

RAW BAR

**LOCAL CLAMS MP**

served with cocktail sauce and charred lemons

**LOCAL OYSTERS MP**

House made mignonette, cocktail and charred lemons

**SHRIMP COCKTAIL MP**

Lemon butter poached with cocktail and charred lemon

**CHILLED 1/2 LOBSTERS MP**

APPETIZERS

**HALF BAKED AVACADOS**

Half avocados stuffed with blackened chicken and veggies, pic de Gallo and quest fresco

50/100

**LOBSTER BACON CHEDDAR CAKES**

Lobster chunks, bacon bits and cheddar cheese patties with lemon dill tartar

MP

**BLUE BELLY BAKED CLAMS**

Veggie stuffed baked clams with a blue cheese crust and candied bacon bits

PER CLAM

**TUNA TID BITS**

+Sushi grade tuna, seared to temp, teriyaki garlic glaze, wasabi mayo, wonton nest

MP BY THE POUND

**TUNA CANNOLI**

Ponzu marinated tuna, avocado, honey wasabi, wonton shell.

MP BY THE POUND

**STATION BUFFALO WINGS OR BONELESS**

Hot/Medium/Mild/BBQ/Sweet & Spicy Chili/ Maple Cayenne/Garlic Farm

50/90

**SATAY MEDLEY**

Your choice of Chicken, Beef and Shrimp skewers with a sweet & spicy peanut sauce and garlic teriyaki

PER SKEWER

**LAND LUBBER LETTUCE WRAPS**

Roasted corn chutney, house pickled peppers, bacon, basil chili sour cream

35/65

**SHRIMP EGG ROLLS**

Thai marinated shrimp, cabbage, bean sprout, carrot, vermicelli noodles with nuoc cham dipping sauce

45/85

**PORKBELLY AND PEAR CREPES**

Braised pork belly and cartelized pears wrapped in a savory crepe with brie cheese cream sauce

40/75

**CHICKEN FRIED OYSTERS**

Southern battered oyster over sautéed spinach and under a country white sausage gravy

MP

**FRUITI SUSHI**

Sushi grade tuna, strawberry, cucumber, cali rolled with a mango eel sauce

PER ROLL

SOUPS & SALAD

**CHILI**

Sweet/spicy seasoned classic chili with a cheddar cheese crust, pickled red onion and cilantro sour cream with tortilla strips. Vegan available.

40

**NEW ENGLAND**

Classic creamy New England clam chowder with oyster crackers

50

**MANHATTAN**

Classic Manhattan clam chowder

50

**BLACK BEAN & PORK**

Silky black bean soup, with a chipotle tomato drizzle, shredded cheddar and crispy corn tortillas

50

**SAUSAGE & CABBAGE**

German style bratwurst and cabbage soup with bauernbrot bread (sourdough)

50

**CUCUMBER/WATERMELON GAZPACHO**

Parfait of spicy watermelon and herby cucumber purees and finished with crispy basil leaves

50

**STATION CHICKEN NOODLE**

Roasted chicken with hearty veggies and noodles

40

**ITALIAN WEDDING SOUP**

Flavorful broth with escarole and spinach, mini veal and pork belly meatballs and anici de Pepe pasta

50

**CAULIFLOWER AND CHEDDAR SOUP**

Creamy roasted cauliflower puree with sharp cheddar and crispy onion

40

**GARDEN SALAD**

Mixed greens, cucumbers, tomato, red onion, carrot, balsamic dressing

30/55

**CEASER SALAD**

Romaine, seasoned croutons, parmesan, classic teaser dressing

30/55

**SPINACH GOAT BERRY**

Hearty spinach, seasonal berries, goat cheese, walnuts, rose dressing

35/65

**CEASER THE GOD**

Grilled Romaine, garlic birch toast, bacon, crushed red pepper, creamy truffle teaser dressing

35/65

**ARUGULA BRIE ALMOND**

Peppery arugula, orange quadrants, candied almonds, gooey brie cheese, bee dressing

35/65

**BIBB LETTUCE**

Buttery Bibb lettuce with heirloom tomato, grilled celery stalks, croutons tossed in house made hot sauce with gorgonzola dressing

35/65

**WATERMELON & GRILLED RICOTTA SALT SALAD**

Pine nuts, parsley stems, creamy balsamic

35/65

WILL ACCOMMODATE REQUESTS. ASK ABOUT OUR CHEFS SPECIALS PLEASE FILL OUT FORM ON [WWW.THESTATIONBARHAMPTONS.COM](http://WWW.THESTATIONBARHAMPTONS.COM) OR CALL 631-728-6116

