

Please call 631-324-1770 any time during the day to place your order.

**A friendly note for our valued clients-
We are not affiliated with or partnered with any food delivery service.
To ensure quick and accurate pick-ups we highly recommend
contacting us directly to place your orders.**

Appetizers

Wild Gulf Shrimp Cocktail (5pc) 27.

Spicy Montauk Fluke Tartare*
Pickled Cucumber, Hijiki, Wasabi Tobiko & Radish 26.

Local Yellowfin Tuna Tiradito*
Aji Amarillo, Black Olives, Cilantro, Red Onion & Tortilla 24.

Chilled Balsam Farms Sungold & Red Grape Tomato Soup
Scallop & Green Tomato Ceviche, Cilantro, Red Onion, Bottarga 22 .

Red and Golden Beets Salad
Catapano Farms Goat's Milk Feta, Stone's Throw Farms Mixed Greens 20.

Balsam Farms Baby Romaine Salad
Oreganata Breadcrumbs, Grana Padano, Charred Scallion-Nuoc Mam Emulsion 20.

Summer Sprouting Cauliflower Salad
Crushed Marcona Almonds, Za'atar, Tahini-Honey Dressing 22.

Burrata with Summer Truffle
Local Arugula, Cherry Blossom Honey, Pistachios & Grilled Naan 32.

Seared Hudson Valley Foie Gras
Stone's Throw Farms Blueberries, Toasted Brioche, Amagansett Sea Salt 32.



Entrées

Lobster Roll on Toasted Brioche with House-Made French Fries
Chilled Lobster Salad, Chives, Parsley, Lemon Zest 65.

Roasted Atlantic Halibut with Mushroom Thyme Broth
Whipped Yukon Gold Potatoes & Crispy Leeks 42.

Marinated Atlantic Swordfish à la Plancha
Balsam Farms Sweet Corn Risotto, Cashew-Piquillo Pepper Romesco 42.

Roasted Amish Chicken with Channing Daughters Ramato Jus
Balsam Farms Summer Squash & Green Beans 40.

Herbed Ricotta & Roasted Garlic Tortelloni
Balsam Farms Arugula & Hazelnut Pesto, Pecorino 36.

Roasted Heritage Pork Tenderloin with Fennel Pollen & Smoked Cinnamon Rub
Sagaponack Rhubarb-BQ, Honey Glazed Carrots & Baby Spinach 44.

Prime Filet Mignon* **
Roasted Asparagus, Fingerling Potatoes, Red Wine-Truffle Jus 65.

The Tavern Burger* **
Proprietary Blend of Local Acabonac Farms Grass-Fed Beef
House-Made Fries, House Pickle & Traditional Condiments 30.

1770 House Tavern Meatloaf
Potato Purée, Spinach & Roasted Garlic Sauce 28.

Sides \$12 each

Sautéed Spinach
Honey Roasted Carrots

House-made Fries

Mashed Potatoes
Roasted Asparagus

**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.



143 MAIN STREET | EAST HAMPTON, NY | 631-324-1770 | WWW.1770HOUSE.COM