

DINING OUT

ENTERTAINMENT, MENUS, EVENTS & MORE!

Summer



631.687.2722
WWW.HARBORCRAB.COM



116 DIVISION ST,
PATCHOGUE, NY 11772

Summer 2023

AT THE CRAB

OPEN 7 DAYS A WEEK!

MONDAY-THURSDAY
11AM-10PM

FRIDAY & SATURDAY
11AM-11PM

SUNDAY
11AM-9PM

LUNCH - DINNER - DAILY SPECIALS
CATERING - LIVE MUSIC



and more



JOIN US FOR

SUMMER 2023 AT



**LIVE MUSIC | CATERING
FOOD & DRINK
SPECIALS**

EVERY DAY OF THE WEEK



**CHECK OUT
OUR EVENTS:**



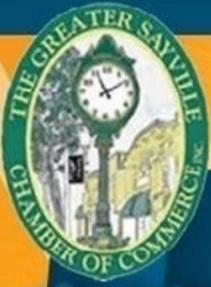
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325 RIVER AVE. PATCHOGUE, NY 11772

#THATDECKLIFE

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THE GREATER SAYVILLE CHAMBER OF COMMERCE PRESENTS



OUR ANNUAL

• SAYVILLE •

SUMMER FEST

EST 1979

AUGUST 4TH
5TH
6TH

DOWNTOWN SAYVILLE, MAIN ST.,
GILLETTE PARK & THE COMMON GROUND



WE'RE IN BUSINESS FOR FUN
FRIDAY AUGUST 4th
SUMMERFEST KICKOFF

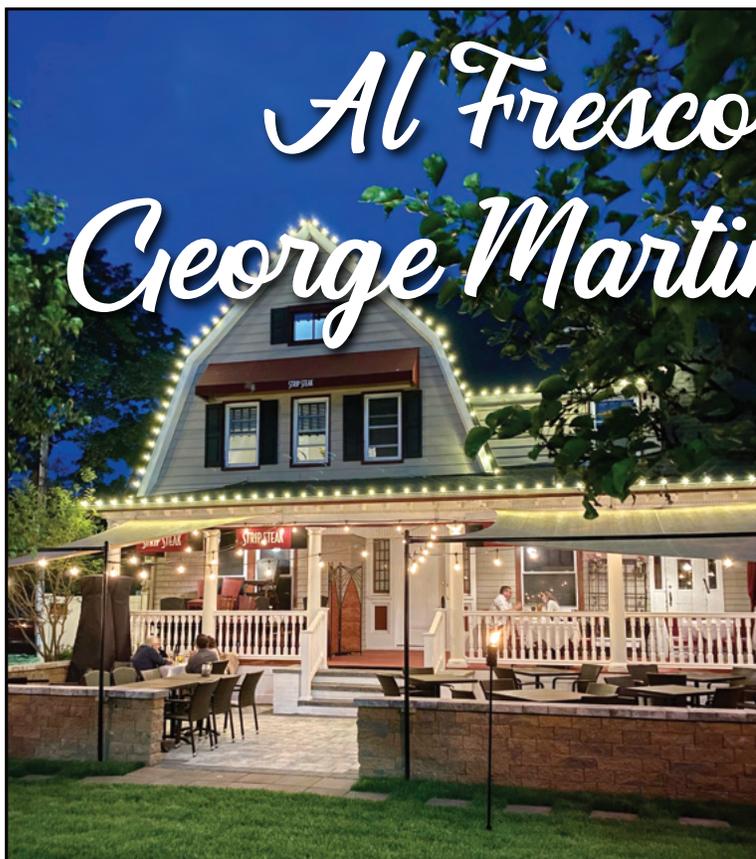
HON JOHN COHALAN
SUMMERFEST 4 MILE RUN
SATURDAY
AUGUST 5th 2023

LIVE ENTERTAINMENT
RIDES & ATTRACTIONS
CRAFT & FOOD VENDORS

CLASSIC CAR SHOW
SUNDAY
AUGUST 6th 2023

FOOD | RIDES | GAMES | BEER & WINE TASTING
LIVE MUSIC ALL WEEKEND!!

Al Fresco Dining at George Martin's Strip Steak



**Available for Private Parties Saturday
& Sunday afternoons & weekdays.**

**Serving Dinner
Wednesday-Sunday at 5pm.**



Steak in the Neighborhood

JOIN US **WEDNESDAY & THURSDAY**

THREE COURSE PRIX-FIXE MEAL

FEATURING STEAK & SEAFOOD

\$49.95

GEORGE MARTIN'S

STRIP STEAK

60 River Road, Great River NY 11739
631-650-6777 • www.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.

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STRIP STEAK



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631-650-6777 • www.georgemartingroup.com

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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!

BRAND NEW!

VIP Room for private events.
Located right next door!

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

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VILLAGE

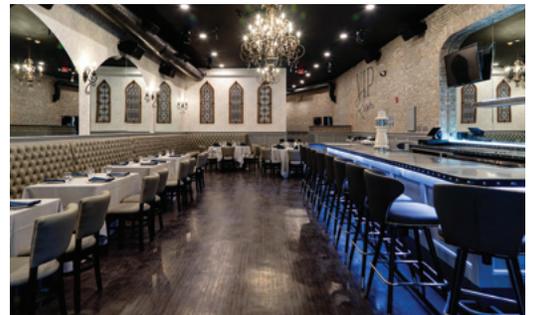
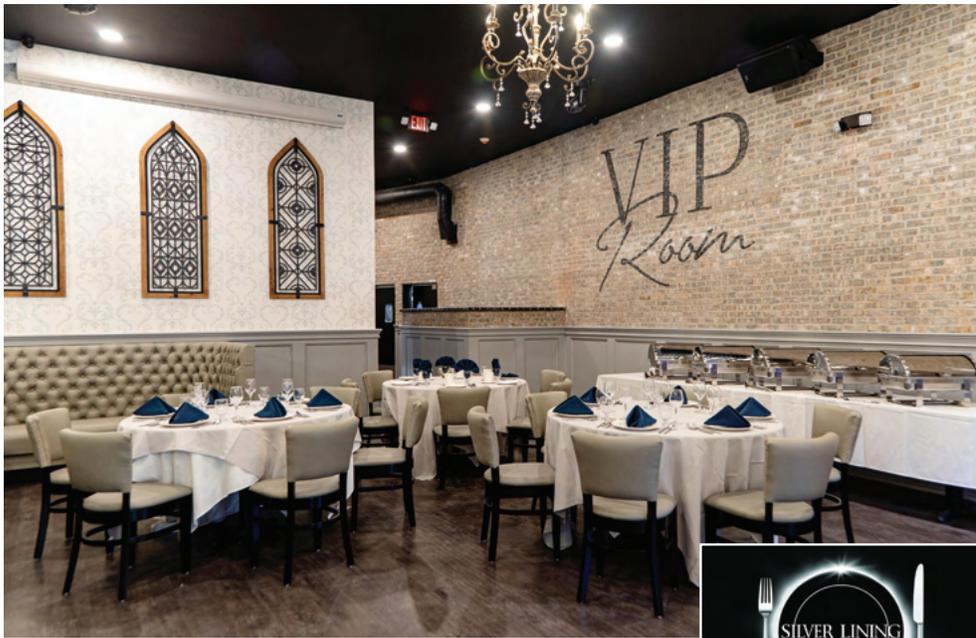


Idiot PUB

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PERFECT FOR ANY CELEBRATION**

Christenings, Showers, Birthdays, Retirements, Engagements, Small Weddings, Seminars, Meeting Space

1-845-VIP Room (1-845-847-7666) • viproompatch@yahoo.com



RUTA OAXACA

APPETIZERS

Fresh Guacamole \$14

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

Ruta Nachos \$14

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

Ceviche del Dia \$21

Chef's daily selection - Made with fresh citrus juices

Chori Queso \$15

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

Chicken Buñuelo \$15

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

Vegetable Empanadas \$15

Queso Chihuahua, spinach, rajas, corn, salsa verde

Shrimp Flautas \$15

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

Vegetable Quesadilla \$17

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

Calamari \$21

Tortilla crusted, pickled jalapeños, Manzano aioli salsa

TACOS

Served with 3 soft homemade corn tortillas

Cochinita Pibil \$22

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

Crispy Shrimp \$23

Guajillo marinated, chipotle aioli, queso fresco, cole slaw

Grilled Chicken \$22

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

Crispy Pescado \$23

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

Vegetable \$20

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

NY Strip Steak \$25

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

Eggs Oaxaqueños \$16

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

Bravo Torta \$17

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

Huevos Rancheros \$17

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

ENCHILADAS

Served with 2 rolled homemade corn tortillas

Verdes \$25

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

Mole \$26

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

Huatulco \$28

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

Vegetable \$23

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

ENTREES

Pechuga & Mole Verde \$27

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

Shrimp Costeños \$30

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

Ribs Istmeñas \$33

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

Grilled Pescado \$37

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

Beef Short Ribs \$33

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

*Steak Oaxaqueño \$38

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

*Tasajo Asada \$39

Grilled Skirt Steak, Cheese Enchilada, tomatillo cuaresmeño chile salsa, sweet plantains, crema, queso fresco

SIDES \$9

Crispy Platanos Street Esquites

Rainbow Roasted Potatoes Sweet Potato Puree

EVERYDAY BRUNCH 12 - 4

*Steak Mixteco \$28

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

Ribs & Eggs \$25

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

Ruta Chilauques \$16

Simmered corn tortilla, salsa verde, fried eggs, queso fresco, fresh avocado, crema, onions, cilantro
Add chicken \$12, Steak \$16

*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 \$17
EVERY TUESDAY

FOLLOW US  
RUTA OAXACA MEX



RUTA OAXACA

LOS COCTELES 16

Sexy Oaxaca

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

Casafortunas

Patron Silver, Cointreau, muddled chiles serrano, cucumbers, agave, fresh lime, poblano salt

Alma Del Sol

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

Amante Picante

Ruta barrel select Patron Reposado, Cointreau, habanero/mango/agave infused, fresh lime, worm salt

Berrylicious

Xicala Mezcal, Cointreau, muddled mixed berries, agave, fresh lime, chichatana salt

No-Mames

(Frozen Raspados) Premium Blanco Tequila, triple sec, house-made fresh sour mix, agave, piquin salt

A-Wevo

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

La Flaka

Patron silver, Cointreau, fresh lime, poblano salt

Guelaguetza

7 Misterios Doba-Yej, Cointreau, fresh house made tamarind puree, agave, fresh lime, chichatana salt

La Chingona

Casamigos Blanco, Cointreau, Pitaya / Peach Puree, (Mexican Dragon Fruit) fresh lime juice, poblano salt

Oralé

Cazadores Reposado, Cointreau, Blood Orange & Coconut puree, agave nectar, fresh squeezed lime juice, worm salt

Paloma Aventurera

Tequila or Mezcal, fresh muddled grapefruit, cranberry bitters, fresh lime, agave, poblano salt

WHITE WINE

Kim Crawford Sauvignon Blanc New Zealand

Glass 14 Bottle 52

Pinot Grigio, Ruffino Lumina Italy

Glass 13 Bottle 48

Chardonnay Simi, Sonoma County, CA

Glass 14 Bottle 53

RED WINE

Cabernet Sauvignon Simi, Sonoma County, CA

Glass 16 Bottle 58

Malbec Salentein Reserve, Mendoza Argentina

Glass 14 Bottle 52

Rioja, Campo Viejo Reserva, Spain

Glass 14 Bottle 52

Unshackled Red Blend by The Prisoner Wine Company, CA

Glass 17 Bottle \$64

NOTORIOUS WINES

Notorious Pink Grenache Rose, France

Glass 15 Bottle 52

Infamous Gold Cabernet Blanc, France

Glass 15 Bottle 52

Scandalous One Cabernet Noir, France

Glass 15 Bottle 52

SANGRIA

Red or White Wine, Brandy Orange Liquor, Seasonal Fruits

Glass 14 Pitcher 48

SPARKLING

Prosecco, Ruffino Lumina, Italy

Glass 13 Bottle 48

Brut Cava, Campo Viejo, Spain

Glass 13 Bottle 48

CERVEZAS

Bottle 7

Corona
Pacífico

Lagunita IPA

Negro Modelo

Modelo Especial

Heineken 0.0
(non-alcoholic)

Draft 9

Lagunita IPA

Modelo Special

Negra Modelo

Pacífico

Micheladas 12

Happy Hour Specials

Mon - Fri - 4PM - 7PM • Bar + Outdoor Dining

Cócteles / Sangria \$10 • Micheladas \$8
Bottles \$5 • Draft \$7

Cócteles / Sangria 2 for 1

Saturday & Sunday 12-4PM

Bottomless Drinks \$35

Bottomless Brunch Saturday & Sunday 11:30am to 4pm
for 90 Min for \$35 Available with purchase of Entree.

