



## THE MONTAUK BEACH HOUSE

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### Beginnings

#### Mezze Plate \$32

A delightful display of all the spreads below, with some home baked pita bread, & chilled stuffed grapevine leaves

**Coconut Tzatziki** – Whipped dairy free coconut yogurt, dill, cucumber, oil swirl

**Fiery Feta & Pistachio Cream**– Whipped feta with chili heat, pistachio dust, olive drizzle

**Electric Beet Hummus**– Vibrant beet hummus, pickled shallots, crispy quinoa

**Giant Butter Bean Purée**– Herbed lima beans with citrus zest and cherry tomato

**Fresh Baked Focaccia Bread \$18** – Baked pizza style and served with EVOO & fresh Rosemarie

**Ahi Tuna Tartare \*\* \$30** – Diced tuna tower, avocado mousse, kalamata dust, gold leaf crown

**Warm Spinach & Feta Dip \$18** – Whipped feta, crispy shallots, chili oil swirl

**Guac Guac! \$26** – Chef Andre’s own Guacamole recipe, prepared to order and served in a traditional molcajete bowl

**Colossal Shrimp Cocktail \*\* \$28** – 4 colossal shrimp, lemon curls, fresh horseradish

### Crisp & Cool

Add grilled chicken \$8 / grilled steak \$12 / grilled shrimp \$14

**Candy Beet Mosaic \$22** – Candy-striped beets, goat cheese mousse, pomegranate molasses, pistachio crunch

**Cretan Tomato Salad \$24** – Heirloom tomatoes, pickled fennel, feta, caper berries, pickled onion

**Compressed Watermelon Salad \$26** – Watermelon blocks, feta espuma, balsamic pearls, fennel threads

**Little Caesar Salad \$24** – Charred Romain hearts, shaved Parmesan flakes, White Anchovies, homemade croutons

### Wrapped & Stacked

**Charred Chicken Skewers \$26**– Labneh drizzle, red cabbage slaw, herb oil

**Street Food Gyro \$22** – Spice-rubbed pork, Greek yogurt, heirloom tomato, onion, cabbage, potatoes, herbed yogurt sauce

**Steakhouse Burger \* \$24** – Taleggio melt, pickles, tomato, coleslaw, brioche bun

**Lamb Smash Burger \* \$24**– Whipped goat cheese feta, caramelized onion, cumin-harissa aioli, potato bun, steakhouse fries



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**Black Bean Burger \$22**– tomato, lettuce, over coconut tzatziki and salsa verde

**Hero Cubano \$20** – Cuban Sandwich with roast pork, ham, melted cheese & pickles, mustard

**Montauk Footlong \$18** – All-beef hot dog, toasted brioche roll, mustard, crispy shallots, pickled red onions, homemade dill relish

**Chicken Quesadilla \$26** – Our simplest but most fun item with smokey chicken & shredded cheese blend. Side of Sour Cream and Guac

### Three Amigos \$24

A fun taco tasting, served with Valentina and Salsa Verde sauce

**Steak Street Taco** – Seared steak, charred cipollini, avocado mousse, micro cilantro, and chili lime dust

**Pork & Pineapple Taco**– Achiote pork, pineapple brûlée, crispy shallot, cilantro blossom, and tomatillo crema

**Fire-Grilled Chicken Taco** – Smoky chicken thigh, avocado crema, radish slaw, confit garlic

## Pizza

**Heirloom Margherita \$24** – San Marzano tomato, heirloom cherry tomatoes, mozzarella, torn basil, EVOO drizzle on a charred crust

**Fior di Latte Margherita \$28** – San Marzano tomato, heirloom cherry tomatoes, creamy Fior di Latte mozzarella (added after baking) basil, EVOO drizzle on a charred crust.

**Hot Honey Sopressata \$28** – San Marzano tomato, Spicy Sopressata, for di latte Mozzarella, chili oil, fresh basil

**Coastal Bianca \$24** – Whipped Ricotta, mozzarella, lemon zest, arugula

**Pepperoni \$22** – Salumeria Biellese Pepperoni, San Marzano Tomato, mozzarella

## Wingmen

**Crispy Lemon Potatoes \$10**– Golden roasted with oregano

**Triple-Cooked Fries \$12**– Seasoned with oregano sea salt

**House Made Grilled Pita \$8** – Freshly baked, grilled

## Sweet Treats

**Chocolate Layer Cake \$14**– Ecuadorian Cocoa, chocolate, hazelnut cream crunch, chocolate glaze

**Churro Tower \$16** A vertical stack of 10 mini cinnamon-sugar churros

\*Cooked to order

\*\* Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness