

# KITCHEN 21

## GARDE MANGER

### KITCHEN 21 MIXED GREENS SALAD | 12

Baby Arugula, Romaine Hearts, Organic Kale, Hearts of Palm, Orange, Roasted Cherry Tomatoes, Shaved Ricotta with a Champagne Vinaigrette

### ORGANIC KALE SALAD | 10

Toasted Marcona Almonds, Amish Blue Cheese, Green Apple, Popped Corn, Honey Balsamic Vinaigrette

### GEM LETTUCE CAESAR SALAD | 12

Mini Romaine Lettuce Wedges, White Anchovies, Shaved Parmesan Garlic Bread

### AHI TUNA TARTARE | 16

Cucumber, Spanish Almonds, Honey, Baby Cilantro

### THE LOBSTER ROLL | 24

Fresh New England Lobster, Celery, Old Bay Lemon Mayo, Buttered Split Top Brioche Bun, Sour Cream and Onion Fries

### AHI TUNA NICOISE | 26

French Beans, Grape Tomatoes, Greens, Egg, Nicoise Olives, Marble Potatoes

## FRY STATION

### FRIED CALAMARI | 12

Cherry Peppers, Arugula, Balsamic Syrup

### CHICKEN WINGS | 13

Classic Buffalo or Brooklyn Dry Rub

### COCONUT SHRIMP | 16

Grape Habanero Dipping Sauce

### LOCAL FISH & CHIPS | 26

Coney Island Mermaid Pilsner Battered Local Available Fish, Crispy Potato Wedges, White Grapefruit Tartar Sauce, Lemon Poppy Slaw

## SIDES

### SAUTEED FALL VEGETABLES | 8

Potatoes, Baby Carrots, Pearl Onions, Brussel Sprouts, Bacon

### RED MASHED POTATOES | 7

Sour Cream and Chive

### PARMESAN TRUFFLE FRIES | 11

White Truffle Oil, Winter Rosemary

### QUINOA & KALE | 9

Marcona Almonds, Fresh Herbs

### MAC & CHEESE | 9

Prosciutto, Granny Smith Apples

## GRILL STATION

### DUROC PORK PORTERHOUSE | 29

Red Quinoa, Baby Kale, Marcona Almonds, Granny Smith Apple Cider Sage Gastrique

### GRILLED CAULIFLOWER STEAK | 19

Red Quinoa, Baby Kale, Marcona Almonds, Granny Smith Apple Cider Sage Gastrique

### COFFEE AND BROWN SUGAR RUBBED HANGER STEAK | 34

Potatoes, Carrots, Pearl Onions, Brussel Sprouts, Bacon, Brown Butter

### MEDITERRANEAN CHICKEN SANDWICH | 15

Grilled Chicken, Cucumber, Sliced Tomato, Feta Cheese, Olive Tapenade, Microgreens, Brioche Bun

### THE CLASSIC BURGER | 16

Prime Blend Burger, Applewood Smoked Bacon, Aged Cheddar, Lettuce, Tomato, Brioche Bun

## RAW BAR STATION

### RAW-BAR-IN-A-BOX | 59

Local Oysters, Jumbo Shrimp Cocktail, Little Neck Clams, King Crab Legs, Lobster Cocktail, Pink Peppercorn Mignonette Sauce, Sundried Tomato Cocktail Sauce, Beet Horseradish, White Grapefruit Tartare Sauce

### CHILLED ALASKAN KING CRAB LEGS | 49

12 oz. Sun Dried tomato Cocktail sauce, Old Bay Mayo

### LOCAL OYSTERS | 18

Half Dozen, Pink Peppercorn Mignonette Sauce, Lemon

### CLAMS ON THE HALF SHELL | 12

Half Dozen, Sun Dried Tomato Cocktail Sauce, Lemon

### JUMBO SHRIMP COCKTAIL | 16

Sundried Tomato Cocktail Sauce with Lemon

## PIZZA

### WHOLE ROASTED FISH | MP

Roasted Baby Vegetables

### BROOKLYN PIZZA | 13

Sliced Prosciutto, Ricotta Salata, Arugula, Balsamic Syrup, Truffle

### MARGHERITA PIZZA | 12

San Marzano Tomato Sauce, Fresh Mozzarella, Micro Basil, Olive Oil

### VODKA PIZZA | 16

Peas, Prosciutto, Portobello Mushrooms, Ricotta, Fresh Mozzarella

### CHARCUTERIE BOARD | 21

Sliced Prosciutto de Parma, Alps Sopressata, Sweet Dried Sausage, French Brie Aged Grana, Red Grapes Truffle Honey, Crostini

## SAUTEÉ STATION

### LOBSTER NACHOS | 17

New England Lobster, Roasted Corn, Cilantro, Fresno Chili, Green Onion, Cota, Lemon Cream, Avocado Coulis

### ANGRY LOBSTER | 49

20 oz. New England Lobster, Clams, Mussels, Garlic, Red Chili Flakes, White Wine, Basil, Butter Over Linguini

### LUMP CRAB CAKES | 24

Lemon Poppy Slaw, Avocado Cucumber Coulis, Microgreens

### CORNMEAL FRENCH CUT CHICKEN BREAST | 21

Basil Whipped Smashed Red Potatoes, Baby Tomato and Kalamata Olive Bruschetta, Balsamic Reduction