

# DINNER

OCEAN CLUB  
MONTAUK

## MONTAUK RAW BAR

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1/2 DOZEN —24

OYSTERS\*

CLAMS\*

SHRIMP

1/2 LOBSTER —42

PETROSSIAN CAVIAR

*Blini, chives, hard boiled egg white & yolk, crème fraîche*

ROYAL OSSETRA

50g —350

125g — 850

CLASSIC BAIKA

50g —200

125g —500

TUNA TARTARE\*—32

*Shirodashi, yuzu kosho, croutons, avocado*

SEABASS TARTARE\*—42

*Caviar, horseradish cream, lemon, smoked black pepper, dill*

CURED LOBSTER—25

*Watermelon gazpacho, avocado*

SCALLOP CRUDO\*—32

*Olive oil, lemon, herbs*

## FOR THE TABLE

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OC BREAD—18

*Housemade oils + more*

BUTTERMILK CHICKEN—32

*House ranch, oat crumb, lime*

OC SALAD—24

*Red watercress, lollipop kale, house vinaigrette, nuts & seeds*

LOBSTER PASTA—75

*4oz lobster, herbs, lobster broth*

MONTAUK SCALLOP—36

*Beurre noisette, hazelnut*

G&P PIZZA—26

*Garlic & parmesan, black pepper*

## BRAAI

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HALIBUT\*—54

*Favabeans, peas, pearl barley*

TUNA STEAK\*—78

*Carrots, candied ginger, cilantro*

STRIPED BASS\*—68

*Peas, fennel, bergamot*

WOOD-FIRED BEEF\*

*Served with our smoked beet ketchup, chive oil, pumpkin seeds*

PICANHA\* *cooked for over 6 hours*—62

NY STRIP\* —78

TENDERLOIN\*—66

COLORADO LAMB RACK\*—88

*Babaganoush, lamb jus, cilantro*

GRILLED CHICKEN—44

*Cauliflower, wild mushroom, jus gras*

## SIDES

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ASPARAGUS—16

*Almonds, smoked emulsion*

HAND CUT FRIES—13

*Triple-cooked*

GRILLED ZUCCHINI—12

*Basil, cherry tomato, parmesan*

ROASTED CARROTS—14

*Honey, cardamon, parsley*

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you have a food allergy, please notify us.

Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. Montauk Yacht Club adds a 4% wellness surcharge to assist in providing healthcare benefits for our colleagues. You must be age 21 or older to consume alcohol.