Michelada Mimosa Belini
Red/White Sangria
Bloody Maria

TEQUILA & MEZCAL FLIGHTS

Blanco 38

(Choose 3 from the Blanco category)

Extra Añejo 95

(Choose 3 from the Extra Añejo category)

Reposado 42

(Choose 3 from the Reposado category)

Vertical 46

(Choose 1 Blanco, Reposado, Añejo category)

Añejo 48

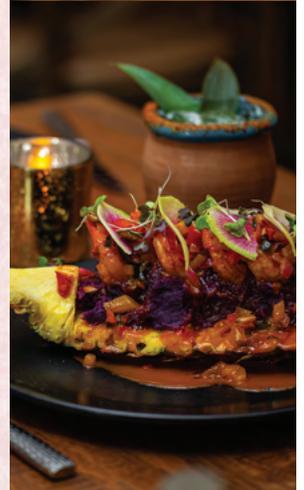
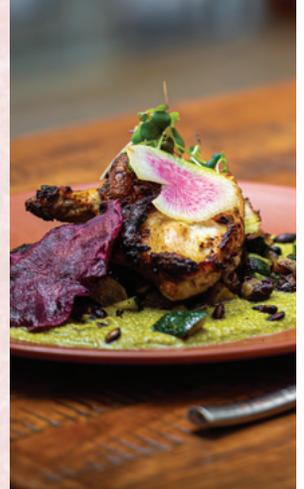
(Choose 3 from the Añejo category)

Mezcal 46

(Choose 3 from the Mezcal category)

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CAPTAIN BILL'S

Premier Waterfront Restaurant on the South Shore of Long Island.



Join us for **Outdoor Deck Dining** this Season!

OPEN 7 DAYS A WEEK



Captain's Seafood Tower for Two

Fresh Seafood

USDA Prime NY Cut Sirloin



Seared Tuna

Daily Specials

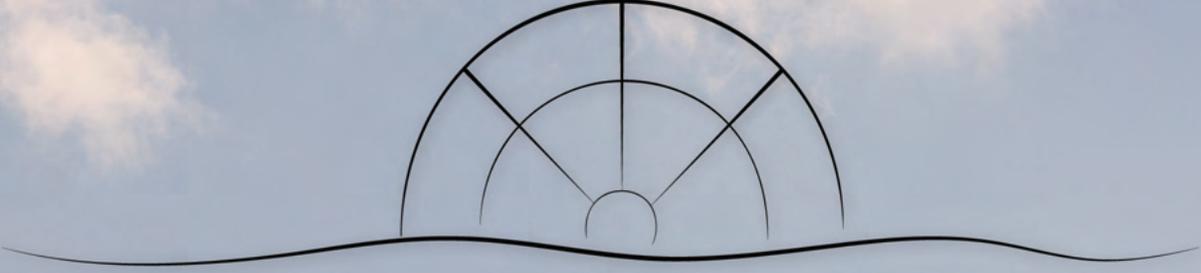
Maine Lobsters



CALL TO MAKE A RESERVATION TODAY
631.665.6262

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 CAPTAIN BILL'S



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Waterfront Weddings Accommodating Up to 250 Guests

ENJOY THE BEAUTIFUL WATERFRONT VIEWS & EXQUISITE SUNSET.
EXEMPLARY SERVICE & SUPERIOR DINING SELECTIONS.



CALL TO SPEAK TO AN EVENT PLANNER

631.665.6262





CAFÉ

Coffee. Kitchen. Cocktails

LOCATION

90 East Main Street
Patchogue, NY 11772

HOURS

Mon, Tue, Wed, Thur, Fri: 11 AM - 10 PM

CONTACT US

(631) 714-5777
JardinCafe326@gmail.com



We are Jardin Café

When we first opened we had the idea to be a hybrid fast casual health food restaurant. We decided to change our concept once we got additional licenses. Now Jardín is functioning as a full bar and restaurant. We kept the healthy and added more depth to our restaurant. Our menu uses a farm fresh & sustainable approach to dining that can fit any dietary choice. Open 7 days a week for brunch, lunch & dinner. Check out our new bar and enjoy our delicious craft cocktails with happy hour deals available every week from 3pm to 7pm. Follow us on Facebook and Instagram and don't miss our bottomless brunch menu every Saturday & Sunday.



Starters

| | |
|---|-------|
| Buff Flower Gluten-free breaded cauliflower, house buffalo sauce & blue cheese crumble <small>GF, VG</small> | 14.99 |
| Pulpo Grilled octopus, olive oil, chilli crusted potatoes, arugula & chimichurri mayo <small>GF</small> | 22.99 |
| Guacamole Fresh made guacamole & yuca chips <small>GF, VG, V</small> | 13.99 |
| Ahi Tuna Tartare Raw ahi tuna, avocado, & yuca chips <small>GF</small> | 19.99 |
| Tuna Tostadas Raw ahi tuna, cucumber, seaweed, guacamole & corn tostada <small>GF, VG</small> | 19.99 |
| Wings Apricot BBQ Chilli or Buffalo | 14.99 |
| Ceviche Chilled shrimp, citrus, guacamole & yuca chips <small>GF</small> | 16.99 |
| Goat Cheese Fritters Breaded goat cheese, homemade jam & balsamic glaze <small>GF</small> | 14.99 |
| Quesadilla Whole wheat tortilla, Mexican cheeses & guacamole Add: Chicken +4 / Steak* +7 / Shrimp +8 / Vegan Cheese +3 | 11.99 |
| Nachos corn chips, melted queso, tomatillo salsa, pickled onions, black beans, candied jalapeño, + crema Add: Chicken +4 / Steak* +7 / Shrimp +8 / Vegan Cheese +3 | 13.99 |
| Calamari Breaded calamari & chipotle sauce | 15.99 |
| Creamy Onion Soup <small>VG</small> Served with mozzarella & toasted baguette | 11.99 |
| Tortilla Soup <small>GF, VG</small> Served with avocado, pico de gallo & tortilla chips | 11.99 |

Pizza

| | |
|--|-------|
| Burrata Flatbread Pizza Basil pesto, melted burrata, prosciutto, red peppers, heirloom tomatoes, arugula & balsamic glaze <small>GF, VG</small> | 22.99 |
| Avo Flats Basil pesto, goat cheese, heirloom tomatoes, avocado, berries, pecans, arugula & balsamic glaze <small>GF, VG</small> | 20.99 |
| Chipotle Chicken Pizza Chipotle sauce, sharp cheddar, mozzarella, roasted chicken, black beans, baby spinach, cherry tomatoes, red onion, radish & chipotle mayo <small>GF</small> | 20.99 |

Handhelds

| | |
|---|-------|
| Grass-fed Burger Grass-fed beef, caramelized onions, cheese, tomato, lettuce & chipotle mayo | 18.99 |
| Veggie Burger Homemade black bean, lentil, & quinoa burger, chipotle coleslaw & BBQ apricot chili glaze | 16.99 |
| South Shore Sandwich Grilled salmon, spring onions, goat cheese, guacamole, heirloom tomato, homemade berry jam, balsamic glaze & sourdough bread | 18.99 |
| Flaming Rooster Sandwich Gluten free fried chicken, chipotle coleslaw, pickled onions & brioche bun | 17.99 |

On or Off Premises Catering Available

Dinner

| | |
|---|-------|
| Kale Pesto Pasta Grilled chicken, kale pesto penne, heirloom tomatoes, parmesan cheese & burrata Add: Shrimp +8 | 25.99 |
| Mango Passion Salmon Salmon, mango passion salsa, avocado mango pico de gallo, sweet plantain & brown rice. <small>GF</small> | 27.99 |
| Churrasco* Grass-fed Argentinian 16oz N.Y strip steak, chimichuri raw butter, moros y cristianos & sweet plantains. <small>GF</small> | 40.99 |
| Bistec Fritas Grilled skirt steak served with mojo chimichuri & truffle parmesan potatoes. <small>GF</small> | 30.99 |
| Pollo Tropical Grilled chicken, mango pico de gallo, avocado, brown rice, black beans & sweet plantains. <small>GF</small> | 24.99 |
| Island Curry Tofu, house curry sauce, sweet potato, cauliflower, broccoli, peppers, avocado & brown rice. <small>V, VG, GF</small> Add Chicken \$23.99 / Shrimp \$26.99 | 20.99 |
| Teriyaki Steak Teriyaki sliced skirt steak, teriyaki vegetables, sesame seeds, grilled pineapple & brown rice. <i>Sub for:</i> Baked Tofu \$19.99 / Chicken \$24.99 / Shrimp \$26.99 | 26.99 |

Lunch

| | |
|---|-------|
| Mango Salmon Bowl Grilled teriyaki salmon, arugula, romaine, mango, pickled cabbage, cherry tomatoes, avocado & Asian sesame | 25.99 |
| Summer Chicken Bowl Free-ranged grilled chicken, brown rice, carrots, roasted pineapple, pickled onions, sesame seeds, avocado, micro greens & mandarin orange ginger | 14.99 |
| Vegan Taco Bowl Tofu taco meat, brown rice, romaine, avocado, pico de gallo, vegan cheddar, black bean, vegan sour cream & vegan chipotle mayo <small>GF, VG, V</small> | 13.99 |
| Spicy Tuna Bowl Ahi tuna loin, brown rice, arugula, avocado, cucumber scallions, micro greens, radish, sesame seeds, wasabi & chipotle mayo <small>GF</small> | 22.99 |

| | |
|---|-------|
| Jardin "Spring" Salad Baby arugula, spinach, GF goat cheese fritters, mandarins, apples, sunflower seeds, red quinoa, sweet potato & balsamic vinaigrette <small>GF, VG</small> | 14.99 |
| Mediterranean Salad Romaine, cherry tomatoes, cucumbers, red onion, bell peppers, pepperoncini, olives, feta, red wine & greek vinaigrette <small>GF, VG</small> | 14.99 |
| Avo Taco Salad Chopped romaine, shredded kale, avocado, pico de gallo, tortilla chips, black beans, corn, red cabbage & chipotle ranch. <small>GF, VG</small> | 13.99 |
| Ahi Salad Ahi tuna, red cabbage, kale, cucumber, scallions, micro greens, shaved radishes, edamame, sunflower seeds, sesame seeds, wasabi & orange ginger sauce | 19.99 |





PATCHOGUE EVENTS 2023

COME SEE WHAT EVERYONE IS TALKING ABOUT



Patchogue's First-ever

Pride Parade 12pm

Sunday June 4
*Rain Date Sunday June 11

Alive After Five® 5-10pm

Thursdays: June 29; July 13; July 27;
August 10
*Rain Date August 17

Patchogue Lions Independence

Day Parade 10:30am

Tuesday, July 4

Great South Bay Music

Festival 3-10pm

Thursday July 20-Sunday July 23

Circus on Main Street

Family Fun Night 5-9pm

Friday, Aug 4
*Rain Date Friday Aug 11

Patchogue Hispanic Parade 12pm

Sunday, August 20
*Rain Date Sunday, August 27

Italian Feast of

St. Liberata 12pm-6pm

Saturday, September 9
*Rain Date Saturday September 16

Patchogue Arts Council

Arts on Terry 11am-3pm

Sunday, September 17

Patchogue Arts Council

MoCA Lights 5pm-11pm

Thursday, October 5-Sunday, October 8

Patchogue Fall Festival 11am-5pm

Saturday, October 14
*Rain Date Saturday October 21

Patchogue Veterans Day

Ceremony 10am

Saturday, November 11

Patchogue River Christmas

Holiday Boat Parade 6pm

Sunday, November 19

Small Business Saturday 11am-3pm

Saturday, November 25

Patchogue Christmas Parade 6pm

Saturday, November 25

Midnight on Main Street 7-9pm

Sunday, December 31



FOR MORE INFORMATION, VISIT PATCHOGUE.COM



BUILDING COMMUNITY THROUGH COMMERCE



Pizza Bar and Kitchen

Sayville's Hottest New Dining Destination



Full Bar • Specialty Cocktails • Catering On or Off Premise
View our full menu online at www.metrosonmain.com
Book Your Private Parties Today!

