



# DINNER MENU

## RAW BAR

**SHRIMP COCKTAIL 14. GF**  
cocktail sauce | lemon

**LITTLE NECK CLAMS 11. | 19. GF**  
cocktail sauce | lemon

**CHILLED OYSTERS 13. | 24. GF**  
horseradish | cocktail sauce | lemon

**RAW BAR TRIO 20. GF**  
3 clams | 3 oysters | 3 chilled shrimp

## APPETIZERS

**STUFFED PRETZELS 10.**  
brie cheese | fig jam

**GRILLED OCTOPUS 18. GF**  
chick pea puree | cherry tomatoes | arugula |  
shaved red onion | lemon oil

**TRUFFLE FRIES 11.**  
parmesan cheese | parsley | truffle oil |  
garlic aioli | ketchup

**BRUSSEL SPROUTS 13.**  
honey mustard | togarashi spice | toasted almonds |  
fresh mint

**TUNA TOSTADAS 17.**  
rare tuna | pickled cabbage | sriracha aioli | crispy wonton

**FRIED CALAMARI 14.**  
marinara | lemon or  
orange-ginger glaze | sesame seeds

**LOCAL MUSSELS 14.**  
white wine | sweet vermouth | garlic |  
cherry tomatoes | basil aioli

**CRISPY CAULIFLOWER 11.**  
paprika & cumin | pickled shallots | jalapeno aioli |  
micro cilantro

## SALADS

+CHICKEN 8. | +SHRIMP 11. | +SALMON 13.

**SUMMER SALAD 15. GF**  
mixed greens | snap peas | pistachios | goat cheese | raspberry vinaigrette

**WEDGE 14. GF**  
baby iceberg | cherry tomatoes | shaved red onion | bacon | blue cheese crumbles | chunky blue cheese dressing

**CHOPPED SALAD 13. GF**  
arugula | cucumber | bell peppers | carrots | cherry tomatoes | red onion | feta | white balsamic vinaigrette

**TRADITIONAL CAESAR 11.**  
romaine | homemade croutons | shaved parmesan | caesar dressing

## SIDES

**GRILLED ASPARAGUS 10. V | GF**  
**ROSEMARY-PARMESAN POTATOES 8.**

**HARICOT VERTS 8. V | GF**  
**GARLIC MASH 7. GF**

**BROCCOLINI 9. V | GF**  
**FRENCH FRIES 6.**

V: VEGAN | GF: GLUTEN FREE

180 W PARK AVENUE | LONG BEACH, NY 11561



# DINNER MENU

## THIN CRUST FLATBREADS

### **MUSHROOM & TRUFFLE 15.**

lemon ricotta | oyster & shitake mushrooms |  
shaved parmesan | truffle oil | chives

### **MAGNOLIA 14. V**

garlic puree | zucchini | roasted corn | cherry tomatoes |  
arugula | balsamic drizzle

### **PROSCIUTTO & BURRATA 19.**

homemade pesto | toasted pine nuts |  
balsamic reduction

### **FIG & BACON 15.**

fig jam | mushrooms | blue cheese crumbles |  
bacon | arugula

## HANDHELDS

SERVED W/ HAND CUT FRENCH FRIES

### **CAJUN CHICKEN SANDWICH 15.**

swiss cheese | bacon | arugula | sriracha aioli

### **ALL AMERICAN BURGER 16.**

lettuce | tomato | onion | garlic aioli | coleslaw

+ TRUFFLE FRIES 2.5 + CHEESE 1.

## ENTREES

### **DAY BOAT SCALLOPS 28. GF**

corn | snap peas | roasted red pepper |  
bacon lardon | chimichurri

### **BRAISED SHORT RIB 27. GF**

creamy polenta | baby carrots | cipollini onions

### **SHRIMP & WILD MUSHROOM PASTA 25.**

bucatini | shitake & oyster mushrooms | asparagus |  
cherry tomatoes | garlic cream sauce

### **14oz BONE IN PORK CHOP 28. GF**

garlic mash | grilled asparagus | blueberry chutney

### **14oz NY STRIP STEAK 35. GF**

garlic mash | watercress & red onion salad |  
chimichurri

### **PAN ROASTED HALF CHICKEN 25.**

rosemary-parmesan potatoes | haricot verts | pan jus

### **CHICKEN & PESTO 24.**

penne | homemade pesto cream |  
oven roasted tomatoes | shaved parmesan

### **CRISPY SKIN ON SALMON 26. GF**

cauliflower puree | broccolini | lemon oil

### **PORCINI CRUSTED TUNA 27.**

coconut forbidden black rice | mango | jalapeños | carrots | soy glaze

## PAELLAS

PLEASE ALLOW 35-45 MINUTES FOR PREPARATION

### **VEGGIE PAELLA 38. V | GF**

mushrooms | brussel sprouts | cauliflower | tomatoes | harissa

### **TRADITIONAL PAELLA 45. GF**

shrimp | chorizo | clams | mussels | calamari | chicken

### **SEAFOOD PAELLA 52. GF**

lobster | shrimp | clams | mussels | calamari | salmon

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