

Appetizers

- *New Zealand Baby Lamb Chops
Served with Fresh Herbs 21
- *Cajun Seared Tuna
Cajun Seasoned Ahi-Tuna, Served over a Bed Of Mixed Greens with Wasabi Mayo & Teriyaki Drizzle 16
- Shrimp & Lobster Wontons
Fresh Shrimp & Lobster Filled Wontons. Served with Hoisin Sauce 16
- Artichoke Spinach Dip
Artichoke Hearts, Spinach, and Cream Cheese Blend
Served with Tortilla Chips 13 | Add Crab Meat 19
- Calamari
Served with Marinara, Garlic Aioli Tossed with Hot Cherry Peppers 15
- Clams Oreganata
Local Fresh Whole Clams with Seasoned Bread Crumbs, Garlic White Wine Butter 13
- Clams Casino
Fresh Local Little Neck Clams Topped with a Blend of Sautéed Peppers, Onions, Bacon & Herb Butter 14
- PEI Mussels
Served in a Red Sauce or Garlic White Wine Sauce 15
- Jumbo Lump Crab Cake
Pan Seared over Mixed Greens with Garlic & Roasted Red Pepper Aioli 17
- Oyster Rockefeller
Oysters Filled with Creamy Spinach, Bacon & Parmesan Cheese 16
- Coconut Shrimp
Served with a Side of Orange Horseradish Marmalade 16
- Baked Shrimp
Served in a Lemon Garlic Wine Sauce with Herb Breadcrumbs 16
- Marinated Steak Tidbits
Steak Cubes in Our Famous VIP Marinade Topped with Bleu Cheese Crumbles & Scallions
Served with Garlic Crostini 20

Raw Bar



- Colossal Shrimp Cocktail (4) 20
- * Local Littleneck Clams on The Half Shell
1/2 Dozen 10 Dozen 18
- * Fresh Local Oysters on The Half Shell
1/2 Dozen 14 Dozen 23
- * Tuna Tartare
Served with Avocado, Cucumber, Ginger, Scallions with Sesame Oil & Soy Sauce 15
- * Seafood Tower for Two
Six Fresh Littleneck Clams, Six Oysters on the Half Shell, Four Colossal Shrimp Cocktail, One Chilled Lobster, & Chilled Mussels 69
- * Seafood Combo
3 Oysters, 3 Clams, & 2 Colossal Shrimp 23

Soups & Salads

On The Waterfront Seafood Chowder 11

Lobster Bisque 11 Winner of The 19th Annual LI Chowder Contest!

Add to Any Salad: Chicken 5, Shrimp or Scallops 9, Steak 10, Salmon or Seared Tuna 10

- Garden Salad
Romaine Lettuce, Tomato, Carrots, Red & Green Peppers, Cucumber & Red Onion 9
- Loaded Wedge
Crisp Iceberg Lettuce With Tomato, Bleu Cheese, Bacon Bits
Topped with Bleu Cheese Dressing 11
- Hail Caesar
Romaine Lettuce with Creamy Caesar Dressing, Served with Croutons & Parmesan Cheese 11
- Baby Spinach Salad
With Goat Cheese, Avocado, Apples, Grape Tomatoes, Toasted Almonds,
Topped with Balsamic Vinaigrette 12
- Bistro Salad
Mesclun Greens, Fresh Mozzarella, Roasted Red Peppers with a Balsamic Glaze 13
- Classic Cobb
Chopped Romaine Lettuce, Hard Boiled Egg, Avocado, Tomato, Red Onion, Bacon Bits
& Bleu Cheese Crumbles 15
- Caprese
Fresh Mozzarella, Local Sliced Beefsteak Tomato, Fresh Basil, & Balsamic Glaze 13
- TNT
Fried Calamari and Sliced Seared Tuna Tossed with Baby Bok Choy, Scallions, Pickled Ginger,
Sesame Seeds, Smothered in our Thai Sauce 20

