

# THE DUNES

SOUTH BEACH • EDGARTOWN

## Dinner Menu

### katama oysters

<i>*on the half shell</i>	½ dozen   katama bay, mv   sea wash   bloody mary cocktail   citrus
<i>*dressed</i>	caviar   hijiki seaweed+asian pear   dashi reduction
<i>roasted</i>	bone marrow   herb gremolada   brown butter+garlic breadcrumb
<i>*paired</i>	½ dozen freshly harvested signature oysters with a bottle of hampton water rose

### surf + open water

<i>*ceviche</i>	[local catch]   avocado   wasabi   green apple   celery root   wonton   mint+lime
smoked fish crostini	tomato+saffron jam   bacalao   fennel escabeche   meyer lemon   capers
vineyard cioppino	mussels+squid   native littlenecks   fennel   saffron+san marzano broth   focaccia
lobster tacos	smashed avocado   sweet chili sauce   cilantro   lime
chowder	vineyard quahogs   double smoked bacon   celery+leeks   new potatoes

### farm + pasture

feta panzanella	sugar snap peas+edamame   mermaid farm feta   green harissa   apricots   torn focaccia
lady edison ham	artisanal country ham   cheddar biscuit   stone fruit   local honey+pea shoots
spring asparagus	poached egg   green goddess   pancetta   island watercress
short rib bao buns	braised short rib   hoisin   daikon+scallion   steam buns
[mv farmstand salad]	mv farmer's market produce   island grown   always changing+always local
caesar	hearts of romaine+organic kale   celery   shaved parmesan   crouton

### entrées

1/2 heritage chicken	ancho tomatillo bbq   sweet potato   broccoli rabe   pearl onion   crispy garlic
day boat halibut	anson mills farro verde   wild ramp pesto+fava beans   tokyo turnip
diver scallops	pork belly   wild rice+mushroom   crispy brussels sprouts   rhubarb coulis
<i>*ny striploin steak</i>	green garlic+rare ripes   fingerling potatoes   oyster mushroom   fresh horseradish
mushroom ragu	hand rolled gnocchi   locally grown shiitakes   tuscan kale   parmesan reggiano
<i>*wagyu burger</i>	nueske's bacon   vermont cheddar   crispy shallots   aioli   toasted brioche bun   steak fries

### weekend feasts

*available friday-sunday*

ribeye for two	usda prime 30oz bone-in ribeye   ny striploin sides   blooming onion
shore dinner	1½# lobster   native littlenecks+mussels   sweet corn   red bliss potato   chorizo broth

**we invite our guests to share  
any allergies, dietary restrictions+ingredient preferences with us  
so that we can tailor the menu to each individual order**

**EXECUTIVE CHEF RICHARD DOUCETTE & TEAM**

*gluten-free options available upon request  
18% gratuity will be added to parties 6 or more*