

## STARTERS

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### RAW BAR

BLUE POINT OYSTERS 4

LITTLE NECK CLAMS 3

JUMBO U-10 SHRIMP COCKTAIL 7

### SAUTEÉD TIGER PRAWNS

Chili Butter, Fried Leeks, Thai Basil 26

### CRAB CANNELONI

Avocado, Caviar, Ginger, Red Bell Pepper 34

### WS CAESAR SALAD

Parmesan, Fried Anchovies 19

### ROASTED BUTTERNUT SQUASH

Fried Kale, Chili Oil, Tamarind Vinaigrette 18

### STEAMED MUSSELS

Vadouvan, White Wine, Garlic Bread 23

### STEAK TARTARE

Gold Label Wagyu, Champagne Vinaigrette, Toasted Country Bread 24

### SUMMER VEGETABLE ROLL

Spiced Peanuts, Chili Vinaigrette, Mixed Greens 16

## ENTRÉES

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### SEARED STRIPED BASS

Ratatouille, Romesco Sauce, Onion Flowers 32

### SQUID INK LINGUINE

Shellfish, Lemon Pesto, Creamy Velouté 28/36

### SEARED DIVER SCALLOPS

Butter Bean, Asparagus, English Peas 38

### GRILLED FLAT IRON STEAK

Garlic Confit, Marble Potatoes, Pearl Onions 36

### PAN SEARED LONG ISLAND DUCK BREAST

Kimchi Purée, Maitake, Rhubarb 43

### ROASTED HERITAGE CHICKEN

Fried Enoki Mushrooms, Mashed Potatoes, Carrots 33

### TAVERN CHEESEBURGER

Red Onion Bacon Jam, Brioche Bun, French Fries 27

## SIDES

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MUSHROOM FRICASSÉE 16

FRENCH FRIES 10

SAUTEÉD SPINACH 14

POTATO WEDGES 10

BRUSSELS SPROUTS 14

ONION RINGS 14