

GILLIGAN'S

STONE OVEN Pizza

Margherita
tomato, mozzarella
fresh basil

....

Summer Ricotta
zucchini, squash
breadcrumbs, chives

....

Coppa
tomato, mozzarella
pork salumi

....

Squash Blossom
creamy burrata, lemon, mint

\$24.00

CHOPPED LOBSTER COBB

chilled Maine lobster
gem lettuce, egg, bacon
avocado, cheddar

\$28 / 49

Dessert

From: THE SEA

○ CHILLED SHRIMP
5 ea / 28 half dozen

○ EAST COAST OYSTERS
3 ea / 18 half dozen

Lite Fare AND Snacks

TUSCAN KALE
creamy anchovy
dressing, parmesan
breadcrumbs 17/26

SUMMER SALAD
seasonal lettuce
fresh veggies, herbs
lemon vinaigrette 17/26

ADD CHICKEN 8 SHRIMP 10 STEAK 12

BURRATA
heirloom tomato, grilled
stonefruit, prosciutto
sesame bread 21

AVOCADO & PITA
smashed avocado
fresh lemon
housemade pita 18/29

MARKET VEGGIES
green goddess
roasted beet dip
served chilled 16/24

Summertime SPECIALTIES

SHRIMP SPAGHETTINI garlic, chili pepper, heirloom tomatoes . . . 28

MARKET FISH asparagus, fresh herbs, olive oil MP

MAINE LOBSTER ROLL lemon, tarragon, iceberg wedge, chips . . 34

GRILLED STEAK chimichurri, charred lemon 32

- Warm Double Fudge Brownie vanilla bean ice cream 14
- Lemon Thyme Pannacotta strawberry sorbet, honeycomb 14
- Ice Cream Sandwich mascarpone ice cream, chocolate chip cookie 16

Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness.
There is a 20% Service Charge for Parties of 6 or More. A 10% Covid-19 Recovery Charge will be automatically applied to all checks, this is a surcharge and not a gratuity for our Team Members.

Cocktails

\$17.00 Each \$65.00 Pitcher

- **BALI HAI**
rum, absinthe, passionfruit
orange, ginger, cinnamon
peach, lime, bitters
- **MATCHA COLADA**
gin, matcha, coconut
lemon, pineapple, cucumber
- **APEROL SPRITZ**
aperol, prosecco, orange
- **LEAVING TIJUANA**
blanco tequila, honey
lime, smoked sea salt
- **MARY ANN'S MULE**
vodka, house-made
ginger beer, lime
- **SPICY SKIPPER**
jalapeño infused blanco
tequila, mezcal, lime
pineapple, cilantro, agave

FROZEN WATERMELON MARGARITA
Tequila
Fresh Watermelon
Combiar, Lime
\$18

BEER *and* CIDER

WINE

By the

GLASS BOTTLE

		GLASS	BOTTLE
Rosé	ROSE ON TAP	16	--
	SANCERRE	20	89
	VIE VITE	18	85
	VIE VITE MAGNUM	--	150
White	MUSCADAT	16	64
	CHARDONNAY	19	88
Red	CABERNET SAUVIGNON	16	64
	PINOT NOIR	18	79
Bubbles	BILLECART-SALMON	25	125
	SPARKLING ROSE	18	85

----- \$10 -----

Sankaty Light Lager
Flower Power IPA
Montauk Pumpkin Ale
Farmhouse Cider

Non-Alcoholic
Athletic Brewing Co.

FLYING EMBERS
PINEAPPLE CHILI
KOMBUCHA
----- \$10 -----

Organic Juices

- apple, beet, carrot, lemon, ginger 12
 - wheatgrass, pineapple, ginger 12
 - cucumber, celery, kale, apple, romaine 12
- ADD ORGANIC VODKA 6

--- DRINKS ---

Iced Matcha Latte		7
Iced Coffee		7
Iced Tea		7
Saratoga	SM	6
(still/sparkling)	LG	9
Diet Coke · Coke		5
Ginger Ale · Sprite		5



Dr. Feelgood Seedlip Spice, Beet, Apple, Carrot, Ginger, Lemon, Tonic

Goddess Garden Seedlip Garden, Cucumber, Celery, Apple, Kale, Salt

\$15

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