Early Bird Specials
Mon. - Thurs. 2-5pm

\$16⁹⁹

+tax and gratuity

Daily Lunch Specials
Mon. - Sat. 11-3pm

Ladies Night
Thursdays

Martinis

\$8



Live Entertainment
Every Friday and Saturday 7-10pm

60 Main Street, Sayville

631-256-5956 • www.metrosonmain.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 One)

***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 One)

NY STRIP STEAK
served with roasted 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)



Desserts

(Choose One)

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



The FISH Store

Appetizers

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

Homemade Soups

Soup Du Jour "Ask your server:"

| | |
|--|----------|
| Something new and tasty every day | 7.99 |
| Manhattan Clam Chowder | |
| Classic tomato style and vegetables bursting with flavor. | |
| Bowl..... | 7.99 |
| New England Clam Chowder | |
| White and creamy, full of Long Island Clams and potatoes. | |
| Bowl..... | 7.99 |
| Bread Bowl | Add 2.99 |
| Seafood Bisque | |
| Pink, rich, and creamy, combined with varieties of fresh seafood. | |
| Bowl..... | 7.99 |
| Bread Bowl | Add 2.99 |
| Lobster Bisque | |
| Made from true Lobster stock and Lobster meat, with a creamy velvety flavor. | |
| Bowl..... | 7.99 |
| Bread Bowl | Add 2.99 |

Salads

| | |
|--|-------|
| Caprese Salad | 14.99 |
| Seth's favorite served with fresh mozzarella, tomato, and homemade balsamic reduction served over a bed of greens. | |
| TFS Salad | 14.99 |
| Served with craisins, crumbled feta cheese, glazed walnuts and house dressing. | |
| Caesar Salad | 13.99 |
| Served with croutons and parmesan cheese. | |
| Garden Salad | 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

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| Sandwiches served on a roll with lettuce, tomato, onion, tartar sauce, and macaroni salad. Choice of any one side order. | |
| L.I. Flounder Sandwich | 15.99 |
| Hand cut and breaded flounder, fried and served on a roll with lettuce, tomato, and onion. | |
| Maryland Crab Cake Sandwich | 16.99 |
| Fresh Blue Claw Crab meat patty served with lettuce, tomato, onion, remoulade sauce and onion rings on a roll. | |
| Old Bay Crab Cake Sandwich | 13.99 |
| Homemade cakes formed to fit the bun then deep fried with a hint of Old Bay Spice. | |
| Maryland Soft Shell Crab | MP |
| Maryland Jumbo Soft Crab (seasonal) breaded and fried. A tradition in our area. | |
| The Riley Burger | 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. | |
| Chicken Sandwich | 13.99 |
| Grilled, fried or blackened chicken served on a roll. | |
| Meatball or Chicken Parm Hogle | 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. | |
| Poached Salmon | 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 | |
| Flounder Francese | 25.99 |
| Hand cut Montauk flounder, flour dredged, pan seared, and finished in a francese sauce served over rice. | |
| Mango Peach Swordfish or Salmon | 25.99 |
| Grilled swordfish served over rice and smothered in a mango peach sauce. | |
| Scampi Encrusted Sea Scallops | 27.99 |
| Long Island Dry Ocean Sea Scallops pan seared and encrusted with our own scampi sauce resting over a bed of linguine. | |

Cold Seafood Sampler \$23.99

Includes 6 Little or Top Necks on the 1/2 shell, 6 Oysters on the 1/2 shell & 7 Shrimp Cocktail

TFS Combo Platter \$21.99

Wings, Mozzarella Sticks & Onion Rings

Hot Seafood Sampler \$18.99

Includes Crab Cake Sliders, Calamari, Stuffed Clams & Potato Skins

"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



Fish Store Favorites *continued*

| | |
|---|-------|
| Peppercorn or Sesame Crusted Tuna | 26.99 |
| Your choice of crusted tuna pan seared to your liking served over mashed potatoes and fine creamed spinach. | |
| Coconut Shrimp | 24.99 |
| Big Mama's secret blend of homemade coconut breaded shrimp complimented with sweet dipping sauce served over rice. | |
| Maryland Jumbo Lump Crab Cakes | 22.99 |
| Homemade Blue Claw crab cakes sautéed in a scallion sherry wine sauce. Served over rice with fresh vegetable. | |
| Lobster Marinara | 31.99 |
| "Our Signature Dish" Lobster, clams, mussels, shrimp, & bay scallops in a homemade sweet, fra diavolo or white sauce served over linguine. | |
| Cedar Plank Salmon | 26.99 |
| Fresh cut Atlantic Salmon baked on cedar plank with brown sugar glaze and served with homemade mashed potatoes. Wild Salmon +4.99 | |
| Fish Tacos | 23.99 |
| Grilled codfish in soft tacos wit lettuce, tomato, onion, cheddar cheese and salsa. Served with sour cream and rice. *Substitute Shrimp 2.99, Tuna 3.99 or Chilean Sea Bass 4.99. | |
| Lobster Roll Dinner | 24.99 |
| Fresh lobster salad overflowing in a sweet toasted bun with choice of any side. | |
| Caprese Tilapia | 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. | |
| Lobster Mac & Cheese | 27.99 |
| Fresh lobster meat in a creamy cheese sauce with macaroni. | |
| Shrimp Carbanaro | 24.99 |
| Shrimp covered in an alfredo sauce with bacon and peas over linguini. | |
| Chilean Sea Bass | 26.99 |
| Pan seared then baked in a sherry cream sauce served with rice | |

Land Lovers Menu

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| Served with your choice of the soup of the day or house salad | |
| 10oz Flat Iron Steak | 22.99 |
| Grilled the way you want it, served in Mom's homemade delicious marinade. Baked potato and vegetable. | |
| Chicken Portafino | 21.99 |
| Parmesan-breaded, boneless breast, pan-seared and covered in a scallion, lemon sauce. Served over rice. | |
| Grilled Chicken and Broccoli | 21.99 |
| Sauteed in white garlic wine sauce served over linguine. | |
| Chicken Parmigiana | 21.99 |
| Hand-breaded, deep-fried chicken covered in marinara sauce and mozzarella, served over linguine. | |
| Linguine with Meatballs | 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 | |
| Clam Sauce Red or White | 22.99 |
| Atlantic Ocean clams smothered in choice of homemade red or white sauce, served over linguine. | |
| Mussels | 22.99 |
| Prince Edward Island mussels cooked in a garlic wine or marinara sauce, served over linguine. | |
| Shrimp or Flounder Parmigiana | 24.99 |
| Deep fried breaded shrimp covered in marinara sauce and mozzarella cheese, served over linguine. | |
| Linguine Shrimp Scampi | 22.99 |
| Pan-seared shrimp in a tasty garlic, oil and breadcrumb mix, served over linguine. | |
| Shellfish Marinara | 26.99 |
| Shrimp, scallops, clams, and mussels, served in your choice of red or white sauce over linguine. | |
| Shrimp and Scallops in Pink | 24.99 |
| Sautéed shrimp and bay scallops covered in a creamy pink sauce served over linguine. | |
| Crispy Calamari Delight | 22.99 |
| Long Island, tender calamari breaded and fried then covered with marinara sauce and mozzarella, served over linguine. | |

Kids Menu 9.99

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

Fresh from our Counter

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

Fried Dinners

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

Broiled or Grilled Dinners

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

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

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

Lobster Bake
1 - 1¹/₄ Lb North American Lobster, L.I. Clams, L.I. Steamers, Prince Edward Island Mussels & corn on the cob or baked potato. Market Price

The Blue Point Combo
Go Local
\$15.99
8 Blue Point Clams on the 1/2 shell & a 16oz Blue Point Beer on Tap

BLUE/POINT
FISHING CO. ANY FISH

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

*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.

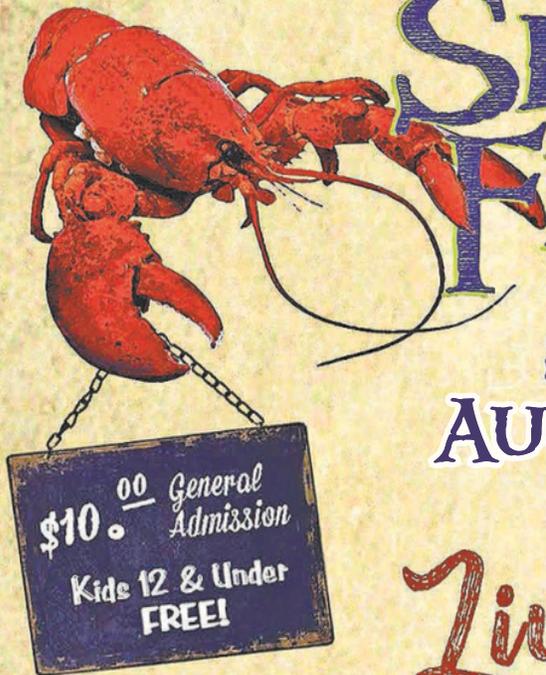
Prices are subject to change

Plate Share \$6.95

The **FISH** Store



THE LONG ISLAND MARITIME MUSEUM &
SUFFOLK COUNTY EXECUTIVE STEVEN BELLONE
PRESENT



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SATURDAY & SUNDAY
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11:00 AM - 6:00 PM

Live Performances
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CHACHAMA GRILL

THE BEST KEPT SECRET

Prix-Fixe served daily

\$55.00 - 3 Courses

Available All Day

Tuesday-Thursday & Sunday

Friday and Saturday till 5:45pm

Wednesdays Lobster Bake

\$85 - 4 courses

2lb Lobster

Thursdays Latin Night

\$38.00 - 3 courses



655-8 Montauk Highway, East Patchogue

631-758-7640

chachamagrill.com



Chef Luis Marin

Like every story has it's beginning, this is ours

Chef Luis Marin, comes from a small town in Ecuador, South America. He grew up in the restaurant business, he got his talent from his mother who owned a restaurant in his native country. He migrated to the US, and decided to make cooking his career. After many years of indulging people with his delicious food in a local restaurant in Bellport NY, where his food became very popular. He decided to open his own restaurant, along with his two daughters Jessica and Ivonne who also have been in the restaurant business for many years. This family trio loves to open the doors of Tiesto's and make you feel like home.

