

# COWFISH

## LUNCH MENU

### APPETIZERS

SPINACH & ARTICHOKE DIP	\$11
GUACAMOLE & CHIPS	\$12
ROASTED GARLIC HUMMUS	\$12
feta, kalamata, sundried tomatoes, herbs, pita	
JUMBO BUFFALO SHRIMP	\$13
Danish blue cheese, chives	
OYSTERS HAMPTON	\$14
sage-fried oysters, reggiano-creamed spinach, garlic aioli, sriracha	
DEVEILED EGGS	\$7
brown sugared bacon	
CLAM CHOWDER	\$9
#1 favorite in Hampton Bays	
SKILLET CORNBREAD	\$8

### SALADS

CHICKEN CAESAR	\$17
pulled rotisserie chicken, aged reggiano, cornbread croutons (without chicken \$13)	
KALE SALAD	\$17
red pepper, grapes, sunflower seeds, manchego cheese, lemon vinaigrette	
THE WEDGE	\$18
Boston lettuce, tomatoes, purple onion, sugared bacon, crouton crumbs, Danish blue cheese	
PEAR SALAD	\$18
watercress, wine-poached pears, Danish blue cheese, sugared pecans, pickled onion, cornbread croutons	
NORTH FORK SALAD	\$20
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
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*	\$14
cheddar cheese, mayonnaise, mustard, bibb lettuce, tomato, onion, fries	
BBQ BACON BURGER*	\$15
applewood bacon, cheddar, BBQ, fries	
GIBBS BURGER*	\$15
gruyere cheese, dijonnaise, bibb lettuce, caramelized onions, fries	
REUBEN "LIKE NO OTHER"	\$17
house-smoked pastrami, gruyere cheese, thousand island dressing, sauerkraut	
BLACKENED FISH SANDWICH*	\$17
Cajun-grilled white fish, house-made tartar, bibb lettuce, tomato, onion, slaw	
SMOKED SALMON BLT	\$18
house-smoked Faroe Island salmon, charred green onion crème, applewood bacon, vine-ripened tomatoes, fries	
LOBSTER ROLL	\$32
fresh chopped lobster, tarragon lemon aioli, fries	

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	\$21
Spanish rice, pan drippings	
NOLA SHRIMP	\$26
worcestershire reduction sauce, jasmine rice, toasted bread	
SEARED AHI TUNA*	\$28
pineapple coconut fried rice, orange ponzu, wasabi micro greens	
JUMBO DIVER SCALLOPS	\$26
white wine reduction, corn, basil, prosciutto, reggiano, jasmine rice	
DANISH BABY BACK RIBS	\$28
house-made BBQ, slaw, fries	
NEW YORK STRIP* 14OZ	\$42
fries, veggie of the day	
CENTER CUT FILET* 10OZ	\$44
fries, veggie of the day	
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	\$11

\*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.