Long Island Restaurant Week

3 Course Prix Fixe Dinner Menu

Starters

Umami Roasted Oysters (5)
Brown Butter Miso

Italian Style Baked Clams
Hint of Tomato & Bacon

Fried Calamari & Hot Cherry Peppers
Marinara Sauce

Asian Filet Mignon Tips
Teriyaki Marinade, Cusabi Drizzle, Sesame Seeds, Fried Wonton Chips

Smoked Salmon Kartoffelpuffer
Pickeled Pearl Onion, Capers, Dill Creme Fraiche, Crispy Potato Pancake

Great South Bay Oysters Oreganata (5)
Garlic Oregano Seasoned Breadcrumbs, Lemon White Wine

Mixed Garden Greens Salad
Grape Tomato, Cucumber, Shaved Carrots, Roasted Red Peppers,
Red Onion, Creamy Parmesan Peppercorn Dressing

Classic Caesar Salad
Shredded Parmesan, Croutons, Creamy Caesar Dressing

$40 Entree Selections

Henry Remmer's Sauerbraten
Apple Bacon Braised Red Cabbage, Potato Pancake, Ginger Snap Gravy

Pepita Crusted Atlantic Salmon
Pumpkin Seed Seasoned Breadcrumbs, Root Vegetable Hash,
Haricot Verts, Vanilla Bean Beurre Blanc

Pan Seared Striped Bass From Our Own Boat
Sundried Tomato, Wild Mushrooms,
Roasted Yellow Peppers, Grilled Asparagus, Herb Risotto

Blackened Chicken Pasta
Vegetable Medley, Prosciutto, Garlic White Wine Sauce
Over Fusilli Pasta

Queen Cut Roast Prime Rib of Beef
Au Jus, Horseradish Remoulade, Sauteed Broccoli, Mashed Potatoes

$48 Entree Selections

Snapper Inn Seafood Pot
Lobster Meat, Littleneck Clams, PEI Mussels, Shrimp & Scallops in
Spicy Red Sauce Over Linguine

Black Angus 6 oz. Filet Mignon*
Demi-Glace, Grilled Asparagus, Baked Potato,
Mashed Potatoes, French Fries or Rice Pilaf
Add Boursin +2.50

Dessert

Brownie ala Mode - Rice Pudding - Peach Melba Parfait
Pineapple Upside Down Cake ala Mode - Sorbet

(Items subject to change)

RESTAURANT WEEK
2 COURSE LUNCH - $25

Starters

Fried Calamari & Hot Cherry Peppers
Marinara Sauce, Lemon Wedge

Umami Broiled Oysters (5)
Brown Butter Miso, Scallion

Smoked Salmon Kartoffelpuffer
Pickled Pearl Onion, Capers, Dill Creme Fraiche,
Crispy Potato Pancake

Mixed Garden Green Salad
Grape Tomato, Cucumber, Red Onion,
Shaved Carrots, Roasted Red Peppers,
Creamy Parmesan PeppercornDressing

Butternut Squash Bisque
Creme Anglaise & Toasted Pumpkin Seeds

Crispy Chicken Wontons
Lemongrass Chicken Dumplings, Sriracha,
Teriyaki, Cusabi Drizzle

Classic Caesar Salad
Crisp Romaine, Shredded Parmesan, Crouton,
Creamy Caesar Dressing

Main Course

(Sandwiches Served with French Fries)

Henry Remmer's Sauerbraten
Braised Red Cabbage, Ginger Snap Gravy,
Crispy Potato Pancake

Blackened Chicken Pasta
Vegetable Medley, Prosciutto,
Garlic White Wine Sauce Over Fusilli Pasta

Shrimp Oreganata
Lemon White Wine, Seasoned Breadcrumbs,
Mashed Potatoes, Broccoli

North Atlantic Flounder Sandwich
Blackened or Fried with Lettuce, Tomato,
Red Onion, Chipotle Aioli on a Brioche Bun

Miso Honey Glazed Atlantic Salmon
Root Vegetable Hash, Grilled Asparagus, Honey Butter