HAPPY HOUR
11-7PM MON-FRI
Half Off Beer, Wine,
Sangria and Margaritas.

TEQUILA AND TACO TUESDAYS
\$5 TACOS
Your Choice of Beef, Steak,
Chicken, Shrimp or Fish

\$5 Tequila Shots
\$7 House Margaritas



Brunch Served Friday, Saturday and Sunday 11-3pm



Catering available on premises or to go
Opens at 11 a.m. Daily at 411 West Main St., Patchogue
631-730-8602

Mon-Thu 11-9pm Fri-Sat 11-11pm Sun 11-10pm

Here's a sampling of our specialties and customer favorites!

Many Gluten Free Choices to choose from!
Visit tiestosrestaurant.com for full menu.

APPETIZERS

GUACAMOLE BOWL 14
With tricolor corn tortilla chips or tostones

QUESADILLAS
(Gluten free option available) 2
Salsa, guacamole, sour cream, tortilla chips
CHEESE 12 CHICKEN 14 STEAK 16
SHRIMP 18 LOBSTER 20 MIXED 22

NACHOS
3 bean chili, guacamole, sour cream and pico de gallo.
CHEESE 13 CHICKEN 15 STEAK 16
BBQ PORK CARNITAS 17 SHRIMP 18

FRIED CALAMARI / CALAMAR FRITO 15

JUMBO WINGS/ ALITAS DE POLLO 15
Buffalo, BBQ, Honey chipotle, Asian, Tiestos sauce.

TIESTO'S PICADA (FINGER FOOD)
HALF 35 FULL 50
Chicken(Grilled-breaded), Grilled steak, chicharron, chorizo, green plantains, empanadas, cassava fries, topped with avocado and tomato slices.

EMPANADAS
With 2 mild spicy sauces.
Mixes with rice and black beans
chicken 11 Beef 11

SPANISH STYLE MIXED SEAFOOD SOUP WITH RICE/ SOPA DE MARISCOS CON ARROZ 18

SHRIMP CEVICHE 16
Served with green plantains

SALADS | ENSALADAS

AVOCADO TOMATO CUCUMBER FETA CHEESE SALAD 12
Baby spinach, feta cheese, toasted almonds, sweet and sour vinaigrette.

TIESTO'S CHOPPED SALAD 12
Queso fresco, avocado, tomato, corn, lentils and citrus vinaigrette.

APPLE GOAT CHEESE SALAD 12
Mixed greens, walnuts, dried cranberries, red onions and maple mustard dressing

SOUTHWEST SALAD 12
Baby spinach, fresh corn, carrots, avocado, tomato, corn chips, scallions, monterey jack cheese, with chipotle ranch dressing.

PASTAS

POTATO GNOCCHI MAC & CHEESE 17
WITH BACON AND SPINACH
TIESTOS SHRIMP 24
ANGEL HAIR, CAPERS, TOMATO BASIL,
GORGONZOLA SAUCE.

NATIVE DISHES

ECUADORIAN CHURRASCO/ CHURRASCO ECUATORIANO 24
Strip loin, white rice, beans, 2 eggs, fries, avocado, sweet plantains, sauteed onions and tomato.

BANDEJA PAISA 21
Strip loin, chicharron (pork rind), chorizo, rice, beans, avocado, egg, sweet plantains.

CHAULAFAN 24
Stir-fried rice with chicken, steak, shrimp, sausage, onions, garlic, peppers, peas, carrots, scramble eggs, spices, and herbs. Served with maduros (sweet plantain)

ARROZ CON POLLO/ CHICKEN STYLE RICE 20
Mixed yellow rice, sausage, peas, carrots, sweet plantains, pinto beans.

MIXED SEAFOOD CASSEROLE / CAZUELA DE MARISCOS 36
Fried yuca, shrimp, mussels, clams, lobster tail, calamari in tomato cream sauce.

ENTREES

MARINATED SKIRT STEAK / ENTRANA A LA PARRILLA 34
Mashed potatoes, mixed veggies

GRILLED PRIME FILET MIGNON WITH SHRIMP/ MAR Y TIERRA 36
Mashed potatoes, asparagus, and garlic demi sauce

20OZ. GRILLED BONE IN PRIME STRIP LOIN STEAK 34
Potato cake, asparagus, salsa verde.

CABERNET BRAISED BONELESS SHORT RIBS 28
Mashed potatoes, asparagus

MARINATED GRILLED PORK CHOPS / CHULETA CON HUESO MARINADA 26
Mashed potatoes and brussels sprouts

PAN SEARED WILD SALMON / SALMON A LA PLANCHA 26
Potato cake (llapingachos), asparagus and saffron cream sauce

MIXED SEAFOOD PAELLA WITH CHORIZO 36
Yellow rice, shrimp, muscles, clams, lobster tail, calamari, on a saffron broth

SHRIMP IN GARLIC OIL / CAMARONES AL AJILLO 26
Yellow rice and broccoli

HANDHELDS

BUFFALO CHICKEN SANDWICH 16
On brioche, American and Swiss cheese.

CUBAN SANDWICH / SANDWICH CUBANO 16
Pickles, ham, pork carnitas, swiss cheese, mayo, dijon mustard, pickles.

BURGERS

CHOICE OF REGULAR FRENCH FRIES, SWEET POTATO 1 FRIES, YUCA FRIES 2 OR SALAD.

TIESTO'S BURGER 16
Chipotle ranch, guacamole, pico de gallo, jalapeños and queso fresco

BRUNCH BURGER 16
Fried eggs, bacon, american cheese ketchup / mayo sauce.

SURF & TURF BURGER 18
Shrimp, avocado chipotle sauce, mozzarella cheese.

Two Morrows

PUB



WHERE FAMILY & FRIENDS MEET

Appetizers

| | |
|--|--------------|
| Potato Skins <i>Add Beef Chili +2</i> | 9.95 |
| Bavarian Pretzel w/ Cheese Sauce | 9.95 |
| Chicken Tenders <i>With honey mustard or BBQ sauce</i> | 9.95 |
| Quesadilla w/ Sour Cream & Salsa <i>Add Grilled Chicken +4</i> | 8.95 |
| Mozzarella Sticks <i>With Marinara Sauce</i> | 9.95 |
| Traditional Wings | |
| • 8 Bone in/Boneless | 9.95 |
| • 12 Bone in/Boneless | 13.95 |
| <i>BBQ, Buffalo, Whiskey BBQ, Thai Chili</i> | |
| Crab Cake w/ Corn Relish | 10.95 |
| Chili Nacho's | 14.95 |
| <i>Our own beef chili on tortilla chips w/cheese sauce, melted cheddar cheese topped with pico de gallo and sour cream.</i> | |
| Nacho Supreme | 10.95 |
| <i>Tortilla chips topped with cheese sauce, cheddar cheese with shredded lettuce, pico di gallo, black olives, jalepno's and sour cream.</i> | |
| <i>Add Chicken +4</i> | |
| Cheese Fries | 10.95 |
| <i>Perfect combination of fries, chili, our own cheese sauce and shredded sharp cheddar cheese.</i> | |
| <i>Add Chili +4</i> | |

Kids

| | |
|------------------------------|-------------|
| Chicken Tenders | 7.95 |
| Grilled Cheese | 7.95 |
| Mac & Cheese | 7.95 |
| <i>ALL SERVED WITH FRIES</i> | |

Salads

| | |
|--|--------------|
| Caesar | 9.95 |
| Garden | 8.95 |
| Greek | 10.95 |
| Cranberry Gorgonzola w/Walnuts | 11.95 |
| Crispy Chicken Ranch | 12.95 |
| Dressings <i>Italian, Ranch, Greek, Blue Cheese, Balsamic & 1000</i> | |
| Add Chicken | +4.00 |
| Add Burger | +5.00 |
| Add Crab Cake | +6.00 |

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 |

Sides

| | |
|--|--------------------------|
| French Fries | Sm. 3.95 Lg. 7.95 |
| Sweet Potato Fries | Sm. 4.95 Lg. 8.95 |
| Frings | Sm. 4.95 Lg. 8.95 |
| Onion Rings | Sm. 4.95 Lg. 8.95 |
| Cole Slaw • Potato Salad • Mac & Cheese | |
| Mashed Potatos • Macaroni Salad | 3.95 |



Boar's Head

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



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.*

Sandwiches

| | |
|--|--------------|
| 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> | |
| Hot Pastrami Sandwich | 16.95 |
| <i>Served on marbled rye w / your choice of 1000 island or mustard</i> | |
| BLT Piled High w/Crispy Bacon | 16.95 |
| <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> | |
| Fried Crab Cake | 16.95 |
| <i>Served on brioche bun w / lettuce & tomato</i> | |
| Honey Mustard Grilled Ham & Cheese | 15.95 |
| <i>Hot Boars Head Ham & Swiss on Grilled Sourdough Bread with Honey Mustard Sauce</i> | |
| Cold Sandwiches | |
| <i>Served with lettuce, tomato and pickle</i> | |
| Roast Beef, Turkey, Ham | 15.95 |
| Pastrami, Corn Beef | 16.95 |
| Bologna, Liverwurst | 12.95 |

*Choice of either a kaiser roll, marble rye, brioche bun, sourdough toast or wrap. Gluten free bread available for dietary needs. *This menu item can be cooked to order. Gluten Free Bread +2*

All burgers/sandwiches include choice of trench fries, steak fries, cole slaw, potato or macaroni salad.

Main Course

| | |
|--|--------------|
| Fried Chicken Dinner | 17.95 |
| <i>Southern fried chicken smothered with our savory brown gravy. Served with mashed potatoes and vegetable of the day</i> | |
| Hot Roast Beef | 17.95 |
| <i>Roast beef with grilled peppers, savory gravy and melted mozzarella served with mashed potatoes and vegetable of the day</i> | |
| Mac & Cheese | 10.95 |
| <i>Our own creamy cheddar cheese sauce folded with elbow macaroni, topped with sharp cheddar cheese and baked - Add Chili +3 Burger* +5 Chicken +4</i> | |
| Baked Sheperds Pie | 18.95 |
| <i>seasoned ground beef, peas, carrots and corn. Folded with savory brown sauce and topped with buttery mashed potatoes</i> | |

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



Burgers

| | |
|--|--------------|
| 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> | |
| Texas Burger* | 17.95 |
| <i>8oz Char-broiled Burger topped with Carmelized Onion, Melted Cheddar Cheese, Crispy Bacon and our own Roasted Jalepeno BBQ Sauce</i> | |
| Open Face Mushroom Cheddar Burger* | 17.95 |
| <i>8oz Charbroiled Burger topped with melted cheddar cheese. sauteed mushrooms and our own savory brown gravy</i> | |

Extras/Enhancer

| | |
|--|-------------|
| American, Swiss, Cheddar, Pepper Jack, Mozzarella, Muenster & Blue Cheese | 1.00 |
| Grilled Onions, Mushrooms, Fried or Over Easy Egg | 1.50 |
| Crispy Bacon | 3.95 |
| Extra Burger Patty* | 5.00 |

Desserts

| | |
|-----------------------------|-------------|
| Carrot Cake | 8.95 |
| Chocolate Cake | 8.95 |
| Cheese Cake | 7.95 |
| Italian Rainbow Cake | 8.95 |

Drinks

| | |
|----------------------|-------------|
| Coffee/Tea | 3.00 |
| Iced Tea | 3.00 |
| Soda | 3.00 |
| Spiked Coffee | 9.00 |



Have your next party with us! // 631.475.6334

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

Pub Culture and Gourmet Fare:

THESE FINE EATERIES & PUBS ARE PROUD SPONSORS OF THE



Arooga's Grille House & Sports Bar

1 W Main St., Patchogue | 888-882-WING (9464) | arogas.com

Known for their award-winning wings, which have received 5X Buffalo Wing Festival recognition, with a wide variety of sauces to suit every taste. High-quality ingredients are prioritized, utilizing organic options whenever possible, and sourcing from producers who share a commitment to sustainable farming and eco-friendly practices.



