



LONG ISLAND RESTAURANT WEEK PRE-FIXE MENU, \$37 PER PERSON

STARTERS

Sweet Potato Chowder, Pancetta, Kale
Broiled Oysters, Miso Butter, Jalapeno
Shaved Brussel Sprouts Salad, Chopped Kale, Radish, Feta Cheese, Toasted Pecan Dressing
Calabrian Chili Marinated Shrimp, Roasted Garlic Parmesan Aioli

MAIN COURSE

Creamy Shrimp Risotto, Mascarpone, Aromatic Vegetables, Tomato
Broiled Cod, Lemon Buerre Blanc, Winter Ratatouille
Stuffed Chicken Cutlet
Goat Cheese, Dates, Spinach, Marsala Sauce, Cauliflower Puree, Julianne Vegetables
Double Cut Smoked Pork Chop, Balsamic Fig Reduction, Cauliflower Puree, Julianne Vegetables
Chocolate and Espresso Rubbed 16oz Shell Steak (\$10 Supplement)
Bourbon Cream Sauce, Roasted Carrots, Fingerlings

DESSERT

Creme Brulee
Pretzel Chocolate Bread Pudding

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*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions