



Long Island
Restaurant Week
MENU

\$29.95 per person Sunday 11/3-
plus tax and gratuity Sunday 11/10
Dinner Only

APPETIZER

choice of one

Crispy Pork Dumplings
ponzu soy sauce

Cup of New England Clam Chowder
traditional chowder with bacon

Steamed Mussels
thai coconut curry, grilled naan bread

Sweet Chili Glazed Crispy Calamari
scallion

Whalers House Salad **V GF**
seasonal greens, corn, radish, tomato,
cucumbers, shaved carrots, edamame,
gochujang vinaigrette

Tuna Poke*
steamed white rice, avocado, wakame, sweet
soy sauce, sriracha aioli, black sesame seeds |
supplement \$2

ENTRÉES

choice of one

Miso Black Cod
japanese eggplant, shishido peppers,
yuzu miso glaze

Roasted Organic Chicken
pearl onions, mushrooms, baby vegetables,
apricot and balsamic glaze

Crabmeat and Shrimp Carbonara
peas, bacon, onion, cream sauce, linguini

Cajun Spiced Shell Steak
12 oz steak served with fingerling potatoes,
corn and black bean salsa, avocado
chimichurri

Bay and Sea Scallops Risotto **GF**
truffle mushroom risotto | supplement \$8

Braised Boneless Short Rib
kimchi fried rice, bok choy, sunny side up
egg, garlic soy | supplement \$5

DESSERT

choice of one

Brown Sugar Breeding Pudding
maple creme anglaise

Ice Cream
vanilla or chocolate

Molten Lava Cake
whipped cream

*This menu item is cooked to your liking. Consuming raw or under cooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. **Price does not include tax and gratuity. A 20% gratuity will be added for parties of 6 or more. Four credit cards/split checks maximum. ***Please alert your server to any allergies you or your party may have. No changes or substitutions.