Bobbique

70 West Main St., Patchogue | 631-475-7744 | bobbique.com

BOBBIQUE brings the authentic flavor of Tennessee through dishes like St. Louis style ribs, brisket, pulled pork, and barbecued salmon & shrimp. Slow cooking techniques in their renowned 700lb barbecue "pit" ensure that their menu delivers on their message.



Catch Oyster Bar

63 N. Ocean Ave., Patchogue | 631-627-6860 | catchoysterbar.com

Catch Oyster Bar is a collaboration between a father and son, reviving Long Island tradition for the next generation of seafood lovers. Their focus is on daily, local, and sustainable products, accompanied by complementary spirits.



Daisy's Nashville Lounge

22 W. Main St., Patchogue | 631-438-0296 | daisysli.com

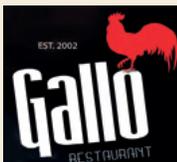
A country-themed spot, offering an authentic experience. With a prime Main Street location, it is an ideal venue for birthdays, bachelorette parties, and other special occasions. The crafted menu, refreshment options, and state-of-the-art sound and lighting make Daisy's a perfect choice.



Donatina

18 West Ave., Patchogue | 631-730-7002 | donatinapizza.com

Voted the best pizza on Long Island for four consecutive years, Donatina is renowned for its wood-burning oven from Marr forni. With the oven cooking at 900 degrees, their pizzas are ready in just 90 seconds.



Gallo Restaurant

3 E. Main St., Patchogue | 631-475-4667 | gallorestaurant.com

Founded by the Bustamante family in 2002, has been a thriving business ever since. While constantly making improvements, they have maintained their great food, which has remained true to its Colombian roots for centuries. The presence of a family member on the floor, serving and greeting customers, has contributed to their success.



James Joyce

49 South Ocean Ave., Patchogue | 631-562-4000 | jamesjoyceny.com

Named after Ireland's renowned poet, James Joyce combines a modern space with classic Irish flavors. They offer a diverse menu featuring contemporary and traditional Irish dishes, along with a wide selection of beverages, including Long Island brewed specialty beers. Live music adds to the vibrant atmosphere on weekends.



Pera Bell Food Bar

69 E. Main St., Patchogue | 631-447-7766 | PeraBellFoodBar.com

PeraBell Food Bar is a neighborhood-style restaurant that takes pride in serving globally inspired cuisine in a casual, refined setting. Experience their inventive, globally-inspired dishes while enjoying a warm and inviting ambiance.



That Meetball Place

52 West Main St., Patchogue | 631-569-5888 | thatmeetballplaceli.com

That Meetball Place celebrates the simplicity and comfort of meatballs, inspired by fond memories of family meals. They provide a variety of meatballs, salads, and sides made with fresh ingredients. The inviting atmosphere on Main Street has become a gathering spot for friends and families, serving fresh, simple, and delicious food.



The Tap Room

114 W. Main St., Patchogue | 631-569-5577 | TheTapRoomLi.com

In 2011, bartenders James Bonanno and David Johnson envisioned owning their own restaurant and bar. They seized the opportunity when they discovered an available space on Patchogue's Main Street, gathering initial capital from supportive friends and family. They worked diligently to create a welcoming Tap Room with elevated pub fare, a rotating craft beer menu, and a commitment to hospitality.

Patchogue's Vibrant Food Scene

THE ANNUAL ST. PATRICKS PARADE AND WIT & WISDOM NEWS



The State Room

67 West Main St., Patchogue | 631-447-2337 | thestateroomli.com

Located on the second floor of a historic building once owned by James G. Shand, The State Room is an intimate cocktail lounge. With a menu of small plates and a well-crafted bar offering unique cocktails, curated wines, and a selection of beers, it provides a sanctuary for relaxation and enjoyment. They aim to offer guests an unexpected and memorable experience.



Village Idiot Pub

8 E. Main St., Patchogue | 631-289-8471 | villageidiotpul.com

The Village Idiot Pub is an offbeat and eccentric establishment that caters to sports enthusiasts and comedy lovers. It offers a comfortable and welcoming environment to watch games and unwind. Originally a small pub, it has expanded to include a full-service dining room, lively nightlife with DJs on weekends, and a popular happy hour with drink specials and a vibrant party atmosphere.

SPONSORED BY

THE GREATER
PATCHOGUE
FOUNDATION

Patchogue

FINE EATERIES & PUBS



DRIFT 82

OPEN ALL YEAR ROUND

WATERFRONT DINING AND GAZEBO BAR



ALFRESCO DINING
PRIVATE EVENTS

LIVE MUSIC EVERY DAY
Till 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 \$24**
Served with fresh herbs

Beef Carpaccio \$22
Thinly sliced filet mignon with arugula, capers, shaved parmesan cheese and olive oil

Cajun Seared Tuna \$19
Cajun Seasoned Ahi-Tuna, Served over a Bed Of Mixed Greens with Wasabi Mayo & Teriyaki Drizzle

Shrimp & Lobster Wontons \$19
Fresh Shrimp & Lobster Filled Wontons. Served with Hoisin Sauce

Artichoke Spinach Dip \$17
Artichoke Hearts, Spinach, and Cream Cheese Blend Served with Tortilla Chips. (Add Crab Meat \$20)

Calamari \$18
Served with Marinara, Garlic Aioli Tossed with Hot Cherry Peppers

Clams Oreganata \$16
Local Fresh Whole Clams with Seasoned Bread Crumbs, Garlic White Wine Butter

Clams Casino \$17
Fresh Local Little Neck Clams Topped with a Blend of Sautéed Peppers, Onions, Bacon & Herb Butter

PEI Mussels \$17
Served in a Red Sauce or Garlic White Wine Sauce

Jumbo Lump Crab Cake \$21
Pan Seared over Mixed Greens with Garlic & Roasted Red Pepper Aioli

Oyster Rockefeller \$19
Oysters Filled with Creamy Spinach, Bacon & Parmesan Cheese

Coconut Shrimp \$18
Served with a side of Orange Horseradish Marmalade

Baked Shrimp \$19
Served in a Lemon Garlic Wine Sauce with Herb Breadcrumbs

Marinated Steak Tidbits \$24
Steak Cubes in our Famous VIP Marinade Topped with Bleu Cheese Crumbles & Scallions Served with Garlic Crostini

Black Pepper Bacon \$19
Thick Cut Bacon (House Cured) and House Made Sweet BBQ glaze

RAW BAR

Colossal Shrimp Cocktail (4) \$25

Local Littleneck Clam on the Half Shell
1/2 Dozen \$13 | Dozen \$23

Fresh Local Oysters on The Half Shell
1/2 Dozen \$17 | Dozen \$30

Kumamoto Oysters From The West Coast
1/2 Dozen \$25 | Dozen \$44

Tuna Tartare \$20
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 \$29
3 Oysters, 3 Clams and 2 Colossal Shrimp

SOUP & SALADS

Lobster Bisque \$14
Winner of The 19th Annual LI Chowder Contest!

On The Waterfront
Seafood Chowder \$13

Add to Any Salad:
Chicken \$9 / Shrimp Or Scallops \$13 / Steak \$13 / Salmon or Seared Tuna \$15

Garden Salad \$11
Romaine Lettuce, Tomato, Carrots, Red & Green Peppers, Cucumber & Red Onion

Baby Spinach Salad \$15
With Goat Cheese, Avocado, Apples, Grape Tomatoes, Toasted Almonds, Topped with Balsamic Vinaigrette

Loaded Wedge \$15
Crisp Iceberg Lettuce with Tomato, Bleu Cheese, Bacon Bits Topped with Bleu Cheese Dressing

Hail Caesar \$14
Romaine Lettuce with Creamy Caesar Dressing Served with Croutons & Parmesan Cheese

Bistro Salad \$15
Mesclun Greens, Fresh Mozzarella, Roasted Red Peppers with a Balsamic Glaze

Caprese \$15

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

Classic Cobb \$18
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 \$37
Pan Seared with Sautéed Bok Choy & Hoisin Sauce Topped with Seaweed Salad

Mahi Mahi \$34
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 \$40
Sautéed Shrimp, Scallops, Mussels, Clams & Calamari in a Spicy Plum Marinara Sauce over Linguini

Salmon \$36
Pan Seared over a Bed of Sautéed Spinach Topped with Artichokes, Tomato & Olive Tapenade

Baked Shrimp \$34
Served in a Lemon Garlic Wine Sauce with Herb Breadcrumbs

Dover Sole \$37
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 \$33
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 \$38
Sautéed Chunks of Fresh Lobster in a Cream Sauce with Sharp Cheddar Cheese & Cavatappi Pasta

Chilean Sea Bass \$40
Pan Seared Crusted with Sautéed Cherry Tomatoes, Shallots, Parmesan Bread Crumbs, & Parsley

FROM THE LAND

Petit Filet Mignon* (8oz) \$51

Filet Mignon* (14oz) \$59

Ribeye* (24oz) \$57

New York Strip Steak * (16oz) \$53

Porter House* (24oz) \$68

LOCAL FAVORITES

Roasted Half Chicken \$33
Baked in our own Herb Citrus Marinade over Garlic Mashed Potato

Pan Seared Chicken Cutlet \$31
Sautéed with Sun-Dried Tomatoes, Capers, with a Touch of Butter, White Wine & Chicken Broth, Served with a side of Broccoli

Long Island Duck \$35
Half Roasted Duck with Natural Demi-Glaze Served with Roasted Potatoes

Penne 82 - \$29
Penne Tossed with Grilled Chicken, Sautéed Spinach, Asparagus & Mushrooms with Olive Oil & Roasted Garlic

Fettuccine \$36
Shrimp & Scallops with Sautéed Shallots, Shiitake Mushrooms in a Light Brandy Cream Sauce

Porterhouse Pork Chop \$35
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!**

*Prices subject to change



BELLPORT VILLAGE LI NY

ESTD 2008



PORTERS

on the lane

19 BELLPORT LN, BELLPORT VILLAGE · 631.803.6067 · PORTERSONTHELANE.COM



Porters on the Lane is one of the premier restaurants in Bellport Village. We feature steaks and seafood and is open seven days. The atmosphere is decidedly nautical in flavor and the front porch is always a special place to dine. Reservations are always a good idea.

