

# THE DUNES

SOUTH BEACH • EDGARTOWN

## Dinner Menu

### [raw bar]

signature oysters	½ dozen   katama bay, mv   cocktail   jalapeño mignonette   citrus	24
tuna poke	tamari   avocado + jicama   seaweed   pickled ginger   crispy wonton	mrk
ceviche	[local catch]   avocado   wasabi   green apple   celery root   mint + lime	18

*enjoy a dozen freshly harvested signature oysters with a bottle of hampton water rose 65*

### to start

chowder	vineyard quahogs   benton's bacon   celery + leeks   new potatoes	15
charcuterie	cured & aged meats   house sausage + pâté   jams   grain mustard   dilly beans	22
lobster tacos	smashed avocado   sweet chili sauce   cilantro   lime	20
lady edison + bluebird	country ham + grey barn cheese   early peas   preserved peach   raw honey   english muffin	20
feta panzanella	snap peas + fava beans   green harissa   mermaid farm feta   apricot   torn focaccia	18
ancho bbq ribs	ancho tomatillo bbq   coleslaw   everything bagel spice   lots of wetnaps	22
[mv farmstand salad]	mv farmer's market produce   island grown   always local	16
cheese by grey barn	seasonal fruit   island honey   sourdough crostini	16
smoked fish	bacalao   fennel escabeche   tomato + saffron jam   meyer lemon   capers   focaccia	18
caesar	hearts of romaine + organic kale   celery   shaved parmesan   crouton	16

### surf + open water

mv littlenecks	fettuccini   english pea   egg yolk   pancetta   cracked pepper   pecorino	38
maine halibut	brussels   sweet potato   granny smith   pumpkin seeds   maple + brown butter gastric	42
diver scallops	kohlrabi   wild ramps + rare ripens   anson mills farro verde   kumquat marmalade	45
vineyard paella	arroz calasparra   local squid+native littlenecks   octopus   saffron   house chorizo	mrk

### farm + pasture

1/2 heritage chicken	ancho tomatillo bbq   honey nut squash   charred broccolini   crispy garlic	38
*bavette steak	mole negro   fingerling potatoes   oyster mushroom   horseradish + crispy capers	45
mvm mushroom ragu	baked rigatoni + island grown mvm shiitakes   tuscan kale   parmesan reggiano	38
*wagyu burger	benton's bacon   vermont cheddar   crispy shallots   aioli   toasted brioche bun   fries	25

### weekend feasts

ribeye for two	usda prime 30oz bone-in ribeye   bavette sides   chimichurri	90
shore dinner	1½# lobster   native littlenecks+mussels   sweet corn   red bliss potato   chorizo broth	mrk

we invite our guests to share  
any allergies, dietary restrictions + ingredient preferences with us  
so that we can tailor the menu to each individual order

EXECUTIVE CHEF RICHARD DOUCETTE & TEAM