From The Sea

- * Seared Tuna Steak
Pan Seared with Sautéed Bok Choy & Hoisin Sauce Topped with Seaweed Salad 32
- Mahi Mahi
Broiled, Topped with Grilled Pineapple Citrus Chutney & Served Over Risotto or
Marechiaro Style - Pan Seared with Clams, Mussels in a White Wine Garlic Sauce with a Touch of Tomato 32
- Seafood Fra Diavolo
Sautéed Shrimp, Scallops, Mussels, Clams & Calamari in a Spicy Plum Marinara Sauce over Linguini 36
- Salmon
Pan Seared over a Bed of Sautéed Spinach Topped with Artichokes, Tomato & Olive Tapenade 31
- Baked Shrimp
Served in a Lemon Garlic Wine Sauce with Herb Breadcrumbs 30
- Dover Sole
Sautéed Meunière 33
- Sea Scallops
Pan Seared over a Parmesan and Herb Risotto with Asparagus 33
- Fresh Local Lobster
Served Broiled or Steamed MP
- Lobster Ravioli
Tossed with Cherry Tomato in a Cream Sauce 29
- The Drift Lobster
Lightly Dusted Sautéed Lobster out of the Shell
Served over Mashed Potato in our Famous Drift 82 Sauce MP
- Lobster Mac-N-Cheese
Sautéed Chunks of Fresh Lobster in a Cream Sauce with Sharp Cheddar Cheese & Cavatappi Pasta 29
- Chilean Sea Bass
Pan Seared Crusted with Sautéed Cherry Tomatoes, Shallots, Parmesan Bread Crumbs, & Parsley 35



From The Land

- * Petit Filet Mignon 10oz 39 | *Filet Mignon 14oz 45 | *Ribeye 24oz 41
- *New York Strip Steak 16oz 39 | *Porter House 24oz 50



Enhancements

Parmesan Crusted

- Hollandaise 6 - Egg Yolks, Butter, Lemon Juice, Salt and Pepper
- Béarnaise 6 - Egg Yolks, Butter, White Vinegar and Tarragon
- Au Poivre 6 - Creamy Pepper Sauce with A Touch of Brandy
- Delmonico 8 - Truffle Butter Sauce with Crispy Onions
- Oscar MP - Hollandaise Sauce with Crab Meat & Asparagus

Local Favorites

- Roasted Half Chicken
Baked in our own Herb Citrus Marinade over Garlic Mashed 25
- Pan Seared Chicken Cutlet
Sautéed with Sun-Dried Tomatoes, Capers, with a Touch of Butter, White Wine & Chicken Broth
Served with a side of Broccoli 27
- Long Island Duck
Half Roasted Duck with Natural Demi-Glaze Served with Roasted Potatoes 31
- Penne 82
Penne Tossed with Grilled Chicken, Sautéed Spinach, Asparagus & Mushrooms
with Olive Oil & Roasted Garlic 25
- Fettuccine
Shrimp & Scallops with Sautéed Shallots, Shiitake Mushrooms in a Light Brandy Cream Sauce 31
- Porterhouse Pork Chop
Bourbon BBQ Glazed Chop
Served over Garlic Mashed Topped with Apple Chutney 31

Sides

- Creamy Risotto 11
- Broccoli Sautéed or Steamed 11
- Spinach Sautéed or Steamed 11
- Sautéed Mushrooms 8
- Sautéed Onions 8
- Asparagus Sautéed, Steamed, with Hollandaise Sauce 11
- Sweet Potato Fries 8
- Garlic Mashed 9
- Baked Potato 8
- Mashed Potato 8
- Waffle Fries 8
- Mac-N-Cheese 10

*Before placing your order, please inform your server if a person in your party has a food allergy. Prices do not include New York State Sales Tax *Menu items can be cooked to order. Consuming raw or under-cooked meals, fish, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.