

THE DUNES

SOUTH BEACH • EDGARTOWN



S T A R T E R S

- New England Clam Chowder**, Fresh Chopped Clams, Smoked Bacon 8
- Lobster Pot Pie**, New England Lobster and Vegetables in Lobster Cream with a Delicate Pastry Lid 19
- *Fresh Maine Mussels**, Andouille Sausage, Charred Fennel, Grape Tomatoes, Grilled Focaccia 14
- Bolognese Flatbread Pizza**, Arugula, Shaved Parmesan 18
- Herb Roasted Fall Vegetables**, Baby Arugula, Goat Cheese, Balsamic Reduction, Butternut Squash Puree 13
- Baby Field Greens**, Shaved Vegetables, Sun Flower Seeds, Shaved Pear, Cranberry Vinaigrette 11

E N T R E E S

- Vineyard Bouillabaisse**, North Atlantic Cod, Native Littleneck Clams, Maine Mussels, Shrimp, Braised Swiss Chard, Tomato and Leek Seafood Broth, Rouille Crostini 38
- *Char Grilled Salmon**, Citrus Lavender Glaze, Champagne Risotto, Spinach Gratin, Romesco 34
- Colossal Shrimp Scampi**, Broccoli, Artichoke Hearts, Chardonnay Pan Sauce, Roasted Garlic Basil Butter over Linguini Pasta 36
- Vegetable Pad Thai**, Wild Mushrooms, Bell Pepper, Scallions, Udon Noodles, Tempura Baby Bok Choy, Pea Shoot Salad 28
- Short Ribs of Beef**, Tender Braised, Butternut Squash Gnocchi, Crisp Apples, Caramelized Leeks, Pumpkin Seed Pesto 37
- Brick Oven Roasted Chicken**, Fall Vegetable Ragout, Shaved Brussel Sprout Salad 33
- *Char Grilled 8oz Filet Mignon**, Gruyere Potato Gratin, Baby Vegetables, Cabernet Demi Glace 40
- *The Dunes Grill Burger**, 10 Ounce Hand Packed Angus Beef, Lettuce, Tomato, Onion, Aged Cheddar, Smoked Bacon and Wild Mushrooms on a Brioche Bun, served with French Fries 19

S I D E S

- Seasonal Vegetables
Tempura Baby Bok Choy
Champagne Risotto
Gruyere Potato Gratin
Roasted Garlic & Parmesan French Fries

8

THE DUNES
STORY?
SEE OTHER
SIDE →

Please inform your server of all potential allergies before placing your order.

**The State of Massachusetts warns that the consumption of raw or undercooked potentially hazardous food may be harmful.*

EAT, DRINK, PLAY.

*Welcome to The Dunes at South Beach
and the Winnetu Oceanside Resort!*



Our spectacular Katama location has been the source of fresh seaside cuisine since earliest times: The very name “Katama” translates to “crab-fishing place” in the language of the Wampanoag tribe that first inhabited Martha’s Vineyard. Nearby Mattakesett Creek was a rich source of herring, which was as valuable as currency to early Island settlers. And during the annual Martha’s Vineyard Striped Bass and Bluefish Derby each autumn, anglers line the seashore casting for fish in the surf.

In the 1880s, the majestic Mattakesett Lodge — located very near today’s Winnetu — became famous for its moonlit clambakes and dancing under the stars. Guests would arrive aboard the train that ran from the steamship dock in Oak Bluffs, stopping at the Edgartown depot along the way. You can see images of the old Lodge, the clambake shack, and the long-gone trains on the historic pictures hung throughout our lobby.

Twice during the 20th century, Katama became a military site: Before World War I, when soldiers trained at Camp Crocker, and again in World War II when Navy pilots practiced island bombing in preparation for the war’s Pacific campaign and for the D-Day invasion of France.

After the war, the base was converted into the Katama Shores Inn or “the Dunes,” as locals liked to call it in the 1950s. For a time in the 1980s — a century after the Mattakesett’s heyday — the restaurant here was known as Edgar’s Bar & Grill, although most Islanders still called it the Dunes.

The motor-lodge-style inn was torn down in 1999 to make way for today’s Winnetu Oceanside Resort and its fine-dining restaurant, formerly known as Lure at the Winnetu. In 2015, honoring local tradition, we renamed the restaurant The Dunes at South Beach.

Like the original Mattakesett, we still offer our resort guests summertime clambakes on the lawn. Sometimes, we even feature individual clambake-themed specials for our diners at The Dunes as well.

Instead of taking a train, you can arrive in style aboard our nightly water taxi after a 25-minute scenic cruise from Edgartown village. Just ask about the water taxi when making your dinner reservation. We also run van shuttles throughout the evening.

And kids are more than welcome: We have an award-winning, freshly prepared children’s menu, and something you won’t find anywhere else on Martha’s Vineyard: a supervised children’s activity space located right in the restaurant. This means parents can take the time to enjoy a fine meal and some uninterrupted dinner conversation while their children — still within eyesight — play in the Kids’ Corner after finishing their own supper.

We and our staff genuinely want your dining experience with us to be as warm and memorable as possible. Thank you for joining us tonight, and we hope you’ll return soon.

-Mark & Gwenn Snider, Owners