

## STARTERS & SALADS

- CRISPY CALAMARI piquillo pepper aioli 14  
HUMMUS cucumber, olives, house made flatbread 12  
GOAT CHEESE FONDUE crispy potato skins, fresh herbs 14  
STEAMED PEI MUSSELS or LITTLENECK CLAMS garlic, tomato broth, cilantro 14

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### RAW BAR

- CHILLED JUMBO SHRIMP cocktail sauce 18  
OYSTERS ON THE HALF SHELL cucumber mignonette 16  
CLAMS ON THE HALF SHELL cocktail sauce 14

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- JUMBO LUMP CRAB CAKE celery slaw, mustard aioli 18  
BABY SPINACH SALAD crispy pork belly, pear, grain mustard 16  
PANZANELLA SALAD heirloom tomatoes, cucumbers, feta, herbs 14  
SALAD OF BABY LETTUCE sherry vinaigrette 10  
SPICY SOUTH SHORE CLAM SOUP tomato, smoked bacon, aromatic vegetables 12.

## LAND & SEA

- CATCH OF THE DAY local farmed veggies mp  
1 1/2lb MAINE LOBSTER naked sweet corn, dripping hot drawn butter mp  
GRILLED SCOTTISH SALMON creamy lentils, asparagus, herb pesto 26  
PAN SEARED COD smoked bacon, corn, potato, clam broth 28  
FISH & CHIPS panko crusted monkfish, fennel slaw, house cut fries, tartar sauce 22  
CRAB CAKES two, celery slaw, mustard aioli 35
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- LOBSTER ROLL BLT avocado, house made brioche, old bay fries mp  
SANTOS' FISH TACOS mahi, cucumber, mango, cilantro aioli 18  
AHI TUNA BURGER pickled ginger, cilantro mayo, garlic-cilantro shoestrings 24  
GRILLED SIRLOIN BURGER l.t.p.o., house fries 17
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- FUSILLI PASTA roasted cherry tomatoes, fennel, spring peas, fresh basil, pecorino 19  
FRESH ORECCHIETTE PASTA rock shrimp, pancetta, piquillo pepper piperade 24  
ROASTED ORGANIC CHICKEN chevre potato puree, asparagus, marjoram jus 26  
GRILLED 14oz RIBEYE roasted shallot butter, truffle-pecorino fries 42

## SIDES<sub>8</sub>

- ASPARAGUS | POTATO PUREE  
SWEET CORN | FENNEL SLAW  
HOUSE CUT FRIES

## DESSERTS<sub>9</sub>

- BUTTERMILK PANNA COTTA summer fruit | MEYER LEMON TARTLET fresh cream  
BAKED ALASKA vanilla ice cream, chocolate cake, toasted meringue  
EHP COOKIE PLATE daily assortment | CHOCOLATE SOUFFLE CAKE peanut butter ice cream

CHEF CRAIG ATTWOOD & STAFF



EAST HAMPTON  
POINT

### STARTERS

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HUMMUS cucumber, house made flatbread 12

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### SALADS

NICE SALAD ahi tuna, baby spinach, green beans, tomatoes, cucumbers, olives, lemon thyme vinaigrette 22

CHOPPED COBB SALAD chicken, romaine, bacon, blue cheese, avocado, tomatoes 16

CRISPY CAESAR SALAD 14 add chicken 5 add shrimp 9 add salmon 7

SALAD OF BABY LETTUCE sherry vinaigrette 10 add chicken 5 add shrimp 9 add salmon 7

JUMBO LUMP CRAB CAKE fennel slaw, mixed greens 18

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### SANDWICHES & SAVORIES

SANTOS' FISH TACOS mahi, cucumber, mango, cilantro aioli 18

FISH & CHIPS panko crusted monkfish, fennel slaw, house cut fries, tartar sauce 18

LOBSTER ROLL BLT avocado, house made brioche, old bay fries mp

AHI TUNA BURGER pickled ginger, cilantro mayo, garlic-cilantro shoestrings 24

GRILLED SIRLOIN BURGER l.t.p.o., house fries 17

NIMAN RANCH FRANK relish, house fries 14

## FOR THE TABLE

A BASKET of freshly baked breads & pastries 15

WARM STICKY BUNS caramel & cinnamon 6

FRESH FRUIT AND BERRIES 9

CRISPY CALAMARI piquillo pepper aioli 14

HUMMUS cucumber, olives, house made flatbread 12

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## MAINS

BRIOCHE FRENCH TOAST poached pears, vanilla bean 14

HONEY OATMEAL PANCAKES caramelized bananas, dulce de leche 14

FARM FRESH ORGANIC EGGS 'ANY STYLE' hash browns, toast 12

EHP EGGS BENEDICT poached eggs, rock shrimp hash, roasted peppers, potatoes, béarnaise 22

OMELETTES hash browns, toast

potato, leek, goat cheese 14

applewood smoked bacon, vermont cheddar, spinach 16

smoked salmon, avocado, tomato, red onion, crème fraiche 18

GRILLED SALMON OVER PANZANELLA SALAD heirloom tomatoes, cucumber, feta, herbs 22

CHICKEN AND WAFFLES buttermilk fried chicken, yukon gold potato waffle, garlic cream 18

GRILLED SIRLOIN BURGER l.t.p.o, house cut fries 17

## ETC ETC

FRESH FRUIT OF THE DAY SMOOTHIE 9 | STEEL CUT OATMEAL 6 | HASH BROWNS 6

FRESH FRUIT WITH NON-FAT GREEK YOGURT 9 | MAPLE SAUSAGE 9 | SMOKED BACON 9

A SIMPLE GREEN SALAD 10 | SMOKED SALMON 14 | TOASTED BAGEL WITH CREAM CHEESE 5