clam Strips</b>                                     | 13.99            |
| <b>Calamari</b>                                        | 14.99            |
| <b>Fish Cakes</b>                                      | 12.99            |
| <b>Crab Cakes</b>                                      | 13.99            |
| <b>Oysters</b>                                         | 17.99            |
| <b>Boneless White Meat Chicken</b>                     | 13.99            |
| <b>Buffalo Shrimp</b>                                  | 14.99            |
| <b>Soft Shell Crab</b>                                 | priced to market |
| <b>Flounder Fillet</b>                                 | 15.99            |
| <b>Stuffed Flounder with Seafood Stuffing</b>          | 21.99            |
| <b>Stuffed Flounder with Spinach and Feta Stuffing</b> | 21.99            |
| <b>Codfish</b>                                         | 15.99            |
| <b>Haddock</b>                                         | 14.99            |
| <b>Bay Scallops</b>                                    | 15.99            |
| <b>Sea Scallops</b>                                    | 19.99            |
| <b>Shrimp</b>                                          | 16.99            |
| <b>Catfish</b>                                         | 14.99            |
| <b>Cajun Catfish</b>                                   | 14.99            |
| <b>"Hat Trick"</b>                                     | 19.99            |
| Shrimp, Scallops, & Flounder                           |                  |
| <b>"Shellfish Medley"</b>                              | 19.99            |
| Shrimp, Clam Strips, Bay Scallops                      |                  |
| <b>"Fisherman's Platter"</b>                           | 20.99            |
| Shrimp, Oysters, Bay Scallops, Clam Strips, & Flounder |                  |

## Broiled or Grilled Dinners

|                                                                       |       |
|-----------------------------------------------------------------------|-------|
| <b>Flounder Fillet (Broiled Only)</b>                                 | 17.99 |
| <b>Stuffed Flounder with Seafood Stuffing (Broiled Only)</b>          | 21.99 |
| <b>Stuffed Flounder with Spinach and Feta Stuffing (Broiled Only)</b> | 21.99 |
| <b>Codfish</b>                                                        | 16.99 |
| <b>Bay Scallops (Broiled Only)</b>                                    | 16.99 |
| <b>Sea Scallops</b>                                                   | 21.99 |
| <b>Shrimp</b>                                                         | 16.99 |
| <b>Catfish</b>                                                        | 15.99 |
| <b>Cajun Catfish</b>                                                  | 15.99 |
| <b>Tuna</b>                                                           | 19.99 |
| <b>Swordfish</b>                                                      | 19.99 |
| <b>Salmon</b>                                                         | 18.99 |
| <b>Wild Salmon</b>                                                    | 23.99 |
| <b>Stuffed Shrimp (Broiled Only)</b>                                  | 17.99 |
| <b>Shrimp Scampi</b>                                                  | 17.99 |
| <b>Mahi-Mahi</b>                                                      | 18.99 |
| <b>Chilean Sea Bass</b>                                               | 22.99 |
| <b>Orange Roughy</b>                                                  | 18.99 |
| <b>Tilapia</b>                                                        | 15.99 |
| <b>"Hat Trick"</b>                                                    | 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, O's Kickin' Dipin' Sauce, Lemon Butter Herb, Remoulade sauce, Ginger Teriyaki, Cajun, Caribbean, Honey Horseradish Mustard, or Blackening. \$1.99 extra.

## Rolls

|                                                                                   |       |
|-----------------------------------------------------------------------------------|-------|
| Served on a buttered toasted roll with french fries                               |       |
| <b>Lobster Roll</b>                                                               | 22.99 |
| <b>Crawfish Roll</b>                                                              | 13.99 |
| <b>Seafood Salad Roll</b>                                                         | 12.99 |
| Blackening seasoning or choice of cheese cheddar, feta or mozzarella \$1.50 extra |       |

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





# PATCHOGUE EVENTS 2022

COME SEE WHAT EVERYONE IS TALKING ABOUT



## **Alive on the River (Along the Patchogue River).**

Wednesdays July 6, 20 And August 3, 17, 31

## **Great South Bay Music Festival 3 - 10PM.**

Thursday July 7 - Sunday July 10

## **Alive After Five® 5 - 9:30PM.**

Thursdays July 14, 28 And August 11, 25.

\*Rain Date of September 1

## **St. Liberata Festival Noon - 5PM.**

Saturday September 10. \*Rain Date of September 17

## **Patchogue Fall Festival 11 - 5PM.**

Saturday October 15. \*Rain Date of October 22

## **Patchogue Arts Council MoCA Lights 5 - 10PM.**

Thursday October 13 - Sunday October 16

## **Small Business Saturday 10 - 6PM.**

Saturday November 26

## **Midnight on Main Street 7 - 9PM.**

Saturday December 31

**ALIVE  
AFTER  
FIVE®**

FOR MORE INFORMATION, VISIT [PATCHOGUE.COM](https://www.patchogue.com)



*BUILDING COMMUNITY THROUGH COMMERCE*



EST. 2016

# CATCH

## OYSTER BAR

### RAW

|                                 |        |                                                           |    |
|---------------------------------|--------|-----------------------------------------------------------|----|
| Oysters* (Daily Selection)..... | 3/34DZ | Bay Platter .....                                         | 30 |
| Little Neck Clams* .....        | 2/22DZ | 4 oysters, 4 clams, 4 shrimp                              |    |
| Jumbo Shrimp Cocktail .....     | 3/34DZ | Sound Platter .....                                       | 60 |
| Ahi Tuna & Mango Poke.....      | 18     | 8 oysters, 8 clams, 8 shrimp                              |    |
| Sesame Tuna .....               | 18     | Ocean Platter .....                                       | 95 |
|                                 |        | 6 oysters, 6 clams, 6 shrimp, chilled lobster & tuna poke |    |

### SMALL BITES

|                           |      |
|---------------------------|------|
| Roasted Oysters.....      | 17   |
| Fried Oysters Rock.....   | 18   |
| Baked Clams Stuffies..... | 12   |
| Clams Casino .....        | 15   |
| Coconut Shrimp.....       | 17   |
| Clam Chowder .....        | 6/10 |
| Chowder Fries .....       | 14   |
| Fried Calamari .....      | 18   |
| Sicilian Calamari.....    | 18   |
| House Salad .....         | 8    |
| P.E.I. Mussels .....      | 16   |
| Steamed Clams .....       | 26   |

