THE NAUTICAL MILE • FREEPORT, NY

Off The Hook Freeport Menu

The Winter Menu at Off The Hook Raw Bar & Grill features house oysters, little neck clams, Warm, BLT and Hot Honey Lobster Rolls, and Lobster Pot Pie. Join us on Freeport's Nautical Mile for seafood, weekend brunch and Happy Hour.

Winter Menu | Weekend Brunch | Happy Hour

LIMITED TIME ONLY

Restaurant Week Menu

November 1–8, 2026

$40 per person

Three-course prix fixe

First Course

CHOOSE ONE

Fried Calamari
With marinara sauce

Caesar Salad
Crisp romaine, Parmesan, croutons, classic Caesar dressing

Lobster Bisque
Rich and creamy

Chicken Wings
Honey garlic

Drunken Mussels
Tomatillo, chorizo, white wine

Crab Cake + $4
Lump crab, remoulade

Entrée

CHOOSE ONE

Crispy Rolled Chicken
Mashed potatoes, saffron white wine sauce

Shrimp Parmigiana
Linguine, marinara, melted mozzarella

Fish and Chips
Beer battered, fries, tartar sauce

Skirt Steak + $8
Frites, chimichurri

Beef Ragù Cavatelli
Slow braised beef, tomato, herbs

Lobster Pot Pie + $8
Lobster, shrimp, creamy seafood sauce, flaky pastry, served with seasonal vegetables

Dessert

CHOOSE ONE

Pistachio Ricotta Cake
Layers of ricotta, pistachio and vanilla cream

Tiramisu
Espresso soaked ladyfingers, mascarpone cream

Key Lime Pie
Graham cracker crust, key lime filling, strawberry reduction

Reserve: (516) 442-0600

Mon – Wed 3 - 6 PM • Thu – Fri 1 - 6 PM

Happy Hour

$2 oysters and clams (minimum 6 per order), $12 drink specials and $6 draft beer. Closed Tuesdays.

Raw Bar

Oysters (Raw or Grilled) Minimum 6 per order	$2 each
Clams (Raw or Baked) Minimum 6 per order	$2 each

Drink Specials

Margaritas	$12
Sangrias	$12
Spritz	$12
Select Wine	$12
Draft Beer	$6

Bites

Fried Calamari	$14	Fish Tacos (2)	$14	Mussels Tequila, chorizo, tomatillo	$16

Winter Daily Specials

MONDAY	WEDNESDAY	THURSDAY	SUNDAY
Cheeseburger Mondays $19.95 Double cheeseburger with fries & a draft beer	**NY Strip** $32.95 12 oz NY Strip with fries	**Snow Crab Legs** $32.95 1 lb snow crab legs with corn & potatoes	**Lobster Day** $34.95 Lobster roll & soup, or whole lobster with fries & gravy

Happy Hour available at bar & select seating only

Weekend Brunch • Sat & Sun

Brunch on the Nautical Mile

Saturday and Sunday brunch with Lobster Benedict, Shrimp & Grits, Steak & Eggs, and Chicken & Waffles.

View Full Brunch Menu

Brunch

(SERVED SATURDAY & SUNDAY)

Steak & Eggs
6oz grilled skirt steak strips, two eggs your style, home fries & biscuit.

Shrimp & Grits
Creole shrimp over creamy cheddar grits with tomato & pepper broth.

Avocado Toast
Toasted sourdough topped with avocado mousse, roasted sweet peppers & herbs.

Lobster Benedict
Lobster meat on English muffin with hollandaise sauce, served with home fries.

Chicken & Waffles
Fried chicken thigh over homemade waffle with sriracha butter and maple syrup.

Candied Bacon
Sweet, smoky thick-cut bacon — the perfect brunch side.

Waffle & Berries
Homemade waffle topped with fresh seasonal berries.

Seasonal • Winter 2026

The Winter Menu

Start with Grilled Oysters, Drunken Mussels or Lobster Bisque, then choose a lobster roll, Parmesan-Crusted Branzino, Skirt Steak Frites or Lobster Pot Pie. Explore the full Winter Menu below.

Raw Bar

House Oysters
Cocktail sauce, mignonette, lemon.

Little Neck Clams
Cocktail sauce, lemon.

Starters

Grilled Oysters
Herb butter, Parmesan.

Drunken Mussels
Chorizo, tomatillo, tequila, butter, lobster stock.

Chicken Wings
Choice of lemon pepper, honey garlic, or Buffalo.

Chowder Loaded Fries
Seasoned fries, New England clam chowder, mozzarella cheese.

Fried Calamari
Crispy calamari, house marinara.

Baked Clams
Seasoned breadcrumbs, garlic, herbs, lemon.

Lump Crab Cake
Mixed greens, remoulade, mango purée, honey mustard.

Short Rib Nachos
Tortilla chips, braised short rib, mozzarella, pico de gallo, black beans.

Lobster Mac & Cheese
Maine lobster, bacon, four-cheese béchamel, toasted casserole crust.

Soups & Salads

New England Clam Chowder

Lobster Bisque

Soup of the Day

Caesar Salad
Romaine, Parmesan, croutons, Caesar dressing.

Burrata
Fig jam, prosciutto, mixed greens, balsamic, basil vinaigrette.

Add to any salad: Chicken, Salmon, Shrimp, or Lobster

Sandwiches & Lobster Rolls

Warm Lobster Roll
Warm Maine lobster, drawn butter, coleslaw, house-made potato chips.

BLT Lobster Roll
Maine lobster, crispy bacon, lettuce, tomato.

Hot Honey Lobster Roll
Maine lobster, hot honey, house slaw.

Double Cheeseburger
Two beef patties, American cheese, house sauce.

Surf & Turf Burger
Double cheeseburger topped with Maine lobster.

Seasonal Lobster Roll
Ask your server about our seasonal preparation.

Mains

Crispy Rolled Chicken
Spinach, mozzarella, fire-roasted peppers, mashed potatoes, saffron aioli.

Skirt Steak Frites
Grilled skirt steak, seasoned French fries.

Fish & Chips
Crispy battered cod, French fries, coleslaw, tartar sauce.

Grilled Salmon
Chive mashed potatoes, roasted carrots, mushroom cream sauce.

Parmesan-Crusted Branzino
Medley potatoes, spinach, white wine butter sauce.

Fried Whole Snapper
Tostones, remoulade, tomatillo.

Linguine & Clams
Little neck clams, garlic, white wine, herbs.

Beef Ragù Cavatelli
Slow-cooked beef ragù, cavatelli, Parmesan, burrata.

Shrimp Parmigiana
Crispy shrimp, mozzarella, linguine, house tomato sauce.

Lobster Pot Pie
Maine lobster, shrimp, vegetables, creamy sherry sauce, golden pastry crust.

Sides

Crispy Brussels Sprouts

Truffle French Fries

Four-Cheese Mac & Cheese

Creamed Spinach

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
An automatic gratuity of 20% will be added to the bill for parties of 6 or more

© 2026 Off The Hook Freeport. All rights reserved.

Edit with Lovable