



APPETIZERS

ROASTED GARLIC HUMMUS	\$12
feta, kalamata, sundried tomatoes herbs, pita	
JUMBO BUFFALO SHRIMP	\$13
Danish blue cheese, chives	
OYSTERS HAMPTON	\$15
sage-fried oysters, reggiano creamed spinach, garlic aioli, sriracha	
LOBSTER STUFFED MUSHROOMS	\$14
lobster, shrimp, cornbread, tarragon, reggiano fondue	
DEVEILED EGGS	\$7
brown sugared bacon	
CLAM CHOWDER	\$9
#1 favorite in Hampton Bays	
SPINACH & ARTICHOKE DIP	\$12
GUACAMOLE & CHIPS	\$12
SKILLET CORNBREAD	\$8

SALADS

CHICKEN CAESAR	\$18
pulled rotisserie chicken, aged reggiano, cornbread croutons (without chicken \$14)	
KALE SALAD	\$18
red pepper, grapes, sunflower seeds, manchego cheese, lemon vinaigrette	
THE WEDGE	\$19
Boston lettuce, tomatoes, purple onion, sugared bacon, crouton, crumbs, Danish blue cheese	
PEAR SALAD	\$19
watercress, wine-poached pears, Danish blue cheese, sugared pecans, pickled onion, cornbread croutons	
NORTH FORK SALAD	\$21
Brussels sprout leaves, lemon mustard vinaigrette, dried berries, manchego, macadamia, bacon	

add to any salad:
pulled rotisserie chicken \$4
shrimp \$8 | fried oysters \$8 | salmon \$10

SIDES

COLE SLAW	\$5
WILD RICE SALAD	\$5
LOADED BAKED POTATO	\$6
SPANISH RICE	\$5
FRENCH FRIES	\$5
VEGGIE OF THE DAY	\$5
CABERNET MUSHROOMS	\$6

LITTLE FISH \$9

Grilled Cheese | Cheeseburger*
Fried Shrimp | Fish Fingers
BBQ Ribs | Chicken Fingers
Served with fries or fruit, a drink,
and scoop of ice cream

SANDWICHES

All of our burgers are
Certified Angus Beef® Brand

COWFISH BURGER*	\$15
cheddar cheese, mayonnaise, mustard, bibb lettuce, tomato, onion, fries	
GIBBS BURGER*	\$17
gruyere cheese, dijonnaise, bibb lettuce, caramelized onions, fries	
BLACKENED FISH SANDWICH*	\$19
Cajun-grilled white fish, house-made tartar, bibb lettuce, tomato, onion, slaw	

cute lil' salads before your meal:
north fork \$8 | wedge \$8
kale \$7 | caesar \$6 | pear \$8

HOUSE SPECIALTIES

FAROE ISLAND SALMON	MKT
preparation changes daily	
FEATURE FISH OF THE DAY	MKT
ROTISSERIE CHICKEN	\$24
Spanish rice, pan drippings	
NOLA SHRIMP	\$27
worcestershire reduction sauce, jasmine rice, toasted bread	
FISH ST. CHARLES	\$27
cumin-enrusted Gulf fish, Spanish rice, tasso ham hollandaise, chipotle oil	
SEARED AHI TUNA*	\$30
grade A tuna, pineapple coconut fried rice, orange ponzu, wasabi micro greens	
JUMBO DIVER SCALLOPS	\$32
white wine reduction, corn, basil, prosciutto, reggiano, jasmine rice	
DANISH BABY BACK RIBS	\$29
house-made BBQ, slaw, fries	

STEAKS

All of our steaks are
served with a loaded baked potato

NEW YORK STRIP* 14OZ	\$44
CENTER CUT FILET* 10OZ	\$46
PRIME COWBOY RIBEYE 24OZ	\$52

add to your steak:
sautéed onions \$3 | house sauce \$3
truffle butter \$3 | cabernet mushrooms \$6

DESSERTS

BANANA CREAM PIE	\$10
IRON SKILLET COOKIE	\$11
HOT FUDGE SUNDAE	\$12

*Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items noted may be cooked to your liking.