

THE DUNES

SOUTH BEACH • EDGARTOWN

Dinner Menu

— surf + open water —

signature oysters	½ dozen katama bay, mv cocktail jalapeño mignonette citrus	24
ceviche	[local catch] avocado wasabi green apple celery root mint + lime	18
lobster tacos	smashed avocado sweet chili sauce cilantro lime	20
vineyard cioppino	mussels + squid native littlenecks fennel saffron + san marzano broth focaccia	24
chowder	vineyard quahogs benton's bacon celery + leeks new potatoes	15

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

— farm + pasture —

beets + berries	smoked beets greek yogurt summer berries radish verjus rouge + evoo	18
feta panzanella	snap peas + fava beans green harissa mermaid farm feta apricot torn focaccia	18
korean bbq ribs	gochujang kimchee + brussels black sesame seeds lots of wetnaps	22
[mv farmstand salad]	mv farmer's market produce island grown always local	16
squash blossoms	tempura mozzarella stuffed tomato + saffron jam meyer lemon	18
caesar	hearts of romaine + organic kale celery shaved parmesan crouton	16

— entrées —

mv littlenecks	fettuccini english pea egg yolk pancetta cracked pepper pecorino	38
maine halibut	cornbread lava cake zucchini + wild mushroom red harissa corn purée	44
1/2 heritage chicken	ancho tomatillo bbq honey nut squash charred broccolini crispy garlic	38
*ny striploin steak	mole negro fingerling potatoes oyster mushroom horseradish + crispy capers	48
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	26
*berkshire pork chop	miso crispy belly zucchini + potato pancake turnip georgia peach crema	40

— weekend feasts —

available friday-sunday

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

*gluten-free options available upon request
18% gratuity will be added to parties 6 or more*