

# fatfish

WINE BAR & BISTRO

## FRUITS OF THE SEA ICE TOWERS

**COCKTAIL\*** \$26  
 ½ fresh lobster 2 colossal shrimp  
 2 north shore little neck clams 1 king crab leg

**SHELLFISH (FOR 2)\*** 32  
 ½ fresh lobster 2 colossal shrimp  
 2 oysters 4 north shore little neck clams  
 1 king crab leg

**SHELLFISH (FOR 4)\*** 54  
 1 fresh lobster 4 colossal shrimp 4 oysters  
 8 north shore little neck clams  
 2 king crab legs

## RAW BAR

**LITTLE NECK CLAMS\*** \$8/6pc; 16/12pc  
**NORTH SHORE**

**COLOSSAL SHRIMP** \$15/3pc; 23/5pc  
 U/10

**OYSTERS\*** 3/piece

**BLUE POINT ~ LONG ISLAND SOUND**  
 briny sweet mineral finish

**HAMA HAMA ~ WASHINGTON STATE**  
 excellent briny flavor firm meat mild finish

**MALPEQUE ~ CANADA**  
 delicate texture crisp clean finish

**ALASKAN KING CRAB LEGS**  
 ½ pound 22  
 1 pound 38

**FRESH CHILLED LOBSTER**  
 ¾ pound 12  
 1½ pound 24

## TAPAS

**ST.MARCELLIN FROMAGE** \$20  
 aged 1 month French cow's milk pungent  
 truffle earthy creamy served warm baguette  
 apple pear chutney

**ROSEMARY MANCHEGO** 7  
 marinated in extra virgin olive oil

**PARMA HAM ASPARAGUS** 9  
 char-grilled shaved parmigiano

**HUMMUS TAPENADE** 9  
 char-grilled breads and oils

**EMPANADAS** 9  
 traditional potato and meat filled pastry

**SPANISH BEEF TENDERLOIN** 8  
 paprika cumin manchego garlic olive oil

**LEMON & GARLIC COLOSSAL SHRIMP ~ (2) char-grilled** 10

**CLAMS OREGANATA** 10  
 (6) little necks garlic parmigiano butter

**STEAMED LITTLE NECK CLAMS** \$8  
 chorizo white wine garlic

**BLUE POINT OYSTERS** 11  
 4 pan-fried

**OYSTER SHOOTER\*** 6  
 choice of oyster with vodka/tomato or tequila/lime

**LEMON & THYME ROASTED CHICKEN WINGS** 7  
 herb mayonnaise

**MARINATED OLIVES** 7  
 imported lemon orange olive oil

### *V-Vegetarian*

{ \$5.00 sharing charge will be added for all main courses and promotional menus }

\*Consuming raw or undercooked meats, fish, and shellfish may increase the risk of food-borne illness, especially if you have certain medical conditions



**EUROPEAN CHEESE SELECTION**

red pepper chutney, baguette, water biscuits, figs, fennel

\$15/3; 22/5

**MAHON** ~ aged 4 – 6 months  
Spanish cow milk firm texture  
boasts a certain sharpness lemony slight saltiness

**VALDEON** ~ aged 2 – 3 months  
Spanish farmhouse blue blend cow sheep goat's milk  
assertive peppery flavor

**BLU DI BUFALA** ~ aged 2 – 3 months  
Italian aged buffalo milk full-bodied blue  
balance of sweetness slight tang semi firm

**MANCHEGO** ~ aged 6 months  
Spanish sheep's milk mild flavor with a little spice  
made exclusively from the milk of La Mancha sheep

**FONTINA** ~ aged 3 months  
Italian cow's milk mild delicate nuttiness with a hint  
of honey

**BRILLAT SAVARIN** ~ aged 7 weeks  
French cow's milk mousse like interior – the mark of a  
fine triple crème

**SOUP & STARTERS**

**SOUP**

**LOBSTER BISQUE** ~ brandy fresh lobster \$8

**MEDITERRANEAN SEAFOOD SOUP** ~ fresh fish mussels vegetables tomato 7  
white wine broth garlic basil parsley

**STARTERS**

**TUNA NICOISE\*** ~ yellow fin tuna mixed greens haricot vert crisp pancetta egg olives 14  
potato light dijon herb vinaigrette

