

SUNDAY'S ON THE BAY

Coastal Cuisine

BEGINNINGS

Warm Buttered Bread Basket	6
<i>basket of four rolls</i>	
New England Clam Chowder	14
<i>locally sourced chopped top neck clams, bacon & cream</i>	
Steamed Little Neck Clams	18
<i>white wine butter, lemon & chile, toasted baguette</i>	
Grilled Spanish Octopus	27
<i>green chickpea hummus, mediterranean black olive orzo salad</i>	
Crispy Calamari	18
<i>hot cherry peppers, marinara sauce</i>	
Jumbo Crab Cake	23
<i>smoked tomato aioli & citrus frisee salad</i>	
Baked Stuffed Clams	16
<i>three stuffed cherrystone clams, seasoned breadcrumbs, fresh lemon</i>	
Wild Mussels	18
<i>baby tomato, garlic & white wine broth</i>	
Grilled Lamb Chops**	24
<i>yuca frita, avocado-salsa verde</i>	



FROM THE GARDEN

Jumbo Spring Asparagus	16
<i>spring mushrooms, garden vegetable vinaigrette</i>	
Traditional or Kale Caesar Salad	18
<i>chile-parmesan dressing, toasted sourdough croutons, soft boiled farm egg</i>	
Lobster & Burrata Toast	24
<i>warm spring peas, lemon vinaigrette</i>	
Sunday's Spring Chop Salad	19
<i>romaine, green chickpeas, grilled asparagus, cucumber, radish, avocado, crunchy pita, green goddess dressing</i>	
Baby Beets Salad	19
<i>herb yogurt, candied cashews, frisee, lemon vinaigrette, aged balsamic</i>	
Add: Chicken +12, Shrimp +18, Scallops +18, Faroe Island Salmon +18	

RAW & ON ICE

Oysters on the Half Shell or Rockefeller*	19
<i>local oysters, mignonette, fresh horseradish, cocktail sauce</i>	
Clams on the Half Shell*	14
<i>local top neck or little neck clams, mignonette, fresh horseradish, cocktail sauce</i>	
Jumbo Shrimp Cocktail	18
<i>four chilled shrimp, fresh lemon, cocktail sauce</i>	
Shinnecock on Ice*	92
<i>clams, oysters, jumbo shrimp, mussels on the half shell, lobster claws, seasonal ceviche</i>	
Local Scallop Crudo	22
<i>summer flower vinaigrette, crispy radish</i>	

PASTA

Linguine & Clams	35
<i>local little neck clams, lemon, chile, parsley, garlic herb breadcrumbs</i>	
Rosemary Grilled Shrimp Tagliatelle	36
<i>meyer lemon cream, broccoli parmesan & black pepper</i>	
Rigatoni Bruschetta	28
<i>baby tomatoes, scallions, basil & balsamic</i>	
Lobster & Rock Shrimp Agnolotti	36
<i>house-made, creme fraiche, spring asparagus</i>	
House Gnocchi & Spring Peas	28
<i>black morel mushrooms, chile fermented pea hummus, crispy parmesan wafer</i>	

gluten free pasta +4

LUNCH HANDHELDS

Served Until 4pm*

Smoked Turkey Club	21
<i>avocado, candied bacon, lettuce, tomato, herb mayonnaise, served with french fries</i>	
Grilled Chicken Sandy	20
<i>marinated grilled chicken breast, lettuce tomato, brie cheese, fig jam, served with french fries</i>	
Crispy Flounder Sandy	22
<i>lettuce, tomato, house-made tartar sauce, potato bun, served with french fries</i>	
Blackened Mahi Mahi Tacos	22
<i>two tacos, citrus slaw, pico de gallo, chipotle aioli, grilled soft corn tortilla</i>	
Steak Sandwich**	28
<i>ciabatta bread, gruyere & mozzarella cheese, caramelized onions, buttermilk onion rings & garlic aioli, with french fries</i>	

FROM THE LAND

Sunday's Chicken Milanese 30

breaded cutlet, balsamic aioli, baby arugula, cherry tomato, red onion

add: burrata +9

Provençal Poulet Rouge Chicken 36/49

boneless chicken marinated & grilled, red eye jus, seasonal vegetable

House Burger** 24

chuck brisket, short rib blend, wasabi pickles, potato bun

Add: bacon +3, sauteed onions, mushrooms +2ea

Char-Grilled 14oz Ribeye** 54

chef's umami glaze, fingerling potato, grilled shishito peppers

add: lobster tail MP

54oz Porter House Florentine** 240

prime cut grilled with herbs, served rare

choose 2 sides

*Ask About Our
Twin Lobster Special*



FROM THE SEA

Sunday's Flounder Milanese 32

breaded filet, balsamic aioli, baby arugula, cherry tomato, red onion

Tempura Battered Fish & Chips 32

local catch filets in a crunchy batter, hand-cut fries

Faroe Island Salmon** 35

buttered spinach, chanterelle mushrooms

Long Island MonkFish 34

potato gnocchi, spring leeks, smoked-chile vinaigrette

Seared Montauk Diver Scallops** 40

pancetta, spring peas, parmesan broth, tomato jam

Branzino 39

grilled filet with artichoke, tomato, black olive orzo salad

LOBSTER

New England Lobster Roll 6oz/8oz/16oz MP

chilled lobster, citrus mayonnaise, herbs, celery served with french fries

Steamed Lobster MP

1 1/4 lb, 2lb or 3lb

add: crab meat stuffing +14

Lobster Salad MP

bibb lettuce, tomato, cucumber

LITTLE GUPPIES

Pasta 12

red sauce or butter

Chicken Tenders 15

french fries

Cheese Quesadilla 14

Fried Flounder 16

french fries

Hamburger 16

french fries

SIDES

Buttered Spinach 10

Seasonal Vegetable 10

House-Made Coleslaw 7

Shoestring French Fries 10

Sweet Potato Fries 12

Truffle Parm Fries 15

roasted garlic aioli

Buttermilk Onions Rings 12

smoked chile aioli

Executive Chef
Drew Hiatt



Follow us on Instagram: [sundaysonthebayrestaurant](https://www.instagram.com/sundaysonthebayrestaurant)

20% gratuity will be added to parties of 6 or more.

Plate Sharing Fee \$8

www.sundaysonthebay.com

Before placing your order, please inform your server if a person in your party has a food allergy. The menu items contain raw* or undercooked foods** Consuming raw or undercooked meats, fish, shellfish, or shell eggs may increase your risk for food-borne illness especially if you have certain medical conditions.