



# THE DUNES

SOUTH BEACH ★ EDGARTOWN



## Dinner Menu

### SURF + OPEN WATER

- gf* **\*SIGNATURE OYSTERS** KATAMA BAY | HALF DOZEN ON THE HALF SHELL | SEA WASH | GOCHUJANG COCKTAIL | CITRUS
- \*CEVICHE** [LOCAL CATCH] | AVOCADO | WASABI | GREEN APPLE | CELERY ROOT | WONTON | MINT+LIME
- VINEYARD CIOPPINO** MUSSELS+NATIVE LITTLENECKS | LOCAL SQUID | SAFFRON+TOMATO BROTH | FENNEL | FOCACCIA
- gf* **LOBSTER TACOS** SMASHED AVOCADO | SWEET CHILI SAUCE | CILANTRO | LIME
- ROASTED OYSTERS** BONE MARROW | HERB GREMOLADA | BROWN BUTTER+GARLIC BREADCRUMB
- gf* **CHOWDER** VINEYARD QUAHOGS | BACON LARDONS | CELERY+LEEK | NEW POTATOES

### FARM + PASTURE

- v* **FETA PANZANELLA** FETA | SUGAR SNAP PEAS+EDAMAME | GREEN HARISSA | STONE FRUIT | TORN FOCACCIA
- gf v* **[MV FARMSTAND SALAD]** MV FARMER'S MARKET PRODUCE | ISLAND GROWN | ALWAYS CHANGING+ALWAYS LOCAL
- KOREAN BBQ BAO BUNS** BRISKET | YAM+CABBAGE | VIETNAMESE GREEN CURRY | CORIANDER YOGURT
- gf v* **BRUSSELS SPROUTS** CRISPY BRUSSELS | BANG BANG SAUCE | KEWPIE | FURIKAKE | TOASTED SESAME
- v* **[LG] CAESAR** WHOLE [LITTLE GEM] LETTUCE | SHAVED PARMESAN | WHITE ANCHOVY | CROUTON CRUMBLE
- v* **SHAKSHUKA** STEWED HEIRLOOM TOMATO | CHARRED EGGPLANT | FARM EGG | CURRIED CHICKPEA | PITA

### HANDMADE PASTA

- v* **CACIO E PEPE** BLACK TRUFFLE | FRESH SPAGHETTI | CRACKED PEPPER | WATERCRESS | PECORINO SARDO
- gf* **DANDAN** SICHUAN STREET NOODLES | BERKSHIRE PORK | GUAJILLO CHILE | BOK CHOY | PEANUTS
- v* **MUSHROOM RAGU** LOCALLY GROWN SHIITAKES | RIGATONI | TUSCAN KALE | PARMESAN REGGIANO
- v* **CAMPANELLE** BASIL PESTO | ASPARAGUS | HOUSE FARMER'S CHEESE | CRUSHED PISTACHIO

ADD BLACK TRUFFLE CARPACCIO TO YOUR PASTA

### ENTRÉES

- gf* **\*DIVER SCALLOPS** CAULILINI | SUNFLOWER SEED SALSA MACHA | SUNBUTTER | QUESO FRESCO | CILANTRO+LIME 46
- gf* **ADOBO CHICKEN** FILIPINO ½ HERITAGE CHICKEN | BOK CHOY+TARO LAING | FRAGRANT RICE | CRISPY GARLIC
- gf* **DAY BOAT HALIBUT** ENGLISH PEAS+SPRING ASPARAGUS | BRAISED HAM HOCK | OVER-ROASTED CARROTS
- gf* **\*NY STRIPLOIN STEAK** PAPAS BRAVAS | WILD MUSHROOM | CHARRED ONION | BLACK GARLIC | TURNIP | HORSERADISH
- \*WAGYU BURGER** NUESKE'S BACON | VERMONT CHEDDAR | CRISPY SHALLOTS | BBQ+AIOLI | FRIES

### FEASTS

- PEKIN DUCK DUO** DUCK CONFIT | SCALLION PANCAKE | KOHLRABI | KUMQUAT | HOISIN | RHUBARB DUCK SAUCE 125
- gf* **RIBEYE FOR TWO** USDA PRIME 30OZ BONE-IN COWBOY RIBEYE | NY STRIPLOIN SIDES | BLACK TRUFFLE 150

### ON THE SIDE

- GRILLED ASPARAGUS + GODDESS 14 | FRENCH FRIES (PLAIN OR OUR WAY) 10
- KOHLRABI PAVÉ 12 | TRUFFLE MAC + CHEESE 16

### DESSERT

- DESSERT BENTO BOX** TO SHARE | ASSORTED MINI DESSERTS+CONFECTIONS | CHEF SOFIA'S WHIM 36
- PEANUT BUTTER CAKED ALASKA** BANANA IC | PEANUT BUTTER | CARAMELIZED BABY BANANA | MERINGUE 24
- SNOW WHITE GLOBE** 50 SHADES OF [WHITE OUT] | MEET SOFIA | TABLESIDE TORCHED FLUFF 28
- HOKEY POKEY SUNDAE** TEXTURES OF OUR WINNETU HONEY | A TWIST ON A NEW ZEALAND TREAT 22
- CHOCOLATE CHIP COOKIES** HEATH | BROWN BUTTER DOUGH | GLASS OF MILK 12
- gf* **BONBONS** HANDMADE VAHLRONA CHOCOLATES | FOR NOW OR LATER 26
- STRAWBERRY+RHUBARB TART** A LA MODE | MATCHA | WHITE CHOCOLATE 18
- gf* **ICE CREAM+SORBETS** HOUSE MADE ICE CREAMS...FROZEN YOGURT...SORBET | ROTATING FLAVORS 14

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*  
*Pastry by Chef Sofia Tejeda*

GLUTEN-FREE OPTIONS+MODIFICATIONS UPON REQUEST



NANTUCKET ★ MARTHA'S VINEYARD ★ ST. JOHN, USVI

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A GUEST IN YOUR PARTY HAS A FOOD ALLERGY

