

Vine Street Café

* shelter island *

fruits de mer

- * iced ½ dz.
malpeque oysters
 (prince Edward Island)
 small size
 17
- **yellow fin tuna sashimi**
 (atlantic waters)
 seaweed, wasabi, ponzu
 17

- spicy tuna summer rolls**
 tamarini & wasabi sauces
 14

- * iced ½ dz.
beau soleil oysters
 (new brunswick)
 small to medium size
 17

- frito misto**
 (regional waters)
 fresh anchovies, calamari,
 shrimp, scallop, tartar sauce
 17 add fries 21

- ½ **lobster green goddess**
 (montauk)
 avocado dressing
 18

organic salads

- leafy greens** ... tomato, onion, cucumber, herbaceous vinaigrette 9
- market vegetables & greens** ... asparagus-parmesan dressing, croutons 11
- pickled beets** ... mache, coach farms chevre, walnuts, bermuda onion, e.v.o.o. 12
- arugula & tart apple salad** ... pepper-pecan brittle, oranges, gorgonzola 13
- crispy calamari salad** ... carrot dressing, chive, frisee, cucumber 14

handmade imported pasta

- linguine alla frutti di mare** (fra diavolo) lobster, shrimp, clams, mussels, zucchini 29
- perciatelli alla bolognese** (vsc specialty) classic meat ragu, parmesano-reggiano 26
- lumachi alla gorgonzola** (creamy) spring peas, peppers, sausage meat balls 24

plats principaux

- pan roasted chicken breast** (amish) swiss chard, basil smashed potatoes 27
- miso glazed atlantic salmon** (organic) bok-choy, mushrooms, jasmine rice 32
- potato crusted fluke** (line caught - montauk) lemon spinach, meuniere sauce 33
- moules frites** (prince edward island) steamed mussels, spicy saffron broth, fries 26
- skillet prawns** (wild pacific) cilantro, israeli cous cous-vegetable salad 31
- berkshire baby back ribs** (tennessee style - tender, sticky, smoky) napa slaw, fries 25 / 36 half / full

100% natural, atb / hmn free **steak frites** served with hand cut fries

- **chopped steak** (ground tips of prime sirloin, skirt & filet mignon) balsamic onions 21
- **grilled skirt steak** (montana) fresh chimichurri sauce 25
- **grilled prime new york strip steak** (maine) sauce bordelaise 39
- **filet mignon au poivre** (nebraska) pepper crusted, peppercorn sauce 41
- **42oz. dry rubbed, grilled porterhouse steak** (for two) grilled red onion 78
- steak additions:** gorgonzola, mushrooms, grilled onion, garlic confit, au poivre 3

* these items are cooked to order. consuming raw or undercooked meat, fish or shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.

please inform your server if you have any food related allergies and we will try very hard to accommodate your needs

20% gratuity added to parties of 8 or more

special prix fixe menu available daily from 5pm – 6pm & all night on thursdays

many thanks ... Lisa, Chef Terry & Staff

may 7th - may 13th

plats du jour

- thursday -
CRISPY CHICKEN CONFIT
 (organic - amish)
 smashed butternut squash
 chard & natural jus
 24
- friday -
WHOLE ROASTED DORADE
 (farm raised - greece)
 roasted fennel and red onions
 wilted greens
 citrus-rosemary vinaigrette
 29
- saturday -
CRISPY DUCK CONFIT
 (100% natural - long island)
 salt cured & fork tender
 lemon spinach & saffron rice
 28
- sunday -
GRILLED LAMB PORTERHOUSE
 THREE CHOPS
 (100% natural - pennsylvania)
 smashed parsnips, broccoli raab
 27

- monday -
BOUILLABAISSE
 (vsc classic)
 ½ montauk lobster
 shellfish & seafood stew
 32

sides

- 5
- napa slaw
 fries with aioli
 grilled asparagus
 braised swiss chard
 spicy broccoli raab
 sautéed lemon spinach
 bok-choy & mushrooms
 steamed jasmine rice (3)
- any four vegetables as an entrée
 19

spring hours

thursday	5 - 9:30
friday	5 - 11
saturday	5 - 11
sunday	5 - 9:30
monday	5 - 9:30