

Coyle's Clam Chowder \$10 Smoked Bacon, Bouquet Garni, Yukon Gold, Clams, Preserved Lemon (GF)

Cobb Salad \$18 Roasted Tomato, Egg, Avocado, Bacon, Blue Cheese, White Balsamic, Turkey Breast (GF)

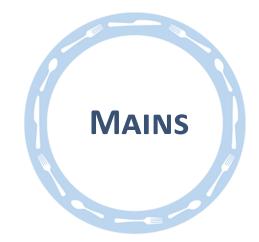
Golden Beet Salad \$16 Whipped Mascarpone, Roasted Grapes, Spicy Pecans (GF)

Heirloom Tomato Salad \$14 Lemon Oil, Maldon Salt, Pea Shoots, Green Oil (GF) (V)

Grain Bowl \$22 Tri Color Quinoa, Ancient Grains House Vinaigrette, Local Roasted Vegetables (V)

Caesar \$14 Herb Wispies, White Anchovies, Grana Padano, Preserved Lemon, Shaved Egg Yolk

Enhancements: Grilled Chicken \$10 Grilled Salmon or Shrimp \$12



Winnetu Lobster Roll \$30 Brown Butter Aioli, Preserved Lemon, Tarragon

Pan Seared Scallops \$42 Parmesan Herb Polenta, Haricots Verts, Sweety Drops, Beurre Blanc (GF)

Bone In Heritage Chicken * Chef's Favorite \$28 Honey Glazed Carrots, Wilted Spinach, Potato Puree, Shallot Thyme Jus (GF)

Thai Salmon \$35 Red & Green Curry Coconut Broth, Wild Mushrooms, Carrots, Zucchini, Shanghai Baby Bok Choy (GF)

The Shorty \$42 Braised Short Rib, Spring Asparagus, Potato Puree, Shitakes, Red Wine Demi, Roasted Cipollini (GF)

Atlantic Grilled Swordfish \$43 Ratatouille Nicoise, Olive Soil, Basil Oil, Saffron Aioli (GF)

Pork Chop \$34 Swiss Chard, White Mountain Peaches, Bacon Lardons, Corn Off The Cob (GF)



SOUTH BEACH · EDGARTOWN

THE DUNES South Beach · Edgartown

508.627.3663 PRIVATE DINING & TAKEOUT

Thank You & Warm Regards from Our Culinary Team and Executive Chef Colin Coyle

DINNER Menu

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. 5:00PM TO 9:00PM

UPDATED 7/31/2020