**COQUILLE ST. JACQUES** ~ sautéed scallops light mushroom sauce gruyere cheese gratinee 11

**SHRIMP IN TRENCH COATS** ~ beer battered lemon-herb mayonnaise 12

**MUSSELS** ~spicy-herb tomato or garlic white wine sauce 10

**STEAMERS ~ LONG ISLAND** ~ drawn butter 15

**TEMPURA CALAMARI** ~ tender strips chili mayonnaise spicy tomato basil sauce 9

**AVOCADO & LUMP CRAB MEAT** ~ red pepper spicy-remoulade lemon 15  
extra virgin olive oil

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**SALADS**

**MEDITERRANEAN VEGETABLE** \$9  
grilled zucchini asparagus roasted baby carrot  
cremini mushroom spring romaine  
pine-nut sun-blush tomato olives  
aged port balsamic *V*

**FETA CHEESE ROMAINE** 10  
char-grilled flat bread hummus imported olives  
syrah red wine dressing cucumber red onion

**ARTICHOKE & MANCHEGO** \$11  
baby spinach arugula char-grilled eggplant  
roasted red pepper shaved manchego cheese  
lemon olive oil *V*

**ROASTED CHICKEN** 15  
gorgonzola pancetta avocado cherry tomato  
mixed greens vinaigrette

**FEATURED FRESH FATFISH**

**CORVINA FILET ~ FROM ECUADOR** \$25  
orange tomato cilantro red onion thyme salsa roasted potatoes haricot vert beans

**MAKO ~ FROM MONTAUK** 24  
char-grilled caramelized fennel garlic white wine sauce roasted potatoes sautéed vegetables

**MEDITERRANEAN WHOLE BRONZINI 1.25LB** 32  
lemon garlic puree chive olive oil sautéed asparagus roasted red potatoes

**SWORDFISH** 25  
harissa artichoke olives asparagus sautéed scallion potatoes

**YELLOWFIN TUNA\*** 26  
ginger chili cilantro lemon dressing minted vegetable cous cous haricot vert baby carrot

**MAHI MAHI** 24  
sea scallops scallion capers tomato white wine sautéed spinach minted vegetable cous cous

**FATFISH SALAD** 22  
fresh east coast salmon filet roasted char-grilled or steamed mixed greens roasted cherry tomatoes  
grilled peppers dill basil olive oil

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**MAINS**

**COLOSSAL HEAD ~ ON SHRIMP** \$25  
char-grilled lemon saffron smoked paprika  
seasonal vegetables roasted red potatoes

**WHOLE MAINE LOBSTER 1.5LB** 32  
roasted potatoes corn on the cob

**SOUTH AFRICAN TWIN LOBSTER TAILS (5 OZ.)\*** 44  
roasted lemon garlic butter roasted potatoes  
haricot vert baby carrot roasted fennel

**SHRIMP & SCALLOP FETTUCCHINE** 22  
fresh baby arugula roasted peppers sautéed cremini  
mushrooms garlic light-basil cream sauce

**ALASKAN KING CRAB LEGS 1LB** 40  
steamed roasted potatoes sautéed vegetables

**JUMBO SOFT SHELL CRAB** 28  
sautéed with lightly seasoned polenta  
roasted potatoes sautéed vegetables

**CILANTRO GRILLED CHICKEN** 19  
sautéed spinach cherry tomatoes lemon thyme  
jus minted vegetable cous cous

**OPEN RAVIOLI** 16  
goats' cheese mozzarella cherry tomato  
mixed olives fresh herb tomato sauce *V*

**FRENCHED RIB PORK CHOP\* (12 OZ.)** 20  
fresh peach brandy bordelaise sauce  
roasted potatoes haricot vert baby carrot

**RIB EYE (16 OZ.)\*** \$36  
char-grilled cremini mushroom cabernet sauce  
potatoes au gratin haricot vert baby carrot

**FILET MIGNON (10 OZ.)\*** 38  
pancetta chianti butter sauce  
potatoes au gratin haricot vert  
baby carrot roasted fennel

Add 5oz. lobster tail 20

**FOR THE TABLE** \$6/each; 3/15  
sautéed asparagus  
potato au gratin  
cremini mushrooms  
sautéed spinach  
minted vegetable couscous  
sautéed vegetables  
fatfish fries

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