

SAMPLE MENU, SUBJECT TO CHANGE (September 2017)

Appetizers

Oysters on the Half Shell* 20.
East Coast 'Hogs Neck Bay' (Southold)
Scallion-Rice Wine Mignonette

Spicy Yellowfin Tuna Tartare *
Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish 20.

Sea Scallop Crudo*
Fresh Truffles, Corn, Lemon, Cilantro 20.

Goodwater Farm's 'Living' Micro Green Salad
Sunflower Sprouts, Sweet Pea, Rosie Basil & Orange Citronette 18.

Balsam Farm Corn and Potato Chowder
Finnan Haddie, Cabbage, Roasted Jalapeño 16.

Seared Hudson Valley Foie Gras
Peaches, Raspberry, Vanilla, 12 year Balsamic, Brioche 25.

Cheese Selections \$9 each

Served with Local Apple Compote, East End Honey & Crostini

Nettle Meadow 'Kunik'
Cow & Goat Milk-P- (New York)

Catapano Farms Chevre
Goat's Milk-P- (North Fork, L.I.)

Sartori Sarvecchio
Cow's Milk-P- (Wisconsin)

Cato Corner 'Hooligan'
Cow's Milk-R- (Connecticut)

P=Pasteurized Milk
R=Raw Milk



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Entrées

Strozzapreti Pasta with Local Corn & Tomatoes
Zucchini, Fresh Herbs and Grana Padano 29.

East Coast Halibut
Baby Kale, Batonnet of Organic Carrots, Yukon Gold Potato 38.

Roasted Montauk Striped Bass
Lobster and Romano Bean Ragu, Allumette Potatoes, Tarragon 40.

Roasted Natural Chicken
Haricots Verts & Saffron Risotto 35.

Maple-Soy Cured Pork Rib Chop
Housemade Ramp Kimchee Pancake, Milk Pail Apples & North Fork Spinach 36.

American Lamb Loin
Spiced Yogurt, Charred Cherry Tomato Chutney, Potatoes & Fennel 44.

Sides \$9 each

Saffron Risotto
Spinach

French Fries
Haricots Verts

Mashed Potatoes
Summer Squash

Executive Chef Michael Rozzi

**These items may be cooked to your liking.

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness,
especially if you have certain medical conditions

Please advise your server of any food allergies prior to ordering.  



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