

THE DUNES

SOUTH BEACH • EDGARTOWN

SUMMER DINNER MENU 2019

Our Culinary Team is committed to providing you with the freshest ingredients available. We source produce and fresh seafood from Island Farms and Fisheries.

STARTERS

DUNES CHOWDER
CHOPPED CLAMS, FINGERLING POTATO, BACON,
CELERY OIL, CREAM
10

FRESH MUSSELS WITH GRILLED BREAD

BANGKOK STYLE

RED CURRY, COCONUT MILK,
KAFFIR LIME, GALANGAL, CILANTRO

—OR—

SUMMER STYLE

TARRAGON, TOMATO, ROASTED GARLIC,
THYME, LEMON, SAUVIGNON BLANC

15

JULY CAESAR

LOBSTER TOAST, WISPY CROUTON, PARMESAN,
WHITE ANCHOVY

LOCAL GREEN SALAD

FETA, MELON, CARROT TUILE,
LEMON GRASS VINAIGRETTE, PUMPKIN SEEDS

13

HEIRLOOM TOMATO SALAD

LEMON OIL, MALTON SALT, PEA SHOOTS

14

CHARRED OCTOPUS

SMOKED PAPRIKA-ONION BROTH, FIN-
GERLINGS, LINGUICA, BRAISED KALE,
BAY LEAF OIL

16

SPICY TUNA

CRISPY SUSHI RICE, WASABI, SLICED
JALAPENO, SESAME OIL, SPICY MAYO,
CILANTRO

16

COD FISH CAKE

CHARRED LETTUCE & SCALLION,
GRIBICHE,
PICKLED LEMON

41°35'21.22"N 70°51'51.43"W



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ENTREES

GRILLED SWORDFISH

HEIRLOOM TOMATO RISOTTO, SNOW PEAS, PINE NUTS,
MARJORAM BEURRE BLANC, CARROT OIL

38

ROASTED LOCAL COD

DASHI, RED BLISS POTATO, BOK CHOI, CORN
SUMMER BEANS, BACON, WATERMELON RELISH

36

BUTTER POACHED MV LOBSTER

ORZO AND CHEDDAR, CORN, ARUGULA, SHIITAKE POPCORN

48

ORECCHIETTI PASTA

BLISTERED TOMATO MARINARA GRILLED VEGETABLES,
SWISS CHARD, WILD MUSHROOMS, PECORINO, BASIL OIL

29

CHICKEN BREAST	6	SALMON	6
PANCETTA	6	SHRIMP	8

PERUVIAN CHICKEN

CILANTRO CREMA, SWEET POTATO RIBBONS WITH BRAISED
THIGH, SOFRITO, PURPLE POTATO SALAD

35

MORNING GLORY VEGETABLES STRUDEL

BABY KALE, SHREDDED VEGETABLES,
THYME & YELLOW PEPPER COULIS, BEET VINAIGRETTE

29

BARREL CUT STRIP STEAK

CHIMICHURRI AIOLI, MISO BRUSSELS,
TWICED BAKED POTATO TOWER

44

DUNES BURGER

PUB CHEESE, VEAL DEMI-GLACE, CRISPY ONION

19

PUT AN EGG ON IT

SCOTT EGG 4

SIDES 10

TRUFFLE PARM FRIES

SAUTEED KALE & SPINACH

GARLIC MASHED POTATO

BAKED BACON MAC & CHEESE

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER
IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. CONSUMING
RAW OR UNDERCOOKED POTENTIALLY HAZARDOUS FOODS MAY
INCREASE RISK OF FOODBORNE ILLNESS. FOR PARTIES OF 8 OR
MORE, AN 18% GRATUITY WILL BE ADDED TO YOUR BILL.
WE APPRECIATE YOUR PATRONAGE.

CHEF DE CUISINE: COLLIN COYLE
EXECUTIVE CHEF: SCOTT EHRlich

JULY 12, 2019

41°35'21.22"N 70°51'51.43"W