### SMALL BITES

Served on Long Island Blue Duck bakery buns and rolls  
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 .....                                                               | 20  |
| lettuce/tomato/tartar/chowder cup & house salad or fries                                         |     |
| The Po'Boy .....                                                                                 | 22  |
| crispy fried oysters or jumbo shrimp/shredded lettuce/tomato/<br>pickles/house bistro sauce      |     |
| Blackened Tuna Wrap* .....                                                                       | 20  |
| rare tuna/fresh vegetables/greens/teriyaki/wasabi lemon cream                                    |     |
| Classic L.I. Fried Flounder .....                                                                | 20  |
| the long island original/lettuce & tomato/lemon and tartar/<br>potato bun                        |     |
| Fish Tacos.....                                                                                  | 18  |
| (3) blackened or grilled fish of the day/soft corn tortillas/pico di<br>gallo/lettuce/crema trio |     |
| Buttermilk Ranch Fried Chicken .....                                                             | 16  |
| crispy thigh/bacon/lettuce/tomato/house ranch/toasted potato bun                                 |     |

### FRIED PLATTERS

Served with fries, house slaw  
and pickle

|                                     |    |
|-------------------------------------|----|
| Local Oysters.....                  | 23 |
| Jumbo Shrimp Baked .....            | 23 |
| Flounder Filet .....                | 24 |
| Hook Line & Sinker.....             | 28 |
| oysters/shrimp/flounder/baked clams |    |

### CLASSIC FAVORITES

|                                                                    |    |
|--------------------------------------------------------------------|----|
| Shrimp and Mussels Fra Diavolo .....                               | 29 |
| plump shrimp/black mussels/spicy basil plum tomato sauce/linguine  |    |
| Clams with Linguine .....                                          | 27 |
| garlic white wine broth/EVOO/parsley/toasted parmesan bread crumbs |    |
| South Shore Fish Stew .....                                        | 32 |
| market fish/with mussels/clams/roasted garlic tomato broth         |    |
| Chicken & SHrimp Jambalaya .....                                   | 28 |
| andouille/spicy sausage/smoked ham/peppers/onions/arborio rice     |    |
| Char Grilled Octopus Salad .....                                   | 24 |
| mixed greens/onion/tomato/potato/sweet vinaigrette                 |    |

63 N. Ocean Ave. Patchogue  
631.627.6860

catchoysterbar.com

Sun-Thur: 11:30 - 10pm  
Fri-Sat: 11:30 - 11pm

\*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





# PIZZA & FOOD CO.

Open **7** Days!

*Delfiore*  
Since 1971

75 East Main Street, Patchogue, NY 11772

[www.delfiorepizza.com](http://www.delfiorepizza.com)

631-475-2500

## WRAPS

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

### DELFIORÉ - \$12

Romaine, fresh mozzarella, roasted peppers, olives, sundried tomato & balsamic dressing

### LEMON CHICKEN - \$13

Grilled chicken, salad, kalamata olives & lemon dressing

### ANGELO - \$13

Grilled chicken, salad, cheddar, a lil' bacon & spicy dressing

### GRILLED SHRIMP - \$15

Grilled shrimp, salad, mozzarella, sundried tomato & balsamic

### VEGGIE - \$12

Arugula, salad, grilled portabello, roasted peppers, roasted onions, fresh mozzarella & balsamic dressing

### CAESAR - \$13

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 - \$13

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

### RICOTTA - \$11

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

### HOUSE SPECIAL - \$13

Sautéed spinach, Delfiore sausage, ricotta & spicy dressing

### JOEY SPECIAL - \$13

Barbecue chicken, mozzarella, roasted onions & bacon

### JACK CHICKEN - \$13

Grill chicken, tomato salad, jack cheese, arugula & spicy dressing

### SPICY SPINACH - \$13

Sautéed spinach, garlic, mozzarella grated cheeses & spicy dressing

### SAN GENNARO - \$13

Delfiore sausage, peppers, onions & mozzarella, side of pomodoro

### BROCCOLI - \$12

Broccoli, garlic & mozzarella, side of pomodoro

### SHRIMP - \$17

Grilled shrimp, tomato salad, grated cheeses & fresh mozzarella, side of pomodoro

### THE RONI-PEPPER - \$13

Pepperoni, Delfiore sausage & fresh mozzarella, side of pomodoro

## SPECIAL DISHES

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

### CHICKEN SPECIAL - \$17

Grilled chicken, roasted onions, zucchini, sundried tomatoes, pignoli nuts, honey balsamic

### CHICKEN PARMIGIANA - \$17

Breaded chicken, fresh mozzarella & pomodoro sauce

### EGGPLANT SPECIAL - \$15.7

Baked eggplant, fresh mozzarella & pomodoro sauce

### SHRIMP DELFIORE - \$20

Shrimp, fresh tomatoes, Parmigiano Reggiano & fresh mozzarella

### VEAL PARMIGIANA - \$21

Hand breaded, fresh pomodoro, fresh mozzarella, grated cheeses, evoo

### CHICKEN FRANCESE - \$19

Floured chicken, lemon, butter, white wine, over pasta

## HEROS

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

**PARMIGIANA STYLE - \$12** (Fresh mozzarella, grated cheese, pomodoro sauce) Choose any of the following for a parmigiana panini: Meatball • Chicken • Eggplant • Delfiore sausage

### GRILLED CHICKEN SPECIAL - \$12

Grilled chicken, tomato salad, grated cheeses & fresh mozzarella

### THE PM SPECIAL - \$12

Grilled chicken, pepperoni, roasted onions, cheddar, mozzarella & balsamic dressing

### SHRIMP - \$16

Grilled shrimp, tomato salad, grated cheeses, & fresh mozzarella

### SAUSAGE & PEPPER - \$12

Delfiore sausage, peppers onions, mozzarella & pomodoro sauce

### SPINACH AND RICOTTA - \$12

Sauteed spinach, garlic, ricotta & fresh mozzarella

### BROCCOLI RABE - \$13

Broccoli rabe, garlic, Delfiore sausage & fresh mozzarella

### VEAL PARMIGIANA - \$15

Hand breaded, fresh pomodoro, fresh mozzarella, grated cheese

## BAKED PASTAS

Comes with side salad & garlic flatbread

### BAKED RAVIOLI - \$16

Delfiore cheese ravioli pomodoro sauce, fresh mozzarella

### BAKED ZITI - \$16

DeCecco ziti, pomodoro sauce, fresh mozzarella

### LASAGNA - \$16

Delfiore lasagna, layered with meat, ricotta, fresh mozzarella

## PASTAS

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

### VODKA - \$15

Prosciutto, garlic, vodka, pomodoro sauce, cream, grated cheeses

### ALFREDO - \$15

Garlic, pancetta, parsley, heavy cream, Plugra butter, Italian grated cheeses

### POMODORO - \$12

Imported Italian tomatoes, extra virgin olive oil, fresh basil, sea salt

### CREAMY PESTO - \$15

In-house pesto, pignoli nuts, heavy cream, Italian grated cheeses

### MEAT SAUCE - \$15

Delfiore's special sauce with onions, peas, & tomato sauce

### GARLIC & OIL - \$12

Chopped garlic, extra virgin olive oil, fried parsley, sea salt (with olives +\$2)

### STUFFED SHELLS - \$16

Fresh pomodoro, fresh mozzarella, grated cheese

## 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 - \$8.00**

*Please Call For Daily Soup Specials!*

## GARLIC KNOTS

Mixed with Italian grated cheeses and extra virgin olive oil

### GARLIC KNOTS, EACH - \$1

**GARLIC KNOTS, 1/2 DOZEN** side of pomodoro - \$5

**GARLIC KNOTS, DOZEN** side of pomodoro - \$9

### STUFFED KNOT - \$6

We are famous for these babies! Stuffed wit eggplant, fresh mozzarella, roasted pepper & balsamic dressing.