\*THIS ITEM MAY BE COOKED TO YOUR LIKING. CONSUMING RAW OR UNDERCOOKED MEAT AND FISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

## ENTRÉES

### FAJITA-SETUP

Blackened peppers and onions, cumin black beans, dirty rice, shredded cheese, lettuce, tomato and siracha aioli with warm tortillas

– Choice of Steak 30/60, Beef, Chicken 20/40, Mahi, Tuna, Shrimp (MP)

40/75

### TACO PLATTER

Choice of beef, chicken, steak and lobster tacos or mix and match

– 12 order minimum

PER TACO

### LOBSTER POT PIE

Chunks of fresh lobster claws and tails, spinach, corn and garlic in a smokey béchamel sauce topped with cheddar cheese and airy puff pastry

70/130

### MILANESE DE PESCA

Catch of the Day sliced thin the guinea breaded and fried, over an arugula salad with tomato, cucumber, red onion, in an orange pistachio vinaigrette

60/110

### CHOPPED CHEESE TORPEDOS

Chopped Angus Beef cooked with pickled onions & peppers and tossed in cheese sauce stuffed in garlic toasted hoagies

40/75

### MEDITERRANEAN MEATBALLS

Kofta influenced meatballs over a bright Za'atar/Tumeric cucumber sour cream and a fire roasted red pepper meze sauce with crispy naan strips

40/75

### SOUTHERN FRIED FISH AND WAFFLES

Seasoned crispy buttermilk fish, over a pistachio waffle with a sweet and spicy honey glaze and country slaw

50/95

### DECONSTRUCTED BEEF WELLINGTON

Marinated filet tidbits, creamy portobello pinot noir sauce, crispy puff pastry points and micro pea vines

60/110

### RED RIBBON CHICKEN (ITALIAN STYLE CHICKEN CORDON BLEU)

Prosciutto, roasted red pepper, garlic spinach and fresh mozzarella breaded chicken breast, with a creamy basil sauce

50/95

### SLICED STEAK (CHOICE OF CUT)

Crispy Onions and Gravy/Chimichuri Style/Roulade Style/Chicken Fried

60/110

### FISH & CHIP PLATTER

Local beer battered "catch of the day" with seasoned fries, house made tartar, cocktail sauce and grilled lemons

50/95

## SANDWICHES

### LOBSTER ROLL

Herbed lobster salad, greens, tomato and candied bacon bits over toasty multigrain and brie

PER SANDWICH

### GRILLED CHICKEN PANINI

Fresh mozzarella, roasted red peppers, sliced tomatoes, mixed field greens and balsamic vinaigrette

PER SANDWICH

### ALABAMA SLIDERS

Southern Fried chicken, honey pickled onions, moonshine white bbq, pepper jack on brioche

PER SANDWICH

## SIDES

### BUTTERY ROASTED GARLIC MASHED POTATOES

Whipped potatoes with roasted garlic puree and parsley

30/55

### LOADED TWICE BAKED

Bacon, cheddar, green onion & sour cream

35/65

### SWEET POTATO BRIE AU GRATIN

Sliced sweet potato layered with caramelized onions and brie cheese

40/75

### ROASTED GARBANZO VEGGIE SALAD

Charred garbanzos tossed with mediterranean veggies in a garlic infused olive oil and fresh herbs

35/65

### SPICED ROASTED ROOT VEG

Root vegetable medley with spices and a touch of brown sugar

35/65

### NONNIES SECRET ASPARAGUS

Steamed, breaded and baked asparagus

40/75

### CRUDATE PLATTER

Chilled celery, carrots, peppers, broccoli, and asparagus with chipotle ranch and balsamic dressing

35/65

### EGGPLANT NAPOLEONS

Layered eggplant, mozzarella, parmesan, Italian herbs over tomato sauce

35/65

### HERB MARINATED GRILLED VEGGIE PLATTER

Squash, zucchini, eggplant, tomato, and seasoned vegetables

35/65

### SWEET POTATO FRIES, FRIES, ONION RINGS

Skin on fried sweet potatoes, Crispy waffles cut fries or Breaded giants onion rings

25/50

## FIRST MATES

### GRILLED CHEESE

3 cheese blend on thick cut white bread

30/55

### CHICKEN FINGERS

with sides of honey mustard and bbq

35/65

### MAC AND CHEESE

Cheesy sauce on shredded cheddar/jack

30-60

### MINI PIZZAS

Classic dough or tortilla cheese pizza

PER PIZZA

### PRETZEL STICKS

Salted with a beer cheese sauce

30/60

## ORDERING DETAILS

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