

COWFISH



PRIX FIXE MENU \$29.95

APPETIZERS

Pan-Seared Scallop • black pepper bacon, parsnip purée, masago

Fried Cauliflower • tempura cauliflower, honey, yakiniku

Jumbo Buffalo Shrimp • Buffalo BBQ, Danish blue cheese, chives

Butternut Squash Soup • sage brown butter, pancetta

New England Clam Chowder • #1 favorite in Hampton Bays

ADD A SMALL SALAD

Caesar Salad +\$6 • aged reggiano, cornbread crouton

Kale Salad +\$7 • red pepper, grapes, sunflower seeds, manchego cheese, lemon vinaigrette

Wedge Salad +\$8 • Boston lettuce, tomatoes, red onion, sugared bacon, crouton crumbs,
Danish blue cheese

North Fork +\$8 • Brussels sprout leaves, dried berries, manchego cheese, macadamia nuts,
bacon, lemon mustard vinaigrette

ENTRÉES

Lamb Bolognese • rigatoni, whipped basil ricotta, parmigiano-reggiano

NOLA Shrimp • worcestershire reduction sauce, jasmine rice, ciabatta

Rotisserie Chicken • spanish rice, pan drippings

Feature Salmon • preparation changes daily

Seared Duck Breast +\$4 • five spice, baby bok choy, white rice, sweet potato hay, orange
ginger demi-glace

Short Ribs +\$4 • chili espresso-rubbed, wilted rainbow chard, sweet potato purée, cherry
demi-glace

DESSERTS

Spiced Pumpkin Cheesecake • graham crackers, ginger whipped cream

Flourless Chocolate Cake • fresh fruit, Belgian hot fudge, whipped cream

Hot Fudge Sundae • house-made Belgian fudge, whipped cream, sugared pecans

RESTAURANT WEEK WINE SPECIALS

Alexander Valley Red Blend / Matibella Chardonnay / Paumanok Riesling • \$25

Stuhlmuller Chardonnay / Boen Pinot Noir / Borghese Rosé for the Bays • \$50

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.