**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' - \$18.50

Our 18" New York style pizza

### BROOKLYN SICILIAN - \$25

A rendition of Brooklyn-style Sicilian pan pizza, 16"

### OLD WORLD - \$21

Thin pan pizza with simple tomato sauce & mozzarella, 16"

### MARGUERITA - \$23

Fresh mozzarella & basil on a hand-tossed thin crust

### OLD WORLD MARGHERITA - \$24

Fresh mozzarella, plum tomato sauce, grated cheese, oregano, 16"

### SICILIAN MARGHERITA - \$25

Fresh mozzarella & basil on a Sicilian crust, 16"

### BUFFALO - \$32

Bleu cheese dressing, fried chicken, mozzarella & buffalo sauce

### CHICKEN RANCH - \$32

Ranch, grilled chicken, cheddar, mozzarella & bacon

### BBQ - \$32

In-house BBQ sauce, grilled chicken & mozzarella

### EGGPLANT & RICOTTA - \$32

Old World pie, eggplant & ricotta, 16"

### FIESTA - \$32

Grilled chicken, tomato, mozzarella, arugula & balsamic

### IRISH - \$32

Housemade fries, cheddar, mozzarella, scallions, bacon & sour cream

### CAPRESE - \$32

Fresh mozzarella, peppers, scallions, oregano, basil & balsamic

### PORTABELLO - \$34

Portabello, peppers, fresh mozzarella, arugula & balsamic

### LORENZO - \$35

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

### MEZZA MEZZA - \$32

Breaded chicken & eggplant, sauce & fresh mozzarella

### MEATYLICIOUS - \$32

Delfiore meatball & sausage, with pepperoni, bacon, mozzarella & grated cheeses, tomato sauce

### WHITE PIZZA - \$27

A delicious blend of fresh ricotta, grated cheeses & herbs

### ZUCCHINI PARMIGIANA - \$32

House baked zucchini, fresh mozzarella, grated cheese & pomodoro

### CALAMARI - \$37

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: \$3 each  
Whole Pie: \$6 each

Grilled Chicken • Roasted Peppers • Breaded Chicken  
Delfiore Sausage  
Spinach • Olives  
Half Pie: \$4 each  
Whole Pie: \$7 each

## APPETIZERS

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

### FRIED FRESH MOZZARELLA (16 EA) - \$13

'Cherry' size fresh mozzarella, breaded, fried with a side of pomodoro sauce

### BUFFALO CHICKEN TENDERS (5 PC) - \$11

Chicken breast, breaded, fried, spicy buffalo dressing or plain & bleu cheese dip

### FRIED CALAMARI - \$16

Tender calamari, breaded, fried, side of spicy pomodoro sauce

### RICE BALLS (6 EA) - \$11

Rice, chopmeat, peas, rounded, breaded, fried, side of pomodoro sauce

### DELFIOR MINI BURGERS (2 PC) - \$10

Delfiore's famous chopmeat, garlic knots, fried onions, secret sauce

### MAMA LUCIA MEATBALLS (4 EA) - \$11

Authentic meatballs, made the old fashioned way, side of pomodoro sauce

### ROSEMARY FRIES - \$6

Idaho potatoes cut in house, fried, sea salt & rosemary seasoning

### MOZZARELLA STICKS - \$8

Breaded served with fresh pomodoro

## SALADS

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

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

### ARUGULA SALAD - \$13

Baby arugula, toasted pignoli nuts, shredded goat cheese, roasted shallots & honey balsamic dressing

### SPINACH SALAD - \$13

Baby spinach, crumbled goat cheese, red onion, toasted pancetta, sundried tomato & house balsamic dressing

### TOSSED SALAD - \$10

Our romaine & radicchio mix with cucumbers & sundried tomato

### DELFIOR SALAD - \$15

Our tossed salad, grilled chicken, mozzarella, olives & balsamic dressing

### CAESAR SALAD with GRILLED CHICKEN - \$15

Our tossed salad, grilled chicken, croutons & Caesar dressing

### ANTIPASTO SALAD - \$16

Our tossed salad, fresh mozzarella, grilled portabello, roasted peppers, olives, arugula & balsamic dressing

### GRILLED CHICKEN SALAD - \$14

Our tossed salad topped with grilled chicken

### ITALIAN SALAD - \$14

Tossed salad topped with peppers, fresh mozzarella & kalamata olives

### GRILLED SHRIMP SALAD - \$17

Our tossed salad topped with grilled shrimp

### LEMON CHICKEN SALAD - \$14

Grilled chicken, kalamata olives & lemon dressing

### ANGELO SALAD - \$14

Grilled chicken, cheddar, a lil' bacon & spicy dressing

### VEGGIE SALAD - \$16

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**



# DINNER AND A SHOW?

## GET THE BEST TICKETS ANYWHERE YOU WANNA GO!

WE PROMISE THE BEST SERVICE IN THE INDUSRTY,  
FOR ALL EVENTS NATIONWIDE!

### CONCERTS



EVERY CONCERT, EVERY VENUE!

### THEATRE



EVERY SHOW, EVERY THEATRE!

### SPORTS



EVERY TEAM, EVERY STADIUM!

“

**DON'T WASTE YOUR TIME -  
JUST CALL TICKET TIME!  
THE BEST TICKETS AT  
THE BEST PRICES AND  
FANTASTIC SERVICE!  
- JOHN S.**

”

ACTUAL CUSTOMER REVIEW

# TICKET TIME



OFFICE: 516.588.TIXX (8499)  
CELL: 631.213.7675 / 24 HR HOTLINE  
SALES@TICKETTMEUSA.COM



\*Orders must be placed within  
1 week or longer of the event

WE HAVE THE BEST PREMIUM SEATS AT AFFORDABLE PRICES





**\$12.99**  
**Lunch & Dinner Specials**  
**Happy Hour 11-7pm**

**Thursday Night**  
**Ladies Night with Trivia and**  
**Karaoke (\$20 unlimited drinks)**

**Live Music Friday and**  
**Saturday Nights**

**Trinity Room for All Your**  
**Special Occasions**  
 Reunions, Confirmations,  
 Baby Showers, Graduations,  
 End of Year, Sport Parties/ Fundraisers.

## IRISH MENU

|                                                                                                                 |             |
|-----------------------------------------------------------------------------------------------------------------|-------------|
| <b>Fresh Fish and Chips</b>                                                                                     | <b>\$20</b> |
| <i>Fresh Local Cod Dipped in Smithwick's Batter, Cole Slaw, Fresh French Fries</i>                              |             |
| <b>Corned Beef</b>                                                                                              | <b>\$18</b> |
| <i>Fresh Prime cut Corned Beef with Braised Cabbage and Mashed Potato</i>                                       |             |
| <b>Una's Irish Stew</b>                                                                                         | <b>\$16</b> |
| <i>Braised Brisket, Roasted Carrots, Potatoes, Onions, Parsnips, Turnips, Leeks in Guinness Gravy</i>           |             |
| <b>Shepherd's Pie</b>                                                                                           | <b>\$17</b> |
| <i>Certified Angus Beef, Fresh Roasted Peas and Carrots, Shallots, Thyme, Mashed Potatoes in Guinness Gravy</i> |             |
| <b>Bangers and Mash</b>                                                                                         | <b>\$16</b> |
| <i>Fresh Irish Bangers, Mashed Potatoes, Guinness Onion Gravy, Served with Green Peas</i>                       |             |
| <b>Chicken Curry and Chips</b>                                                                                  | <b>\$16</b> |
| <i>Cubed Chicken Sautéed with Onions, Curry, Served with Fresh French Fries</i>                                 |             |

**FULL TAKE OUT MENU**  
**SIGNATURE DRINKS**  
**SANDWICHES AND BURGERS**  
**APPS, SOUPS AND SALADS**



**Kitty Mulligan's**  
**615 E. Main Street, Bay Shore, NY**  
**631.315.3571 • kittymulligans.com**





# SOUND AVENUE BISTRO

## A NORTH FORK RESTAURANT

Farm fresh produce. Freshly caught seafood. Amazing desserts.



Trivia Night  
Every Wednesday  
6-8pm.

Bingo Night  
Every Thursday  
6-8pm.

(Reservations required for both nights)

Full bar.  
Pet-friendly  
outdoor dining.  
Live Music Fri,  
Sat & Sun! Stop  
by and have fun!



3225 Sound Ave, Riverhead, NY • (631) 381-0519 • [www.soundavenuebistro.com](http://www.soundavenuebistro.com)

# LITTLE MEXICO

Authentic Mexican Restaurant & Bar



*Authentic Mexican Cuisine created by a tradition based, old world family from Mexico.*

Taking pride from the Mexican Revolution, they bring forth that pride and traditions by creating a unique dining experience. While dining take a minute to visit our wall of heroes and history, it will move you.

Monday - Thursday 3-10pm • Friday 3-11pm • Saturday 10am-11pm • Sunday 10am-10pm

**3253 Horseblock Rd Medford NY • 631.730.8199**



# Jardin

Restaurant & Café

90 E Main St. Patchogue, NY 11772  
[www.jardin-cafe.com](http://www.jardin-cafe.com)  
 (631) 714-5777

BRUNCH  
 LUNCH  
 DINNER

LIVE MUSIC  
 FRI • SAT • SUN  
 Dine Indoor or Outdoor



## Join Us Tonight for Dinner 5pm to Close Nightly

Jardín Cafe blends nutrition, local and sustainable farming, and authentic flavors for a culinary experience that redefines healthy food in Patchogue Village. We emphasize the importance of low sugar, healthy fats, and clean oils. We only source the highest quality proteins. Our team is passionate about optimizing the mind, body and spirit through nutrition.



## Discover the Most Delicious Brunch in Patchogue Village Saturday & Sunday 9-3pm

Your choices range from a traditional egg & bacon breakfast to selections like a Vegan Scramble, Huevos Rancheros, Omelettes, Avocado Toast, Breakfast Burger, French Toast, Pancakes & so much more!

**Bottomless Brunch**  
**Saturday & Sundays \$16.99**  
 Unlimited Mimosas, Sangria,  
 Bloody Mary's



**Craft Beers  
 on Tap**



**We have many  
 Vegan and Gluten  
 Free Options**





# That MEETBALL PLACE

**TWO-FER WEDNESDAYS**  
EVERY WEDNESDAY OPEN TO CLOSE  
DINE IN OR CALL IN PICK UP TO GO'S  
**BEERS & APPS  
BUY ONE GET ONE FREE!**

#THATMEETBALLPLACE WWW.THATMEETBALLPLACE.COM

**Brunch ALL WEEKEND**  
10AM - 4PM  
SATURDAY & SUNDAY  
**BOTTOMLESS MIMOSAS & BLOODY MARYS!**

#THATMEETBALLPLACE 53 WEST MAIN ST. PATCHOGUE NY 11772

**BINGO BALLS & BOOZE**  
EVERY TUESDAY NIGHT 7:30PM!  
HOSTED BY *Max!*  
**TWO FOR ONE**  
Tito's Handmade Vodka

#THATMEETBALLPLACE WWW.THATMEETBALLPLACE.COM

**NOT YOUR BOSS'S HAPPY HOUR**  
EVERY FRIDAY 3-7PM  
**\$100 CASH & \$50 GIFT CARD GIVEAWAY**  
53 BEER SPECIALS | 54 TAPS  
55 SELECT WINE | 56 HOUSE DRINKS  
**DJ BES0 5-9PM!**

#THATMEETBALLPLACE WWW.THATMEETBALLPLACE.COM

**Wine DOWN EVERYDAY**  
EVERYDAY OPEN TO CLOSE. DINE IN OR CALL IN PICK UP TO GO'S  
ALL BOTTLES OF WINE \$25!  
CHARCUTERIE  
PRETZEL BOARD  
& A BOTTLE OF WINE:  
**\$40**

#THATMEETBALLPLACE WWW.THATMEETBALLPLACE.COM

**Happy HOUR**  
\$4 TAPS \$5 SELECT WINE \$6 HOUSE DRINKS  
MONDAY - FRIDAY 3-7PM!

#THATMEETBALLPLACE WWW.THATMEETBALLPLACE.COM

**MEETBALL Mondays**  
EVERY MONDAY OPEN TO CLOSE DINE IN OR CALL IN PICK UP TO GO'S  
**ALL ORDERS OF MEATBALLS  
BUY ONE GET ONE FREE!**

#THATMEETBALLPLACE WWW.THATMEETBALLPLACE.COM

**Surf & Turf THURSDAYS**  
EVERY THURSDAY OPEN TO CLOSE DINE IN OR CALL IN PICK UP TO GO'S  
CALL US FOR TODAY'S  
SURF AND TURF  
OPTIONS!  
**\$25**

#THATMEETBALLPLACE WWW.THATMEETBALLPLACE.COM

**FRIED CHICKEN Fridays**  
EVERY FRIDAY OPEN TO CLOSE DINE IN OR CALL IN PICK UP TO GO'S  
RECEIVE A COMPLIMENTARY  
ORDER OF MAC & CHEESE &  
A BEER WITH EVERY FRIED  
CHICKEN ORDER!

