



STARTERS

Coyle's Clam Chowder \$10

Smoked Bacon, Yukon Gold, Clams,
Preserved Lemon (GF)

The Golden Child \$16

Gold Beets, Whipped Mascarpone,
Roasted Grapes, Spicy Pecans,
Micro Basil (GF)

Grain Bowl \$22

Tri Color Quinoa, Ancient Grains
House Vinaigrette, Mashed Avocado,
Narragansett Feta Cheese, Olive Soil,
Local Roasted Vegetables (V)

Jang Calamari \$20

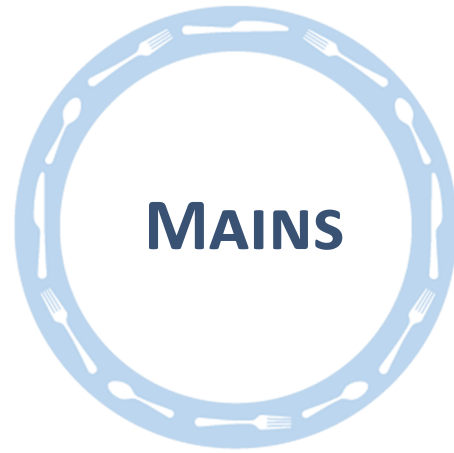
Kimchee, Miso, Gochujang Aioli,
Banana Pepper

Dunes Caesar \$14

Herb Wispies, White Anchovies,
Grana Padano, Preserved Lemon,
Shaved Egg Yolk

Enhancements:

Grilled Chicken \$10
Grilled Salmon or Shrimp \$12



MAINS

Winnetu Lobster Roll \$30

Brown Butter Aioli, Bib Lettuces,
Preserved Lemon, Tarragon

Pan Seared Scallops \$42

Parmesan Herb Polenta, Haricots Verts,
Sweety Drops, Beurre Blanc (GF)

Bone In Heritage Chicken

*** Chef's Favorite \$28**

Honey Glazed Carrots, Wilted Spinach,
Potato Puree, Shallot Thyme Jus (GF)

Thai Salmon \$35

Red & Green Curry Coconut Broth,
Wild Mushrooms, Carrots, Zucchini,
Shanghai Baby Bok Choy (GF)

The Shorty \$42

Braised Short Rib, Spring Asparagus,
Potato Puree, Shitakes,
Red Wine Demi, Roasted Cipollini (GF)

Pork Chop \$36

Swiss Chard, White Mountain Peaches,
Bacon Lardons, Corn Off The Cob (GF)

THE DUNES

SOUTH BEACH • EDGARTOWN

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508.627.3663
Dine In & Takeout

Thank You & Warm Regards from
Our Culinary Team
and
Executive Chef Colin Coyle

BEFORE PLACING YOUR ORDER,
PLEASE INFORM YOUR SERVER IF A PERSON IN
YOUR PARTY HAS A FOOD ALLERGY.
CONSUMING RAW OR UNDERCOOKED
POTENTIALLY HAZARDOUS FOODS MAY
INCREASE RISK OF FOODBORNE ILLNESS.

FOR PARTIES OF 8 OR MORE, AN 18%
GRATUITY WILL BE ADDED TO YOUR BILL.
WE APPRECIATE YOUR PATRONAGE.

UPDATED 9/23/2020

DINNER
MENU

5:00PM
TO
9:00PM