

A P P S

New England Clam Chowder

cream base

Sag Harbor Clam Chowder

tomato base

*** Littleneck Clams on the Half Shell**

six local littlenecks, served with cocktail sauce

*** Oysters on the Half Shell**

six peconic bay oysters, served with mignonette sauce

Shrimp Cocktail

five preservative-free shrimp, served with cocktail sauce

Steamed Artichoke

served with drawn lemon caper butter & lemon aioli

Chicken Dumplings

four free-range chicken dumplings, served with soy-ginger dipping sauce

Lobster & Avocado Spring Rolls

served with sesame-soy dipping sauce

Frizzled Shrimp with Lemon Aioli

three preservative-free shrimp wrapped in shredded phyllo, served with fennel-apple slaw

Fried Calamari

preservative-free & domestic, dusted with seasoned flour & cornmeal, served with spicy aioli & marinara

Mussels Milano

PEIs sautéed with dry vermouth, pancetta, roasted garlic butter & basil

Spicy Sesame Chicken Wings

pile of crisp wings smothered in Tommy's special sauce

S A L A D S

Caesar

Spicy Lulu, the Sequel

mesclun greens, diced cucumbers & tomatoes, feta cheese & chickpeas in savory vinaigrette

KaleSpin

baby tuscan kale & flat leaf spinach, matchsticked carrots & beets, crisp shitakes, diced red peppers & edamame in ginger-tamari vinaigrette

Sundance, the Sequel

arugula & frisée, pomegranate seeds & diced yellow peppers, toasted pepitas & aged gouda cheese in citrus vinaigrette

add to large salads only:

seared scottish salmon with spices

grilled seasoned free-range chicken

five preservative-free spiced shrimp

* seared sesame tuna