#THATMEETBALLPLACE WWW.THATMEETBALLPLACE.COM

**\$13 LUNCH Special**  
MONDAY - THURSDAY 12-3PM!  
INCLUDES A COMPLIMENTARY BEER,  
WINE OR COCKTAIL!

#THATMEETBALLPLACE WWW.THATMEETBALLPLACE.COM

**BOOK YOUR PARTY NOW!**  
Packages available for  
groups of any size.  
From small bites & beverages  
to fully catered meals, we've  
got to satisfy every occasion.  
Private room or private tables.

**Simple Little Detail**  
**BEACH GLASS WORKSHOPS!**  
VISIT: [SIMPLELITTEDetail.COM](http://SIMPLELITTEDetail.COM) TO BOOK A CLASS  
& [THATMEETBALLPLACE.COM](http://THATMEETBALLPLACE.COM) TO BOOK A TABLE!  
DATES:  
JUNE 15TH | JUNE 27TH  
JULY 13TH | JULY 27TH  
AUGUST 10TH | AUGUST 22ND

#THATMEETBALLPLACE WWW.THATMEETBALLPLACE.COM

52 W. Main, Patchogue, NY • 631.569.5888 • [thatmeetballplaceli.com](http://thatmeetballplaceli.com)  
Monday – Friday 12pm - Close • Saturday & Sunday 10am - Close





# WE'RE NOT JUST BALLS ANYMORE!



## SOUPS, SALADS & SHAREABLES

|                                                                                                                                                                                 |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>THAT BIG CHARCUTERIE BOARD</b> .....                                                                                                                                         | 28 |
| Four Fat Fowl triple cream brie, Saucisson Sec, 600 day aged prosciutto, Rogue River Blue Cheese, Marcona almonds, honeycomb, dried mango, caved-aged gouda, everything pretzel |    |
| <b>VEGAN DUMPLINGS</b> .....                                                                                                                                                    | 13 |
| Edamame dumplings, wasabi soy ponzu                                                                                                                                             |    |
| <b>GENERAL TSO CAULIFLOWER</b> .....                                                                                                                                            | 12 |
| Crispy cauliflower, General Tso glaze, hummus, green onion                                                                                                                      |    |
| <b>BACON CHEDDAR TOT</b> .....                                                                                                                                                  | 13 |
| Crispy tots, spicy cheese sauce, bacon, cheddar cheese, Boss Sauce                                                                                                              |    |
| <b>BUSHMASTER BBQ WINGS</b> .....                                                                                                                                               | 15 |
| Organic chicken wings, candied bacon, bourbon BBQ sauce, fromage blue cheese dressing                                                                                           |    |
| <b>LOBSTER CORN CHOWDER</b> .....                                                                                                                                               | 12 |
| North Atlantic Lobster meat, roasted corn & poblano peppers                                                                                                                     |    |
| <b>STEAK HOUSE EGG ROLL</b> .....                                                                                                                                               | 13 |
| Short rib, creamed spinach, mashed potato, Tiger Sauce                                                                                                                          |    |
| <b>SMOKEY SPROUTS</b> .....                                                                                                                                                     | 15 |
| Charred brussels sprouts, whiskey barrel-aged maple syrup, wildflower honey, Long Island Sea salt                                                                               |    |
| <b>CRISPY HOLOUMI</b> .....                                                                                                                                                     | 13 |
| Crispy Greek, firm cow's milk cheese, on a bed of spicy tomato relish                                                                                                           |    |
| <b>TUSCAN ARTICHOKE DIP</b> .....                                                                                                                                               | 13 |
| Roasted long stem artichoke, chopped spinach, cannellini beans, creamy Parmesan dip                                                                                             |    |
| <b>LOBSTER POTATO SKINS</b> .....                                                                                                                                               | 19 |
| Butter poached lobster, layered with potato Gruyère cheese, and herb butter                                                                                                     |    |
| <b>THE CHICKEN OR THE DEVILED EGG</b> .....                                                                                                                                     | 15 |
| Who came 1st? Crispy chicken bite, deviled egg, smoked paprika, Mike's hot honey, bleu cheese dressing                                                                          |    |
| <b>RICE CRISPY SHRIMP</b> .....                                                                                                                                                 | 15 |
| Puffed rice encrusted shrimp, and all the sauces                                                                                                                                |    |
| <b>THAT MEETBALL BAVARIAN PRETZEL</b> .....                                                                                                                                     | 14 |
| Everything bagel seasoning or classic salted, hatch Chile queso, whole grain mustard & scallion cream cheese                                                                    |    |
| <b>OBLIGATORY BURRATA</b> .....                                                                                                                                                 | 14 |
| Burrata, hemp pesto, roasted tomato, reduced balsamic syrup                                                                                                                     |    |
| <b>LOBSTER GRITS</b> .....                                                                                                                                                      | 25 |
| Creamy southern grits, all the cheese, butter, North Atlantic lobster                                                                                                           |    |
| <b>TMP CHICKEN, BACON RANCH COBB</b> .....                                                                                                                                      | 16 |
| Panko crusted, tomato, cucumber, bacon, egg, red onion, gorgonzola, leaf lettuce and ranch                                                                                      |    |
| <b>GRILLED CHEESE AND TOMATO SOUP</b> .....                                                                                                                                     | 17 |
| Summer truffle grilled cheese with Gruyère, Tomato and basil bisque, lime crema, Aleppo spice                                                                                   |    |
| <b>NASHVILLE HOT CHICKEN BITES</b> .....                                                                                                                                        | 14 |
| Swiped by the Portly Porker, chunks of Nashville spiced chicken, deep fried potato salad, country pickles                                                                       |    |
| <b>CAESAR, BY HAND</b> .....                                                                                                                                                    | 13 |
| PICK IT UP! Artisan baby romaine, creamy Caesar, Locatelli Romano, toasted panko                                                                                                |    |
| <b>TMP SALAD</b> .....                                                                                                                                                          | 12 |
| Crisp greens, tomato, cucumber, red onion, Gorgonzola crumbles, and white balsamic vinaigrette                                                                                  |    |
| <b>SHORT RIB CHILI (AWARD WINNING)</b> .....                                                                                                                                    | 12 |
| Braised short rib, roasted poblano, heirloom tomato, white bean topped with crema and a chipotle cinnamon powder                                                                |    |
| <b>BAKED MAC AND CHEESE</b> .....                                                                                                                                               | 14 |
| Creamy shells, crunchy top. Go ahead...you know you want it!                                                                                                                    |    |
| <b>BAKED PACCHERI</b> .....                                                                                                                                                     | 12 |
| Parmigiana (REALLY big rigatoni) marinara sauce, ricotta cheese and mozzarella                                                                                                  |    |
| <b>CHICKEN BACON RANCH COBB</b> .....                                                                                                                                           | 16 |
| Panko crusted chicken, tomato, cucumber, bacon, egg, red onion, gorgonzola, hydroponic lettuce & ranch dressing                                                                 |    |

