



LONG ISLAND RESTAURANT WEEK | NOVEMBER 6 - 13

**PRE-FIXE MENU, \$37 PER PERSON + TAX + BEVERAGES + GRATUITY
NO SUBSTITUTIONS OR SHARING**

STARTERS

Autumn Minestrone, Butternut Squash Soup
Broiled Oysters, Miso Butter, Jalapeno
Whipped Pumpkin, Cotija Cheese Spread, Candied Walnuts, Crostini
Apple Butter, Prosciutto, Arugula Flatbread

MAIN COURSE

Seafood Stuffed Flounder, Champagne Cream Sauce, Asparagus, Saffron Rice Pilaf
Squid Ink Pasta Puttanesca, Shrimp, Rustic Tomato Sauce, Capers, Olives
Rigatoni, Spicy Italian Sausage, Baby Spinach, Butternut Squash Sauce
Pecan Pepita Crusted Chicken, Pumpkin Parmesan Polenta
French Style Braised Short Ribs, Garlic Mashed Potatoes

DESSERT

Creme Brulee
Warm Apple Crumb Pie a la Mode

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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