APPETIZERS

TID BIT SKILLET

MARINATED FILET MIGNON TID BITS | HOT GORGONZOLA CREAM FONDUE-17

THE CRAB CAKE

PANKO CRUST | JALAPENO CORN SALSA | GUACAMOLE & SPICY AIOLI-16

BONELESS BITES

CHOOSE SAUCE 🍷 GENERAL TSO OR SPICY BUFFALO-14

FRIED CALAMARI

PARMESAN DUSTED | HOT CHERRY PEPPERS | SPICY MAYO & MARINARA-16

BUFFALO WINGS

10 PC SPICY BUFFALO CHICKEN WINGS | BLEU CHEESE | CELERY-15

PROVOLONE WEDGES

BASIL PESTO | MARINARA SAUCE | AGED BALSAMIC DRIZZLE-13

LOBSTER CRAB DIP

3 CHEESE LUMP CRAB TOPPED W/ A BUTTER POACHED LOBSTER CLAW & TOASTED CROSTINIS-19

STEAMED CLAMS

WHITE BEANS, GARLIC, SHALLOTS, BUTTER & WHITE WINE W/ A TOASTED CROSTINI-18

BITTY BURGERS

2 BRIOCHE BUN BEEF SLIDERS | AMERICAN CHEESE | 1000 ISLAND | LETTUCE | B & B PICKLE CHIPS-14

BAKED CLAMS

GARLIC, WHITE WINE, LEMON, BACON, PARMESAN & HERB BREADCRUMBS-15

MINI TUNA TACOS

SESAME GINGER DRESSING | SEARED TUNA | GUACAMOLE & MANGO SALSA | SRIRACHA-16

SALADS

MARKET GREENS

MIXED GREENS | CARROTS | RED ONION | TOMATO | BALSAMIC VINAIGRETTE-11

THE WEDGE

ICEBERG | BACON BITS | TOMATO | RED ONION | BLEU CHEESE DRESSING-14

BRIE & ARUGULA

ARUGULA | PEACHES | BRIE CHEESE | DRIED CHERRIES | TOASTED ALMONDS | BERRY VINAIGRETTE-15

CAESAR CHOP

ROMAINE | SHAVED PARMESAN | HERB BAKED CROUTONS | CAESAR DRESSING-13

MEXI CHOPPED SALAD

ROMAINE | TOMATO | RED ONION | JALAPEÑOS | MANGO | AVOCADO | CORN | TORTILLAS | CITRUS DRESSING-16

SAL-ADD=ITIONS

GRILLED CHICKEN-12 · GRILLED SHRIMP-21 · FILET TID BITS-17 · SALMON-19 · TUNA-20

SOUPS

NEW ENGLAND CLAM CHOWDER

CHOPPED CLAMS | CREAMY VELOUTÉ | CORN | BACON | POTATOES-11

FRENCH ONION SOUP CROCK

CARAMELIZED ONIONS | GRUYERE CHEESE | TOASTED WHITE BREAD-11

ON THE BUN

CHOICE OF HOUSE FRIES OR MIXED GREENS SALAD & A DILL PICKLE SPEAR

MARINATED SKIRT STEAK SANDWICH

MOZZARELLA | ONIONS | MUSHROOMS | TOASTED GARLIC BUTTER CIABATTA-26

CHICKEN SANDWICH

BACON | LETTUCE | SWISS | GUAC | ONION | TOMATO | SPICY MAYO | CIABATTA-19

CRAB CAKE B.L.T

BRIOCHE BUN | SPICY MAYO | LEMON AIOLI | BACON | LETTUCE | TOMATO-28

PORTERS SIRLOIN BURGER

TOASTED BRIOCHE BUN | LETTUCE | TOMATO | RED ONION-18 **EXTRA TOPPINGS**

\$1 AMERICAN · SWISS · SPICY AIOLI \$2 MOZZARELLA · CHEDDAR · SAUTÉED ONIONS
 \$3 GUACAMOLE · CRISPY BACON · SAUTÉED MUSHROOMS · BLEU CHEESE CRUMBLES

BELLPORT VILLAGE LI NY

E S 2 0
 T D 0 8

PORTERS
on the lane

RAW BAR

OYSTERS ON THE 1/2 SHELL

HALF DOZEN · MIGNONETTE SAUCE-18

CLAMS ON THE 1/2 SHELL

HALF DOZEN LITTLENECKS · COCKTAIL SAUCE-13.50

SHRIMP COCKTAIL

5 JUMBO SHRIMP · COCKTAIL SAUCE-18

LOBSTER COCKTAIL

RAW CUCUMBER SALAD · LEMON AIOLI-28

PETITE RAW BAR

3 CLAMS & 3 OYSTERS · 3 SHRIMP & LOBSTER COCKTAIL-45

GRAND RAW BAR

6 CLAMS & 6 OYSTERS · 5 SHRIMP & LOBSTER COCKTAIL-75

MAINS

CHICKEN CORDON BLEU

HAM | SWISS | BREADCRUMBS | PARMESAN CREAM | FRENCH BEANS | MASHED POTATOES-33

PULLED CHICKEN POT PIE

PUFF PASTRY | CORN | CARROTS | CELERY | PEAS | POTATOES | ONIONS-28

ASIAN CHILEAN SEA BASS

SESAME HOISIN BABY BOK CHOY STIR FRY | WHITE RICE | PICKLED CARROTS-40

CITRUS GLAZED SALMON

SAUTÉED SPINACH | MASHED POTATOES-34

LOBSTER MAC N CHEESE

SAUTÉED LOBSTER | ELBOW PASTA | CHEESE | BAKED CRUMBS & 1/2 LOBSTER TAIL ON TOP-34

SEAFOOD FETTUCCINI

SCALLOPS & SHRIMP | MUSHROOMS | TOMATOES | WHITE WINE GARLIC SHALLOT BUTTER CREAM-36

WHITE TRUFFLE RAVIOLI

TOMATOES | PARMESAN TRUFFLE CREAM SAUCE | AGED BALSAMIC DRIZZLE-28

NEW ZEALAND BABY LAMB CHOPS

ROASTED POTATO MEDLEY | SAUTÉED SPINACH | PORT GLAZE | MINT CHIFFONADE-37

BBQ BRAISED BEEF SHORT RIBS

MASHED POTATOES | SAUTÉED FRENCH BEANS | CRISPY FRIED ONIONS-35

BACON WRAPPED MEATLOAF

BBQ GLAZED | BUTTER WHIPPED POTATOES | GARLIC SAUTÉED SPINACH-29

GRILLED FILET MIGNON

MASHED POTATOES | ROASTED ASPARAGUS | PEPPERCORN SAUCE-48

N.Y STRIP STEAK

16 OZ NY STRIP | MASHED POTATOES | SAUTÉED SPINACH-47

ADD TO STEAK

GRILLED SHRIMP-21 · LOBSTER TAIL-25 · CRAB CAKE-16

PEPPERCORN SAUCE-4 · GORGONZOLA CREAM-5

SIDES

\$12

TRUFFLE MASHED POTATOES

TRUFFLE PARMESAN FRIES

BACON 3 CHEESE CROQUETTES

\$14

MAC N CHEESE

BABY BOK CHOY STIR FRY

\$9

HOUSE CUT FRIES

MASHED POTATOES

SWEET POTATO FRIES

\$10

GARLIC MASH

POTATO MEDLEY

WHITE RICE

\$11

SAUTÉED SPINACH

CRISPY FRIED ONIONS

ROASTED ASPARAGUS

SAUTÉED FRENCH BEANS

\$17

TRUFFLE MAC N CHEESE

LOBSTER MASH

CONTAINS OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR 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. NOT ALL INGREDIENTS ARE LISTED
 20% GRATUITY ADDED TO TABLES OF 8 PP OR MORE. ALL MENU SUBSTITUTIONS ARE EXTRA & PRICED ACCORDINGLY. ASK YOUR SERVER ABOUT ITEMS THAT CAN BE CUSTOMIZED TO GLUTEN FREE OPTIONS

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/ 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/ potato bun | |
| Fish Tacos..... | 18 |
| (3) blackened or grilled fish of the day/soft corn tortillas/pico di 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

*Prices subject to change

Enjoy quality cinema

IN THE HEART OF PATCHOGUE



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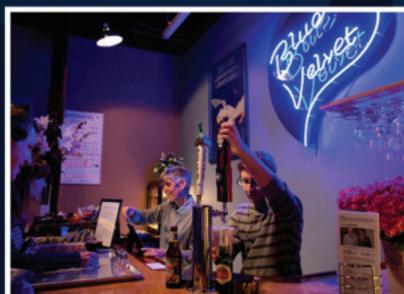
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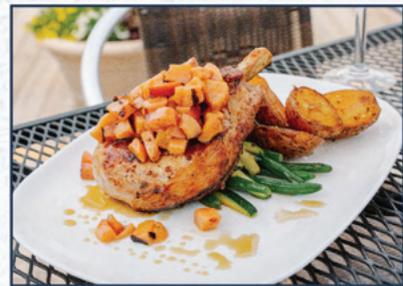


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**THE LONG ISLAND
COMEDY FESTIVAL**
Friday, July 7



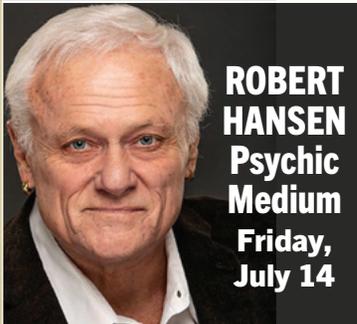
BEATLEMANIA NOW
Saturday, July 8



THE FAST LANE
Friday, August 4



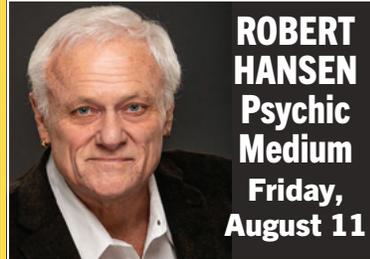
**DR. K'S MOTOWN
REVUE**
Saturday, August 5



**ROBERT
HANSEN
Psychic
Medium**
Friday,
July 14



The Brooklyn Bridge
BROOKLYN BRIDGE
Saturday, July 15



**ROBERT
HANSEN
Psychic
Medium**
Friday,
August 11



BOBBY BROOKSWILSON
Featuring the Chiclettes
Saturday, August 12



CREEDENCE REVIVED
Friday, August 18



LARGER THAN LIFE
Saturday, August 19



**WALKING
THE LINE -
JOHNNY
CASH &
JUNE
CARTER**
Friday,
July 21



**The
One Hit
WONDERERS**
ONE HIT WONDERERS
Saturday, July 22



GYPSY - FLEETWOOD MAC
Friday, August 25



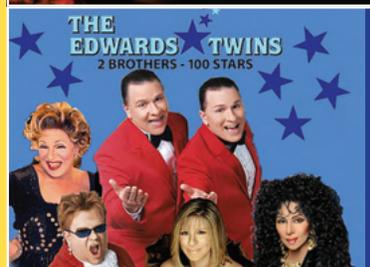
Long Island
COMEDY FESTIVAL
www.LIcomedyfest.com
**LONG ISLAND COMEDY
FESTIVAL**
Saturday, August 26



**OH WHAT
A NIGHT!**
OH WHAT A NIGHT
Friday, July 28



**FOUR
BY
FOUR**
FOUR BY FOUR
Saturday, July 29



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EDWARDS TWINS**
2 BROTHERS - 100 STARS



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 6/25-Martin & Lucas
 6/29-Bill Shuren
 6/30-Michael & Brendan

SCAN QR CODE FOR JULY/AUG SCHEDULE



SCAN CODE FOR MENU



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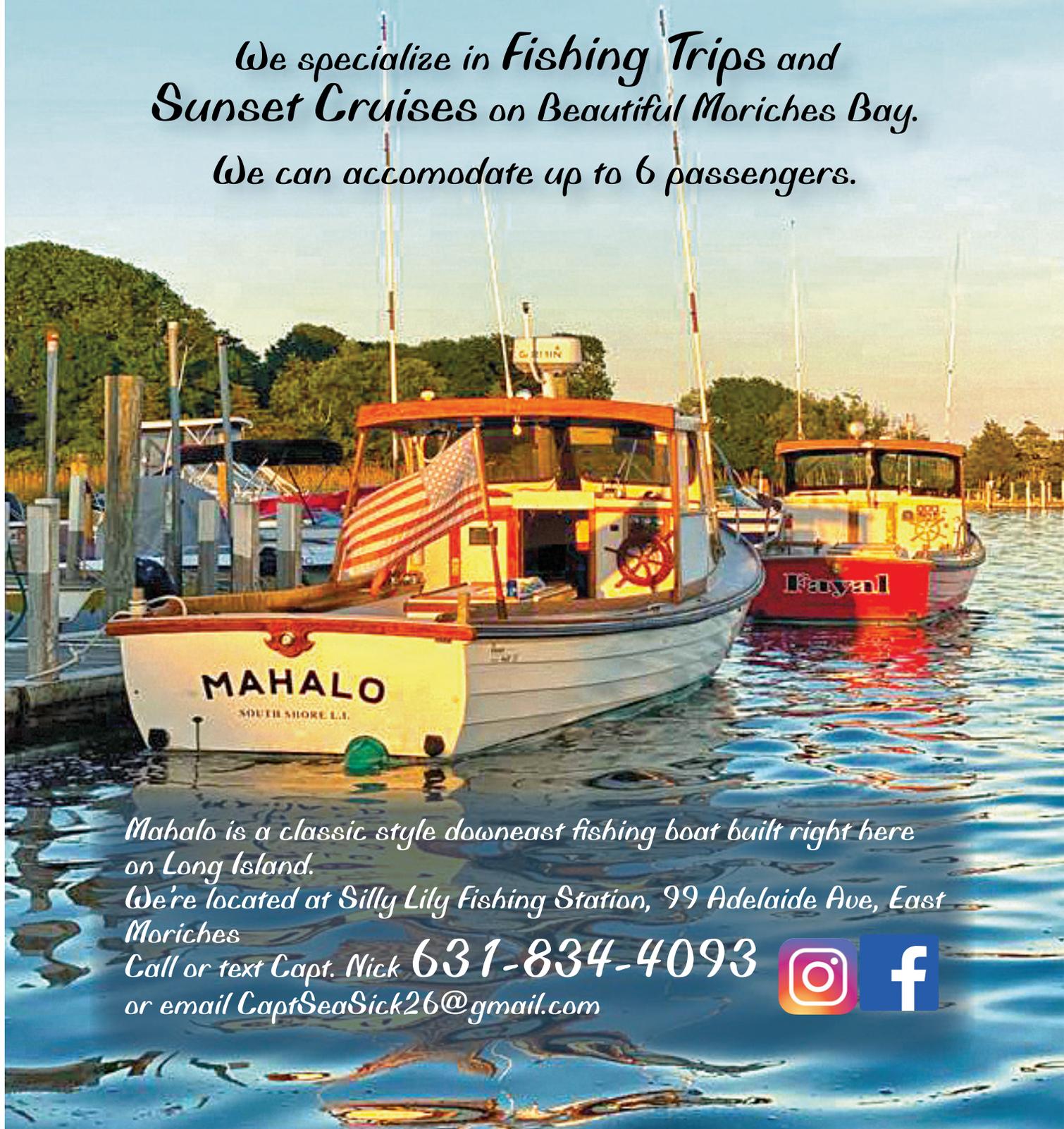
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Taking pride from the Mexican Revolution, they bring forth that pride and traditions by creating a unique dining experience. While dining take a minute to visit our wall of heroes and history, it will move you.

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\$12 plus tax



Gallo's Appealing Appetizers

- Gallo's Seafood Sampler - Picada Costeña 47
Gallo's Finger Food - Picada Half 30 • Full 42
ZESTY Shrimp Ceviche - Ceviche de Camarones 19
Gallo's Super Sampler - Antojito Gallo 16
Lightly Breaded Calamari - Calamar Frito 16
Chicken Wings (8) - Alitas de Pollo (8) 14
Crispy Fried Pork Rind with Grilled Corn Cake - El Chicharron con Arepa 8
Colombian Sausage with Grilled Corn Cake - El Chorizo con Arepa 6
6 Handmade Mini Empanadas (potato stuffed) 5
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...+\$3 / Yellow Rice...+\$1

- Marinated Skirt Steak - Entraña 31
T-Bone Steak - Carne T-Bone 30
Shell Steak - Churrasco 29
Beef Tongue - Lengua 25
Braised Beef Steak - Sobrebarriga 25
Tropical Pork Chops - Chuleta con Hueso 24
Colombian Pork Loin - Lomo 22
Breaded Sirloin - Milanesa de Carne 22
Char-grilled Sirloin - Carne Asada 18
Char-grilled Sirloin with Onions or in Creole Sauce - Bistec Encebollado o en Salsa Criolla 21
Add Two Eggs—making it a Bistec a Caballo 23

Choose from Pork Rind or Colombian Chorizo and Sweet or Green Plantains. Comes with White Rice, Pinto Beans and a Fried Egg. Sautéed Onions...+\$3 / Yellow Rice...+\$1

- Campers Platter - Bandeja Campesina 27
Tropical Platter - Bandeja Tropical 21
Mountain Platter - Bandeja Montanera (Paisa) 18

NOW FEATURING Gallo French Cut Tomahawk Steak for 2 Includes 2 salads and 2 sides Choice of Fries, Rice, Beans, Green or Sweet Plantains, or Fresh vegetables \$99

Item contains Shellfish Denotes that this menu item can be cooked to your liking

Gallo's Seafood

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

- Gallo's Paella - Paella Estilo Gallo 52
Gallo's Surf-N-Turf - Mar y Tierra 43
Gallo's Red Snapper - Pargo Rojo MARKET PRICE
Gallo's Shrimp & Steak - Camarones y Carne Estilo Gallo 35
Gallo's Shrimp & Calamari-Styled Yellow Rice - Arroz con Camarones y Calamares y Vegetales 33
Gallo's Seafood Casserole - Cazuela de Mariscos 29
ZESTY Gallo's Shrimp Ceviche - Ceviche de Camarones 26
Gallo's Salmon - Salmon a la Plancha (Norwegian) 26
Gallo's Fillet of Tilapia - Filete de Tilapia al Gusto 24
Gallo's Shrimp - Camarones al Gusto 23

Gallo's Chicken

Sautéed Onions...+\$3 / Yellow Rice...+\$1

- Creole Breaded Chicken Breast - Pechuga de Pollo empanizado o la Criolla 22
Gallo's Chicken Breast - Pechuga de Pollo 20
Chicken Style Rice (Rotisserie) - Arroz con Pollo (Desmechado) 17
1/2 Rotisserie Chicken Platter - 1/2 Bandeja de Pollo 16
1/4 Rotisserie Chicken Platter - 1/4 Bandeja de Pollo 14
Gallo's Rotisserie Chicken - Pollo a la Brasa Whole 12 Half 7

Gallo's Kids Menu

CHILDREN UNDER 12 ONLY.

- Grilled Cheese Served with Fries. 8
Cheesburger or Chicken Fingers Served with Fries 10
1/4 Rotisserie Chicken or Grilled Chicken or Steak Served with Fries 10
1/4 Rotisserie Chicken OR Grilled Chicken or Steak Served with white rice and beans. 12

A 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.

*MAXIMUM OF 3 SPLIT CHECKS PER GROUP

GIFT CARDS AVAILABLE!

PRICES MAY VARY.

Get a 4% CASH DISCOUNT on Your Cash Payment* We Gladly Accept Cash & Credit Cards

Gallo's Fresh Crispy Nachos

ALWAYS
MADE
FRESH!

| | |
|-------------------------------------|----|
| Crispy Nachos w/ Homemade Salsa | 6 |
| Crispy Nachos w/ Melted Cheese | 8 |
| Crispy Nachos w/ Homemade Guacamole | 14 |

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

| | | | |
|------------------------------|-----------|-----------------------------------|-----------|
| Gallo's House Nachos* | 11 | Ground Beef Nachos | 18 |
| Chicken Nachos | 17 | Chicken & Steak Nachos | 20 |
| Steak Nachos | 17 | Shrimp Nachos | 23 |
| Toppings: | | | |
| Pickled or Fresh Jalapeños | 2 | Extra Melted Cheese | 2 |
| Pico de Gallo | 2 | Avocado Slices | 3 |

Gallo's Cheesy Quesadillas

| | |
|---|-----------|
| Cheese Quesadillas (Monterey Cheddar Jack) | 7 |
| Vegetable Quesadillas | 13 |
| Sautéed red & green peppers, Spanish onions, and cheeses. | |
| Hawaiian Quesadillas | 13 |
| 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 | 13 |
| Chargrilled Steak Quesadillas | 15 |
| Seared Shrimp Quesadillas | 21 |
| Gallo's Ultimate Quesadilla | 21 |
| Grilled chicken, grilled steak and seared shrimp. | |
| Toppings: | |
| Pickled or Fresh Jalapeños | 2 |
| Pico de Gallo | 2 |
| Extra Melted Cheese | 2 |
| Avocado Slices | 3 |

CONTAINS
WHEAT
(Soy Sauce)

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.

Order Colombian Chorizo (sausage) to Any Fajita 5

| | | | |
|-------------------------|-----------|-------------------------------------|-----------|
| Vegetable Fajita | 20 | Shrimp Fajita | 27 |
| Chicken Fajita | 23 | Gallo's Fajitas Supreme | 30 |
| Steak Fajita | 24 | Includes Chicken, Steak and shrimp. | |

| | | | |
|----------------------------|---|-----------------|---|
| Toppings: | | | |
| Pickled or Fresh Jalapeños | 2 | Avocado Slices | 3 |
| 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...+2**

| | |
|--|-----------|
| Gyro-Rotisserie Chicken, Grilled Chicken or Steak | 17 |
| Fresh romaine, tomatoes, purple onions with a hint of lime and Tzatziki sauce. | |
| Caesar Wrap-Rotisserie Chicken, Grilled Chicken or Steak | 17 |
| Fresh romaine with Caesar dressing. | |
| Wrap-Rotisserie Chicken, Grilled Chicken or Steak | 17 |
| Fresh romaine, tomatoes, purple onions with extra virgin olive oil. | |
| Shrimp Wrap (Seared or Breaded) | 23 |
| Fresh romaine, tomatoes, purple onions with extra virgin olive oil. | |
| Shrimp Caesar Wrap (Seared or Breaded) | 23 |
| Fresh romaine with Caesar dressing. | |

Gallo's Sandwiches & Burgers

Served with a side of French Fries. **Substitute Yuca Fries...+2**

| | |
|---|-----------|
| Cuban Sandwich | 18 |
| Combination of Pork, Ham, Swiss cheese, pickles, garlic, mayo and mustard. Pressed to perfection on pressed seedless Italian bread. | |
| Sandwich (Chargrilled Steak OR Grilled Chicken) | 16 |
| Pressed with lettuce, tomatoes, purple onions and mayo on pressed seedless Italian bread. | |
| Gallo Cheeseburger Deluxe | 16 |
| 80/20 Fresh Blend Beef, American or Swiss Cheese, Lettuce, Tomatoes, Pickles, and Purple Onions on a Brioche Bun | |
| Add Egg... + 1 | |
| Add Bacon, Sautéed Onions or Avocado... + 3 each | |
| BLT Sandwich | 13 |
| Bacon, lettuce and tomato, with mayo on pressed seedless Italian bread. | |
| Breaded Chicken Tenders | 13 |

Gallo's Soups

| | | |
|---|--------------------------------|------------------|
| Soup of the Day - Sopa del Dia | Small- 7 | Large- 10 |
| Soup Special - Especial de Sopa | | |
| Soup w/ White Rice and Salad | Sm Soup 11 / Lg Soup 13 | |
| ADD 1/4 Chicken or Grilled Steak | Sm Soup 14 / Lg Soup 17 | |

Gallo's Fresh Salads

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

| | |
|---|-----------|
| Personal Mixed Salad | 4 |
| Personal Avocado Salad | 6 |
| Mixed Salad | 6 |
| Avocado Salad | 12 |
| Shredded Rotisserie Chicken Salad | 14 |
| Vegetarian Salad | 16 |
| Also includes yellow rice, pinto beans, avocado, red and green peppers. | |
| Grilled or Breaded Chicken Salad | 17 |
| Ground Beef or Grilled Steak Salad | 17 |
| Seared or Breaded Shrimp Salad | 21 |

Choice of Dressing on the side:

ITALIAN, CREAMY CAESAR, BALSAMIC, OIL & VINEGAR, BLUE CHEESE, AND HONEY MUSTARD

Gallo's Sides

Substitution for any side is + \$1 extra per meal.
EXCEPT Selected Items.

| | |
|---|----------------------|
| | Small / Large |
| White Rice | 4 7 |
| Yellow Rice | 5 8 |
| Pinto Beans | 5 8 |
| French Fries or Boiled Potatoes | 7 |
| Green or Sweet Plantains | 7 |
| *Cassava (Yuca) Fries | 7 |
| *Fresh Steamed Vegetables | 7 |
| Mix of broccoli, cauliflower and carrots | |
| *Avocado Slices | 7 |
| *Homemade Guacamole | 10 |
| 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

**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.



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Primi

ANTIPASTI

Salumi E Formaggi (For the table) \$28

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

Melanzana \$16

Fried Eggplant stack, ricotta, roasted plum tomatoes, fresh mozzarella, marinara sauce.