## BETWEEN THE BUN

All sandwiches come with chips. Sub French Fries for +\$3 GF Bun +\$2

|                                                                                                                                |    |
|--------------------------------------------------------------------------------------------------------------------------------|----|
| <b>THAT MEETBALL SUB</b> .....                                                                                                 | 17 |
| Our Classic ball, pesto ricotta, marinara, burrata, semolina bread                                                             |    |
| <b>LOBSTER GRILLED CHEESE</b> .....                                                                                            | 25 |
| North Atlantic lobster, Gruyère cheese, heirloom tomato, lemon butter griddled potato bread                                    |    |
| <b>GRILLED CHICKEN SMASHER</b> .....                                                                                           | 17 |
| Always organic chicken breast, avocado, bacon, Gruyère cheese, heirloom tomato, smoked aioli smasher                           |    |
| <b>SUPER SAUCY SECRET SPECIAL BURGER MADNESS THING*</b> .....                                                                  | 18 |
| Certified Angus beef 8 oz. house ground burger, secret sauce, LTOP, bacon jam, and cheddar on a potato bun                     |    |
| <b>NASHVILLE HOT CHICKEN SANDO</b> .....                                                                                       | 16 |
| Panko crusted chicken, Nashville hot sauce, creamy slaw, all the pickles, LTOP                                                 |    |
| <b>AHI TUNA BURGER</b> .....                                                                                                   | 19 |
| Topped with Wakame Bay seaweed salad, mango-chili aioli, LTOP                                                                  |    |
| <b>CRISP CHICKEN BLAT</b> .....                                                                                                | 14 |
| Panko crusted organic chicken, avocado, smoked bacon, lettuce, heirloom tomato, cucumber-wasabi aioli on a Martin's potato bun |    |
| <b>STUPID STEAK SANDO</b> .....                                                                                                | 17 |
| Shredded rib eye, fresh mozzarella, garlic aioli, arugula, roasted tomato                                                      |    |
| <b>IMPOSSIBLY, IMPOSSIBLE BURGER</b> .....                                                                                     | 16 |
| Impossible meat alternative, standard LTOP, Martin's potato bun, good vibes!                                                   |    |

**HOME OF THE  
TMP BUCKET!**

**CATERED EVENTS**

**AWESOME BRUNCH  
SATURDAY & SUN.**

**CRAFT COCKTAILS**

## THE BALLS

|                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------|----|
| <b>THE CLASSIC</b> .....                                                                                   | 13 |
| Ground chuck, short rib, pork and veal, smothered in our fresh marinara sauce, topped with shaved pecorino |    |
| <b>BUFFALO CHICKEN</b> .....                                                                               | 14 |
| Organic ground chicken, chopped celery and Rogue River Blue Cheese dressing in our signature hot sauce     |    |
| <b>LOBSTER ROLL</b> .....                                                                                  | 16 |
| North Atlantic lobster meat, Arborio rice, crushed Ritz cracker, basil infused lemon aioli                 |    |
| <b>TMP VEGGIE RISOTTO BALL (BY POPULAR DEMAND!)</b> .....                                                  | 15 |
| Our signature vegetable ball, sweet cherry tomato basil, sauce                                             |    |
| <b>GGS PORK</b> .....                                                                                      | 14 |
| Ginger, garlic, scallion, ground heritage pork, hoisin glaze, cucumber, Thai chile                         |    |
| <b>SEARED AHI TUNA BALL</b> .....                                                                          | 18 |
| Seasame crusted Ahi tuna, Wakame Bay seaweed salad, Ponzu and mango aioli                                  |    |
| <b>THE SAMPLER</b> .....                                                                                   | 15 |
| Our daily chef's selection of our favorite balls, ask your server for details<br>sorry, no substitutions   |    |

## WE'RE NOT JUST BALLS ANYMORE

|                                                                                                                                |    |
|--------------------------------------------------------------------------------------------------------------------------------|----|
| <b>SHORT RIB</b> .....                                                                                                         | 19 |
| Braised beef, beef demi, asparagus, crispy shallot, smashed potato                                                             |    |
| <b>CEDAR PLANK SALMON</b> .....                                                                                                | 18 |
| Pan seared Faroe Island salmon, black pepper crust, cucumber tzatziki, roasted eggplant cous cous                              |    |
| <b>CRISP FRIED CHICKEN</b> .....                                                                                               | 17 |
| Cornflake crusted chicken, Mike's Hot Honey, chipotle powder, buttermilk biscuit, spicy slaw                                   |    |
| <b>STEAK MAC &amp; CHEESE</b> .....                                                                                            | 18 |
| Certified Angus beef sliced steak over mac and cheese                                                                          |    |
| <b>RATED R RAVIOLI</b> .....                                                                                                   | 16 |
| Creamy ricotta ravioli, cauliflower, toasted bread crumb, truffle fondue                                                       |    |
| <b>CHICKEN PARM VODKA</b> .....                                                                                                | 17 |
| Just get it...                                                                                                                 |    |
| <b>CRISPY STICKY RIBS</b> .....                                                                                                | 18 |
| St. Louis rib, crunchy glaze, smokey slaw, YKYK...                                                                             |    |
| <b>SURF AND TURF FRIED RICE</b> .....                                                                                          | 21 |
| Braised short rib, shrimp, egg, veggies, hibachi style                                                                         |    |
| <b>SOMETHING "HEALTHY"</b> .....                                                                                               | 19 |
| When you just want something light! Pan roasted shrimp and all the vegetables                                                  |    |
| <b>SURF &amp; TURF</b> .....                                                                                                   | 35 |
| N.Y. Strip steak topped with your choice of shrimp scampi or Alaskan jumbo crab legs served with mashed potatoes and asparagus |    |

