
THE DUNES

SOUTH BEACH • EDGARTOWN

FOR RESERVATIONS: [CLICK HERE](#),
CALL 508-627-3663 OR DUNESFB@WINNETU.COM

DINNER MENU

**TUESDAY -
SATURDAY**

5 P.M.

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9 P.M.



STARTERS

Grain Bowl \$20

Barley, Farro, House Vinaigrette,
Vegetables (V)

Bone In Heritage Chicken \$26

Honey Glazed Carrots, Wilted Spinach,
Potato Puree, Shallot Thyme Jus
(GF)*Chef's Favorite

Thai Salmon \$34

Red & Green Curry Coconut Broth, Wild
Mushrooms, Baby Bok Choy, Carrots,
Zucchini (GF)

Lobster Roll \$26

Brown Butter Aioli,
Preserved Lemon, Tarragon

Short Rib \$48

Asparagus, Potato Cake,
Mushrooms, Red Wine Demi

Grilled Swordfish \$43

Ratatouille, Olive Soil, Basil Oil (GF)

Clam Chowder \$9

Bacon, Thyme, Potatoes, Clams, Lemon (GF)

Cobb Salad \$16

Tomato, Egg, Avocado, Bacon, Blue Cheese,
White Balsamic, Turkey Breast (GF)

Golden Beet \$14

Mascarpone, Roasted Grapes, Spicy Pecans,
MV Smoked Sea Salt, Baby Arugulas

The Jang Calamari \$19

Gochujang Aioli, Sesame,
Preserved Orange, Baby Arugula

Caesar Salad \$14

Herb Wispies, White Anchovies, Grana Padano,
Preserved Lemon, Shaved Egg Yolk

Enhancements:

Grilled Chicken \$10

Grilled Salmon or Shrimp \$12



MAINS



KIDS MENU

with Fries
or Fruit Cup

Kids Burger \$11

PB&J \$11

Chicken Tenders \$11

Turkey & Cheese \$11

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PRIVATE DINING & TAKEOUT

Colin Coyle
Executive Chef

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. CONSUMING RAW OR UNDER-COOKED 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.