SUNDAY'S ON THE BAY

BEGINNINGS

Warm Buttered Bread Basket 7

New England Clam Chowder 14
chopped top neck clams, bacon & cream

French Onion Soup 15
melted gruyere, mozzarella & swiss with herb crouton

Steamed Little Neck Clams 18
white wine butter, lemon & chile, toasted baguette

Crispy Calamari 18
hot cherry peppers, marinara sauce

Jumbo Crab Cake 23
smoked tomato aoili & citrus frisee salad

Baked Stuffed Clams 16
three stuffed cherrystone clams, seasoned breadcrumbs, bacon

RAW BAR

Oysters on the Half Shell or Rockefeller* 19/34
local oysters, mignonette, fresh horseradish, cocktail sauce

Clams on the Half Shell* 14/24
local top neck or little neck clams, mignonette, fresh horseradish, cocktail sauce

Shinnecock on Ice* MP
clams, oysters, jumbo shrimp, mussels on the half shell, lobster claws, seasonal ceviche

Tuna Tartare* 24
avocado, pickled shallots, soy yuzu jus, potato lace crisp

Jumbo Shrimp Cocktail 20
four chilled shrimp, fresh lemon, cocktail sauce

FROM THE GARDEN

Fall Stracciatella 18
figs, serrano ham, grapes, toasted black bread, Evoo & aged balsamic

Classic Caesar Salad 16
romaine tossed with toasted sourdough croutons, parmesan cheese & house-made caesar dressing

Titanic Wedge Salad 17
bacon bits, marinated baby tomatoes, blue cheese dressing & scallions
Add: Chicken +12, Shrimp +18,
Faroe Island Salmon +18, Steak +24

LOBSTER

New England Lobster Roll 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
romaine lettuce, chilled lobster

LUNCH HANDHELDS

served until 4PM no exeptions

Grilled Chicken Sandy 20
brie cheese & fig, marinated grilled chicken breast, lettuce, tomato, potato bun

Crispy Flounder Sandy 22
lettuce, tomato, house-made tartar sauce, potato bun

Blackened Mahi Mahi Tacos 22
citrus slaw, pico de gallo, chipotle aioli, grilled soft corn tortilla

Steak Sandwich** 28
fan fave, ciabatta bread, gruyere & mozzarella cheese, caramelized onions, buttermilk onion rings & garlic aioli

PASTA

Linguine & Clams 34
local chopped little neck clams, lemon, chile, parsley, garlic herb breadcrumbs over linguine

Rosemary Grilled Shrimp Tagliatelle 36
meyer lemon cream, broccoli parmesan & black pepper

Pumpkin Tortelli 30
ravioli brown butter balsamic, amaretti cookies & sage

FROM THE LAND

Sunday's Chicken Milanese 30
breaded cutlet, balsamic aioli, baby arugula, cherry tomato, red onion add: burrata +10

House Burger** 22
chuck brisket, short rib blend, wasabi pickles, potato bun
Add: bacon +3, sauteed onions, mushrooms, cheese +2ea

Grilled Crescent Farms Duck Breast 39
sour cherry reduction, baby turnips, sweet potato puree

Char-Grilled 14oz Ribeye** 56
chef's umami glaze, fingerling potato, grilled shishito peppers
add: butter poached whole lobster MP

Char-Grilled 8oz Beef Tenderloin** 58
smooth mashed potatoes, roasted root vegetable, french onion jus

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

Slow Cooked Faroe Island Salmon** 34
smooth mashed potatoes, truffle vinaigrette, buttered brussels sprouts

Spice Crusted Cod 34
roasted root vegetable, sweet & sour jus

Tuna Steak Au Poivre 38
wasabi potato cake, buttered spinach, Brandy peppercorn sauce

Ask Us About Our
Twin Lobster Special!

LITTLE GUPPIES 16

served with french fries

Pasta
red sauce or butter

Chicken Tenders

Fried Flounder

Hamburger**

SIDES

Grilled Shishito Peppers 12
yuzu aioli

Creamy Mashed Potatoes 12

Sweet Potato Puree 12

House-Made Coleslaw 7

Shoestring French Fries 10

Truffle Parm Fries 14

Sweet Potato Fries 12

Executive Chef
Drew Hiatt

Follow us on Instagram: 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.