*Brunch*



**LIVE MUSIC DJ's**  
SATURDAYS & SUNDAYS

FARMINGDALE | Brunch Served SATURDAY & SUNDAY 10am-4pm  
PATCHOGUE | Brunch Served SATURDAY & SUNDAY 10am-4pm

|                                                                                                         |    |
|---------------------------------------------------------------------------------------------------------|----|
| <b>THE MONTE</b> .....                                                                                  | 16 |
| Griddled Texas toast, country ham, chipotle ranch, brie, slaw, pickle                                   |    |
| <b>HOT CHICKEN AND WAFFLE</b> .....                                                                     | 17 |
| Gruyère stuffed waffle, Gogochung slathered chicken, all the pickles, slaw, Mike's Hot Honey, bacon jam |    |
| <b>CINNAMON BUN FRENCH TOAST</b> .....                                                                  | 14 |
| STOP DROOLING AND ORDER IT! Crusty cinnamon bun French toast with cream cheese frosting                 |    |
| <b>BAM BAM WAFFLES</b> .....                                                                            | 14 |
| Fruity Pebble and Fruit Loop studded waffles with cereal milk glaze and whipped cream                   |    |
| <b>CREPE</b> .....                                                                                      | 12 |
| Nutella, toasted hazelnuts, macerated berries, banana, whipped cream                                    |    |
| <b>MIMOSA MILANESE</b> .....                                                                            | 16 |
| Panko crusted chicken, fresh mozzarella, mandarin orange, tomato, cucumber, blood orange vinaigrette    |    |
| <b>CHICKEN FRIED STEAK</b> .....                                                                        | 17 |
| Chicken fried flat iron steak, chorizo, corn and Italian sausage white gravy                            |    |
| <b>BISCUITS</b> .....                                                                                   | 14 |
| Country style Southern biscuit, fried eggs, ham, white queso, hatch chile                               |    |
| <b>AVOCADO TOAST</b> .....                                                                              | 15 |
| Whipped guacamole, chunky avocado, sunny side eggs, crumbled bacon, lime crema, roasted tomato          |    |
| <b>HANGOVER POTATO'S</b> .....                                                                          | 18 |
| Poached eggs, shredded potato, shredded short rib, cheese fondue, Sriracha aioli                        |    |
| <b>CORNEED BEEF HASH EGGS BENNY</b> .....                                                               | 16 |
| Chunky corned beef hash, poached egg, hollandaise, English muffin                                       |    |
| <b>LOBSTER GRITS</b> .....                                                                              | 25 |
| Creamy Southern grits, all of the cheese, butter, North Atlantic lobster                                |    |
| <b>BIG BAD BREAKFAST CLUCKER</b> .....                                                                  | 18 |
| Panko crusted chicken, glazed donut                                                                     |    |
| <b>THAT DAMN MEETBALL BURGER*</b> .....                                                                 | 16 |
| Certified Angus beef burger, candied bacon, cheddar, Boom Boom sauce, LTOP                              |    |
| <b>LOBSTER GRILLED CHEESE</b> .....                                                                     | 24 |
| North Atlantic lobster meat, arugula, Gruyère, tomato, Kewpie mayo                                      |    |
| <b>ALL DAMN DAY EGG SAMMY</b> .....                                                                     | 16 |
| Organic egg, cold smoked bacon, house-made sausage, spicy cheese sauce, home fries                      |    |
| <b>SHORT RIB TACOS</b> .....                                                                            | 14 |
| Chipotle braised short rib, cotija cheese, salsa fresca, lime crema                                     |    |
| <b>BECHB SPK EGGROLL</b> .....                                                                          | 14 |
| Cold smoked bacon, scrambled egg, hash browns, Sriracha ketchup                                         |    |
| <b>CLASSIC BALL SLIDERS (2)</b> .....                                                                   | 14 |
| Ground chuck, short rib, pork and veal balls, smothered in our fresh marinara sauce                     |    |
| <b>THE CHICKEN OR THE DEVILED EGG?</b> .....                                                            | 15 |
| Who came 1st? Crispy chicken bite, deviled egg, smoked paprika, Mike's hot honey, bleu cheese dressing  |    |



# BELLPORT

# OUTLET STORES



Smart Shoppers Shop Hassle Free  
[BellportOutletsNY.com](http://BellportOutletsNY.com)



*Paradise*  
BRIDALS & TUXEDOS

*Paradise Styles*  
OFF THE RACK

**FAMOUS**  
footwear™

**carter's**

Cute Nails

Milano   
Pizza



Sunrise Hwy. (Rt. 27) Exit 56 Station Road • Bellport-North Side • 631-286-3872  
Outlet Hours: Mon-Sat 10am-7pm; Sun 11am-6pm  
[BellportOutletsNY.com](http://BellportOutletsNY.com) | *Individual Store hours may vary\**



# Hollywood Marketplace

**CRAFT SHOW & VENDOR EVENT**

**FREE ADMISSION FOR ALL AGES**

**EVERY  
SATURDAY**

**JUNE 25, 2022 TO SEPTEMBER 24, 2022  
11:00AM TO 5:00PM**



**THE HOLLYWOOD  
FULL GOSPEL  
BAPTIST  
CATHEDRAL**

**3504 GREAT NECK ROAD  
AMITYVILLE, NY 11701  
(LOT ON GREAT NECK RD. & BOOKER)**

**BISHOP ANDY C. LEWTER**

Are you interested in  
being a vendor?

Scan the QR Code for  
vendor application or  
visit our website.



## **CONTACT US**



**631-842-7091**



**hollywoodmarketplace3504@gmail.com**



**<https://hollywoodfullgospel.com/>**



**3504 Great Neck Road,  
Amityville, NY 11701**





# 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)

### Shrimp & Crab Wontons

### Stone Baked Salad Pizzette

Mixed Greens, Roast Tomato, Goat Cheese, Truffle Oil

### Oysters Rockefeller

Spinach, Pernod, Cheese

### Fried Calamari

Cherry Peppers, Marinara

### PEI Mussels

### \*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  
& Seared Tuna Carpaccio, Trio of Sauces

Ask your server about our  
Fresh Lobster Sizes



## Salads and Sandwiches

### Mixed Greens Garden Salad

### Belgian Endive Gorgonzola Salad

Walnuts, Tomatoes, Balsamic Vinaigrette

### Chopped Wedge Salad

Iceberg 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

### \*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 Oreganata

With seasoned bread crumbs, mozzarella

### Stuffed Flounder

Stuffed with Lump Crab Meat & Lobster Francaise Sauce

### \*Filet Mignon

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

### \*Surf & Turf

Braised Short Rib & Sauteed Sea Scallops

### Horseradish Crusted Grouper

Chive Butter, Crispy Leeks

### Roast Prime Rib

(Available Thursday-Sunday Dinner)

