

THE DUNES

SOUTH BEACH • EDGARTOWN



STARTERS

NEW ENGLAND CLAM CHOWDER 10
chopped clams, fruit smoked bacon.

BLUE HUBBARD SQUASH SOUP 11
sage, roasted pumpkin seed oil

FIELD GREENS SALAD 12
dried figs, goat cheese, red grapes, beet tuile, pepitas

SHRIMP CAKE 13
rice vermicelli, cucumber salad, nuoc cham

BANGKOK MUSSELS 14
thai red curry broth, lemongrass, thai basil

GRILLED ROMAINE & RADICCHIO 13
anchovy garlic dressing, lobster toast.

LOBSTER SAUSAGE FLAT BREAD 15
arugula, fontina, tomato, scallion, chili oil.

ENTREES

GRILLED, LINE-CAUGHT SWORDFISH 36
leek risotto, brussels sprouts, parsnip, pine nuts, cabernet buerre rouge

CATCH OF THE DAY 35
Chef's daily selection of fresh local catch

PRIMITIVO-BRAISED SHORTRIB 39
scallion popover, crispy gorgonzola, vegetable shish kabob, scallion nuggets

ALSATIAN-BRAISED PORK 29
whole grain mustard and apples, bacon, savoy cabbage, egg noodles

WILD MUSHROOM STRUDEL 28
parmesan polenta, asparagus, porcini broth, garden herbs, arugula

STANLEY'S PASTA 26
linguine, seasonal vegetables, house-made marinara
Add chicken or shrimp 8

ROASTED CHICKEN BREAST 30
miso sesame cauliflower and kale, sweet potato, braised thigh and radish

THE DUNES BURGER 19
brioche roll, sharp cheddar, shredded iceberg, not-so-secret sauce, yellow tomato, pickled onion, fries

SIDES 7

truffled pommes purée parmesan polenta seasonal vegetables
parmesan & herb fries roasted brussels sprouts

EXECUTIVE CHEF SCOTT EHRLICH

18% Gratuity will be added to parties of 6 or more

Please inform your server of ALL your allergies before placing your order

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

FALL MENU
09/17/17