

COWFISH



PRIX FIXE MENU \$29.95

APPETIZERS

- Lamb Sliders* • cucumber, tomato jam, feta cheese
Pan-Seared Scallop • romanesco purée, prosciutto, brown butter, topiko
*Tuna Tartare** • spicy ponzu, guacamole, crispy tempura flakes, tortilla chips
Jumbo Buffalo Shrimp • Danish blue cheese, chives
Crispy Brussels Sprouts • ponzu dijon glazed, caramelized onions
New England Clam Chowder • Hamptons' favorite

ADD A SMALL SALAD

- Caesar* +\$6 • aged reggiano, cornbread croutons
Kale Salad +\$7 • red pepper, grapes, sunflower seeds, manchego cheese, lemon vinaigrette
The Wedge +\$8 • Boston lettuce, tomatoes, red onion, sugared bacon, crouton crumbs, blue cheese
North Fork +\$8 • Brussels sprout leaves, dried berries, manchego, macadamia nuts, bacon, lemon mustard vinaigrette

ENTRÉES

- Rotisserie Chicken* • Spanish rice, pan drippings
Danish Baby Back Ribs • house-made BBQ, slaw, fries
*Romesco Salmon** • white rice, crispy brussels sprouts, romesco sauce
NOLA Shrimp • worcestershire reduction sauce, jasmine rice, toasted ciabatta
*Seared Ahi Tuna** • pineapple coconut fried rice, orange ponzu, wasabi micro greens
*Chilean Sea Bass** +\$2 • grilled and blackened sea bass, Spanish rice, grilled broccolini, poblano lime crème
*Jumbo Diver Scallops** +\$4 • maple risotto, brown sage butter, beets, spiced nut medley
*Filet Oscar** +\$10 • 8oz CAB filet, lump crab, garlic mashed potatoes, asparagus, hollandaise sauce

DESSERTS

- Banana Cream Pie* • vanilla custard, graham cracker pecan crust, chocolate shavings
Flourless Chocolate Cake • vanilla custard, caramel sauce, whipped cream
Ube Crème Brûlée • purple sweet potato, mixed berries, whipped cream
Apple Walnut Cobbler • fresh apples, walnuts, french vanilla ice cream

RESTAURANT WEEK COCKTAIL PAIRING - \$20

First Course: Home Wrecker | *Second Course: Pear Collins* | *Third Course: Montauk Maple*

RESTAURANT WEEK WINE BOTTLE SPECIALS - \$25

Red Wines: Pendulum Cabernet Sauvignon | *Cambiata Pinot Noir* | *La Flor Malbec*
White Wines: Raphael Chardeaux | *Macari Rosé* | *Casa Julia Sauvignon Blanc*

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.