### And Many More Dinner Selections....

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**

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

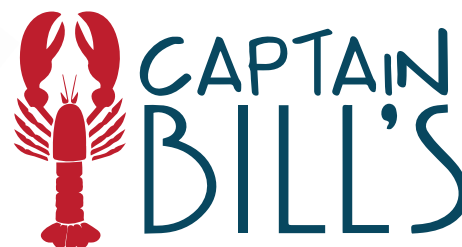
18% gratuity will be added to parties of 10 or more

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.**

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





# mouth watering views.

2022 Dining Out and Entertainment Guide may be viewed online at:  
[longislandadvance.net](http://longislandadvance.net) • [suffolkcountynews.net](http://suffolkcountynews.net) • [islipbulletin.net](http://islipbulletin.net)

## We cover the news that affects your everyday life.

For less than you pay at the newsstand you can have your hometown paper delivered to your home, business or medical office each Thursday!



**YES! I'D LIKE MY HOMETOWN NEWS DELIVERED**

Name \_\_\_\_\_  
 Address \_\_\_\_\_  
 Town \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
 Phone ( ) \_\_\_\_\_ Email \_\_\_\_\_

### METHOD OF PAYMENT:

- ☐ Pay by Phone - (631) 475-1000 ext. 23  
☐ Check Enclosed (Make Payment Out To The Patchogue Advance, Inc.)  
☐ Charge to my Credit Card

Account Name \_\_\_\_\_

Account Number \_\_\_\_\_

CVV Code \_\_\_\_\_ Expiration Date \_\_\_\_\_

Signature \_\_\_\_\_

### CHOOSE ONE:

**LONG ISLAND ADVANCE,  
 P.O. BOX 780,  
 PATCHOGUE, NY 11772**

### MAIL THIS COUPON, ALONG WITH YOUR PAYMENT TO:

**SUFFOLK COUNTY NEWS,  
 P.O. BOX 780,  
 PATCHOGUE, NY 11772**

**ISLIP BULLETIN,  
 P.O. BOX 780,  
 PATCHOGUE, NY 11772**

#### ☐ IN COUNTY

- ☐ 12-Month Subscription  
 1 Payment of \$38.00  
☐ 24-Month Subscription  
 1 Payment of \$57.00

#### ☐ OUT OF COUNTY

- ☐ 12-Month Subscription  
 1 Payment of \$49.00

#### ☐ IN COUNTY

- ☐ 12-Month Subscription  
 1 Payment of \$38.00  
☐ 24-Month Subscription  
 1 Payment of \$57.00

#### ☐ OUT OF COUNTY

- ☐ 12-Month Subscription  
 1 Payment of \$49.00

#### ☐ IN COUNTY

- ☐ 12-Month Subscription  
 1 Payment of \$34.00  
☐ 24-Month Subscription  
 1 Payment of \$52.00

#### ☐ OUT OF COUNTY

- ☐ 12-Month Subscription  
 1 Payment of \$41.00

The Long Island  
**ADVANCE**  
**THE SUFFOLK COUNTY NEWS**  
 THE  
**ISLIP BULLETIN**





# Magic Fountain Homemade Ice Cream

Imagine wrapping your taste buds around unimaginable flavors like Lavender, Cucumber, Fig, Olive Oil, Goat Cheese and Merlot. Enjoy tantalizing tropicals such as Guava, Lychee and Mango.

Seasonal specialties of Eggnog, Peppermint Stick, Guinness and Key Lime Pie along with creamy fruit & yogurt smoothies guaranteed to quench your pallet.

Located in the heart of wine country on the North Fork, our ice cream is made fresh from local ingredients.

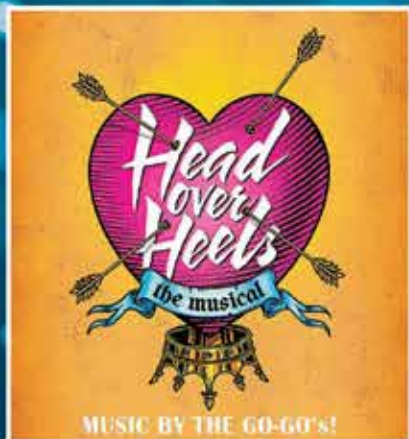
**Non-Dairy  
Options Available**

631.298.4908 • 9825 Main Road in Mattituck  
**MagicFountainLongIsland.com**

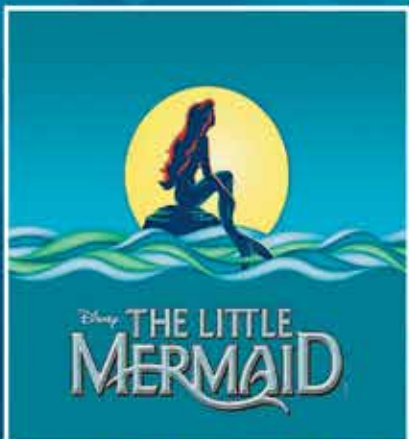


# THE Gateway

## ANNOUNCES 2022-2023 SEASON!



JUNE 3 - JUNE 26, 2022  
THE GATEWAY PLAYHOUSE



JULY 15 - AUGUST 7, 2022  
THE GATEWAY PLAYHOUSE



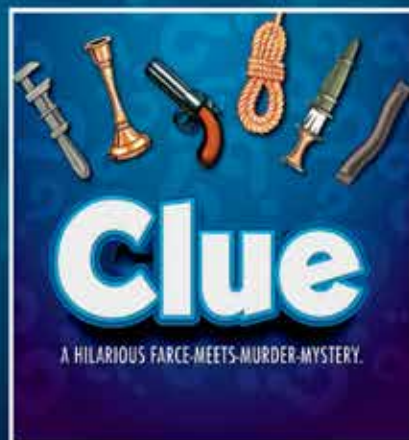
AUGUST 7 - SEPTEMBER 11, 2022  
PATCHOGUE THEATRE



DECEMBER 16-DECEMBER 28, 2022  
PATCHOGUE THEATRE



JANUARY 27-FEBRUARY 26, 2023  
THE GATEWAY PLAYHOUSE



MARCH 17 - APRIL 16, 2023  
THE GATEWAY PLAYHOUSE

**FULL  
SEASON &  
INDIVIDUAL  
TICKETS NOW  
ON SALE!**

**Check Our Website for Concert Series!**

**631.286.1133 • TheGateway.org**  
**215 South Country Rd - Bellport, NY 11713**