









Le Chef






Appetizers

Soup du jour	10	
French Onion Soup	12	
L'Escargots, pernod & parsley	20	
Steamed Mussels	19	
<i>with sweet chili peppers & white wine</i>		
Lump Crab Cake appetizer	20	
Hummus	18	
<i>with olives, peppers and pita</i>		
Pear & Endive Salad	18	
<i>with walnuts & gorgonzola</i>		
Roasted Beet Salad	18	
<i>Romaine, Almonds, goat cheese</i>		
Caesar Salad	14	
House Salad	14	
Shrimp Cocktail	18	
Fresh Tuna Wonton Tacos	24	

Tacos (3 of the same) per order

Steak	24	
Fresh Flounder	24	
Shrimp	23	
Cajun Chicken	23	
<i>soft corn tortillas</i>		

Entrées

Chicken Cordon Bleu	36	
<i>with fusilli & pesto</i>		
*NY Strip Steak & Fries	m/p	
*Prime Angus Burger & Fries	26	
<i>choice of cheese</i>		
Pan Roasted Salmon	38	
<i>mashed potatoes, french beans, roasted corn & cherry tomatoes</i>		
Nut Crusted Flounder & Fries	38	
<i>cilantro, lime remoulade</i>		
Mediterranean Seafood Pasta	40	
<i>scallops, shrimp & mussels</i>		
Pasta for Vegetarians	36	
<i>cherry tomatoes, snow peas, spinach, asparagus, shiitake mushrooms</i>		
Long Island Duckling	42	
<i>sherry vinegar/fresh berry reduction, brown rice and french beans</i>		
Stuffed Gulf Shrimp, Crabmeat & Lobster sauce	39	
<i>with rice, vegetables</i>		
Fresh Montauk Lobster & Jumbo Shrimp Salad	m/p	
<i>avocado, cilantro, tomatoes, extra virgin olive oil</i>		
*Rack of Lamb	55	
<i>garlic mashed potatoes, vegetables</i>		

Split Plate Charge For Entrées \$10

 Gluten Free

*This menu item can be cooked to your liking
Consuming raw or uncooked meats, fish, shellfish or fresh eggs may increase your risk of food borne illness.
Please make your server aware of any food allergies you may have