

FROM THE GARDEN





SEAFOOD RESTAURANT & COCKTAIL BAR DINNER MENU

MONDAY - SUNDAY 4PM-10PM

RAW BAR

APPETIZERS

LIGHT HOUSE SALAD

(1) 19

Organic romaine hearts, tomatoes, cucumbers, red onions, bell pepper, kalamata olives, grilled halloumi cheese, dill vinaigrette

THE SHADMOOR SALAD



Organic tomatoes, cucumbers, red peppers, red onions, chickpeas, radish, kalamata olives, avocado, feta cheese, balsamic vinaigrette

POACHED PEAR SALAD (1) 20



Red wine poached pear, baby arugula, dried cranberry, pickled onions, pecans, shaved parmesan, balsamic dressing

BEET SALAD



Marinated beets, organic mixed greens, toasted walnuts, orange segments, goat cheese, tarragon dressing

> **ADD** CHICKEN 12, SHRIMP 16 **SALMON 14, OCTOPUS 17**

FROM THE LAND



PRIME NY ANGUS STEAK 120z Angus steak, truffle french fries, organic field greens, green

peppercorn sauce

ROASTED CHICKEN



(1) 34

Oven roasted organic chicken, Lemon potatoes, steamed carrots, garlic demi glaze sauce

SURF BURGER



Grass fed beef, tomato, pickles, caramelized onions, mayo-lemon dijon mustard, french fries OR salad ADD CHEESE 3.50 BACON 3.50 AVOCADO 4.00



BLUE POINT OYSTERS

Cocktail, mignonette sauce

1/2 Dozen Dozen 24

LITTLE NECK CLAMS

Cocktail, mignonette sauce

Dozen 18

SEAFOOD TOWER

1/2 Dozen

36 **(*)** 160

Two lobster tails, two snow crab legs, 4oz of crab meat, 6 poached shrimp, dozen mussels, dozen oysters, dozen clams, cocktail, mignonette sauce

SHRIMP COCKTAIL

(*)22

4 cold poached shrimp, cocktail sauce

FROM THE SEA

GRILLED BRANZINO

(1) 34

Sweet white fish, freshly caught, lemon caper sauce, choice of side

GRILLED FAROE SALMON

34

Brussels sprouts, caramelized onions, dried cranberries, oranges segments, Dijon mustard sauce

GRILLED SWORDFISH

(*) 36

Couscous, vegetables, zucchini, yellow squash, tomatoes, onions, chemoula sauce

FISH & CHIPS

(₹) 31

Cod tempura, rainbow coleslaw, celery, carrots, green apples, cabbage, red onions, red wine vinegar, french fries, tartar sauce

LOBSTER & SHRIMP FETTUCCINE

(★)(★)(★)45



Fresh fettuccine, grape tomatoes, zucchini, tossed in a light cream tomato sauce

ADD PARMESAN \$3

PEI MUSSELS

(4) (31)

Choice of steamed white wine, tomato basil OR baked provencal sauce french fries OR salad

NEW ENGLAND

● (*) (*) 13

CLAM CHOWDER LOBSTER BISOUE

ADD SHRIMP 10, CRAB MEAT 13, **LOBSTER MEAT 16**

TUNA ON CRACK

(%)(*)21

(*)(*)15

Sushi grade tuna, guacamole, cucumbers, sesame seeds, tortilla chips, chipotle aioli, soy sauce

GRILLED OCTOPUS

(9)23

(*)(*****) 19

Fava puree, grape tomatoes, capers, pickle onions

CALAMARI

Grilled with fresh lemon juice, oregano, parsley, over baby arugula, citrus sauce OR fried to golden perfection, herb aioli, marinara sauce

SHADMOOR MEATBALLS

(1)(\$)20

Fine lamb and beef mixed, fresh herbs, tomato sauce, mozzarella

CAST IRON SKILLET SHRIMP



Parsley, butter, garlic, lemon, white wine sauce, crostini

CLAMS OREGANATA

(*) (*) 20

Baked 6 little neck clams, breadcrumbs, garlic, parsley, oregano, EVOO

FOR THE TABLE

Served with toasted pita & vegetables

(¥)

ROASTED RED BELL PEPPER HUMMUS

Chickpeas puree, roasted red peppers, tahini, olives, lemon juice, garlic, EVOO

MTK FAVA DIP

14

17

Yellow split peas, onions, celery, carrots, EVOO

SIDES 11

GRILLED VEGETABLES

Zucchini, yellow squash, eggplant, roasted red peppers

SAUTEED BROCCOLI, **CAULIFLOWER, CARROTS SAUTEED SPINACH**

CARAMELIZED BRUSSELS SPROUTS

LEMON POTATOS OREGANO FRENCH FRIES

TRUFFLE PARMESAN FRIES WE SUPPORT LOCAL FARMERS FROM LONG ISLAND

Fredi O Tito **Executive Chef**