Calamari Fritti \$19

Crispy Fried Squid Hot Cherry Peppers, Spicy Plum Tomato Sauce Parmigiano

Crab Cake \$18

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

Tuna Carpaccio \$21

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

Polpo \$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

L.I. Oysters on the 1/2 Shell \$18 per 1/2 dozen

Shrimp Cocktail \$17

Baked Stuffed Clams \$17

Fresh Chopped Clams, Garlic, Bacon and Parmesan

Cozze in Brodo \$18

P.E.I. black mussels, white wine garlic broth, fresh tomatoes, toasted Tuscan bread.

GRILLED FLAT BREAD PIZZE

Margharita \$16

Roasted Tomato, Mozzarella, Garlic and Basil

Nana's Crushed Meatball \$17

Plum Tomato Sauce, Parmesan and Burratta 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 \$30

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

Linguine Con Vongole \$29

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

Shrimp & Mussels Fra Diavolo \$36

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

Pappardelle Alla Bolognese \$30

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

Cappelini with Shrimp \$32

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

Orecchiette \$28

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 \$28 ~ **Chicken** \$30 ~ **Shrimp** \$34

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

PESCE

Frutti Di Mare \$42

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

Salmon \$36

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

Pesce Fresco \$MP

Today's fresh fish

CARNE

Filetto Di Manzo \$48

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 \$32

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

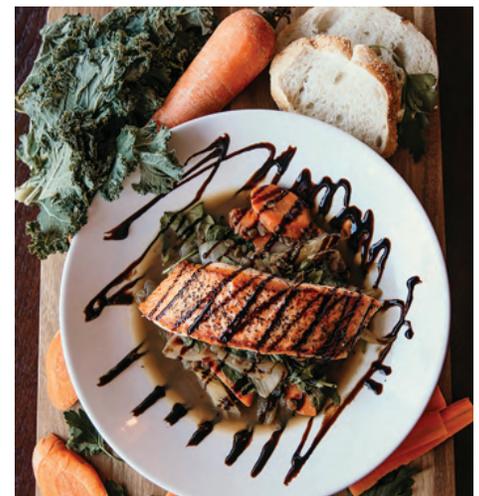
Carre di Angello \$46

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

Uncle Leo's \$32

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

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Owner



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The biggest and most environmentally friendly project to come to Long Island in the past 50 years. The Winters Rail Terminal will be located in Yaphank and will provide critical and necessary infrastructure to serve Long Island for the next 50 years.

Why is this Project Needed?

The Brookhaven Landfill is closing in 2024 which means approximately 1.2 million tons of waste will need to go somewhere. A rail transfer station will allow the waste to be processed and transported to distant landfills for proper disposal. Rail will remove more than 60,000 trucks off the Long Island Expressway annually. A smart rail solution is the answer and will provide a safe and sustainable solution to manage waste generated on Long Island.

What is Included?

Long Island Center for Sustainability - A rail served transfer station and recycling facilities for appliances, electronic waste, construction and demolition waste and municipal solid waste.

65 acres of green space
2,400,000 sq. ft. of Industrial warehouse space
24,000 linear feet of railroad track

Benefits

Jobs - This will bring 1,800 construction jobs and between 1,400 and 1,800 permanent jobs to the community.

Clean air - The railroad infrastructure is important to the future of Long Island. With trains being more fuel efficient than trucks, railroads are the most environmentally sound way to move freight over land.

Less truck traffic - Railroads reduce highway truck traffic on the Long Island Expressway and reduce greenhouse gases to fight against climate change.

Green Space - More than 25 percent of the 228 acres have been set aside as a conservation easement to preserve open space.

We need your support for this exciting project to preserve and protect Long Island's environment.



Learn more about this project at our website and subscribe to our mailing list to receive more information.

wintersrailterminal.com

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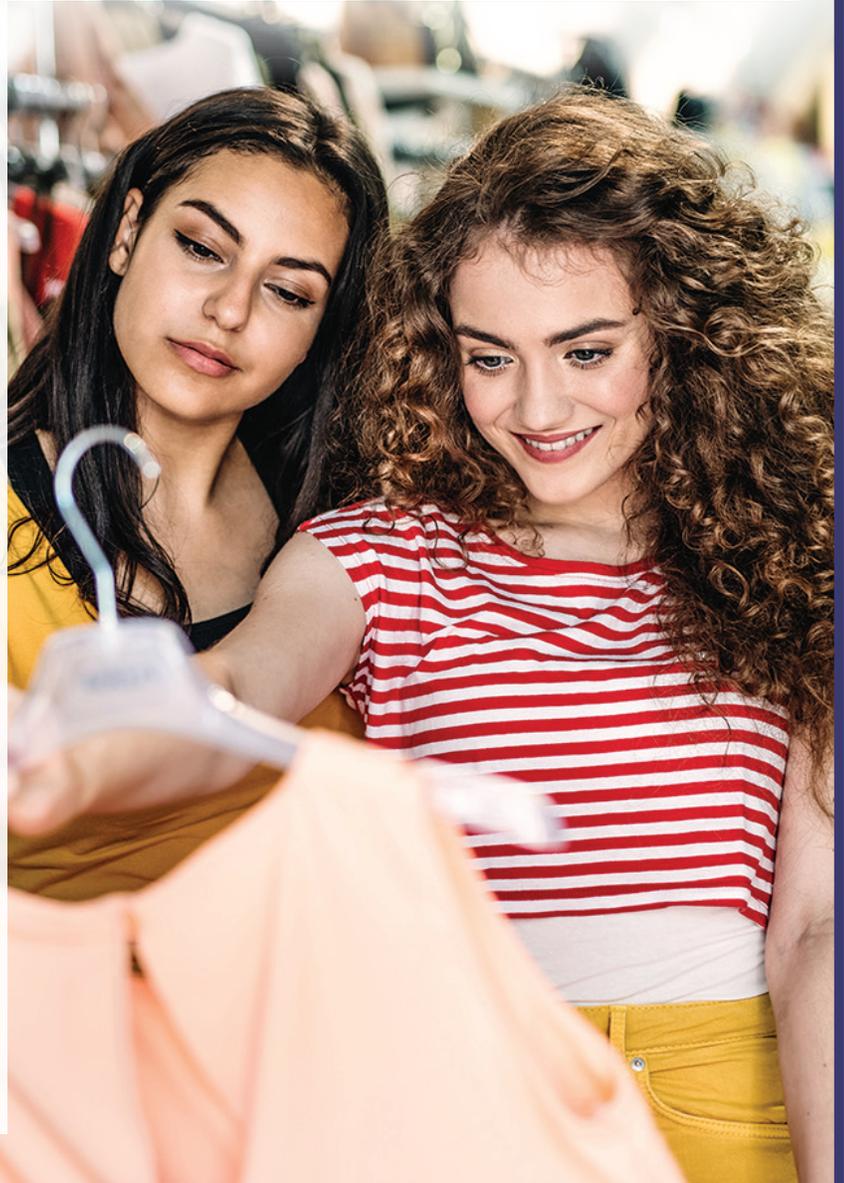
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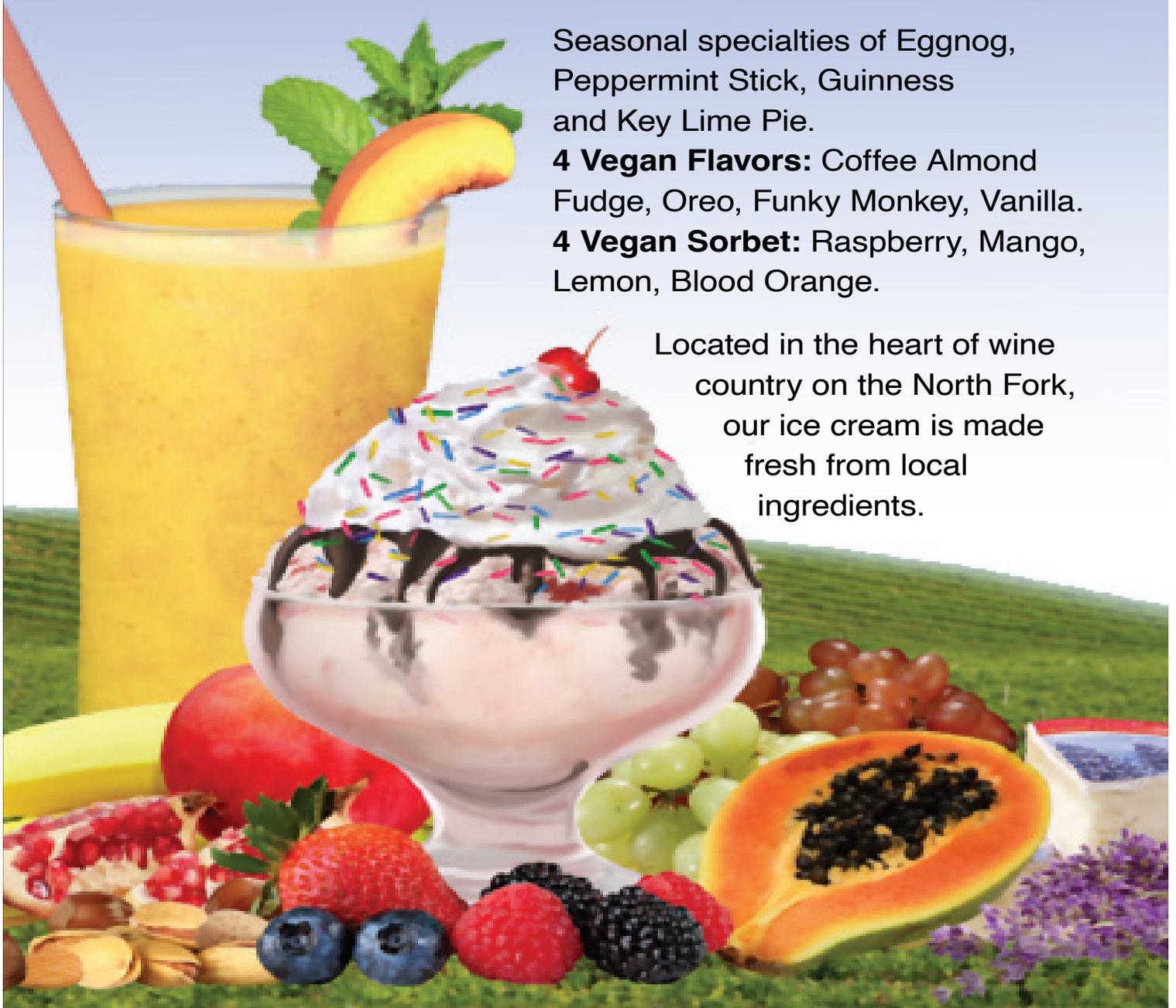
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