



## STARTERS

### **Coyle's Clam Chowder \$10**

Smoked Bacon, Yukon Gold, Clams,  
Preserved Lemon (GF)

### **The Golden Child \$16**

Gold Beets, Whipped Mascarpone,  
Roasted Grapes, Spicy Pecans,  
Micro Basil (GF)

### **Grain Bowl \$22**

Tri Color Quinoa, Ancient Grains  
House Vinaigrette, Mashed Avocado,  
Narragansett Feta Cheese, Olive Soil,  
Local Roasted Vegetables (V)

### **Jang Calamari \$20**

Kimchee, Miso, Gochujang Aioli,  
Banana Pepper

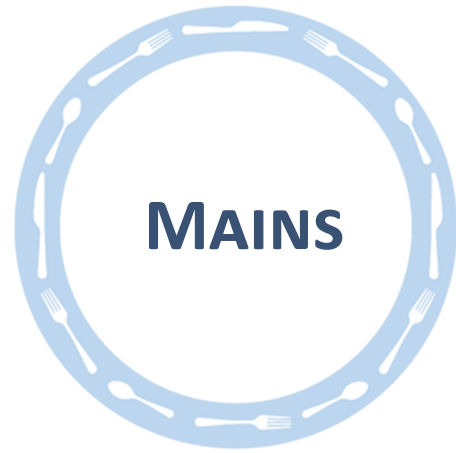
### **Dunes Caesar \$14**

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

### **Enhancements:**

Grilled Chicken \$10

Grilled Salmon or Shrimp \$12



## MAINS

### **Winnetu Lobster Roll \$30**

Brown Butter Aioli, Bib Lettuces,  
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)

### **Pork Chop \$36**

Swiss Chard, White Mountain Peaches,  
Bacon Lardons, Corn Off The Cob (GF)

THE DUNES

SOUTH BEACH • EDGARTOWN

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508.627.3663  
Dine In & Takeout

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

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.

UPDATED 9/23/2020

DINNER  
MENU

5:00PM  
TO  
9:00PM