

THE HALYARD

RAW BAR

Oyster & Caviar (GF) 25 pp
Osetra Caviar, Crème Fraîche
Oyster Pond's Oyster

Grand Seafood Tower* (GF) 150
Lobster Tail, 12 Oysters (6) with Osetra Caviar
& Crème Fraîche, 6 Shrimp, 12 Clams

Oyster Ponds Oysters* (GF/DF)
Half Dozen 22
Shucker's Dozen 42

Classic Shrimp Cocktail (GF/DF) 29
4 Colossal Shrimp
House Made Cocktail Sauce

Petite Seafood Tower* (GF/DF) 65
4 Shrimp, 6 Oysters, 6 Clams

Little Neck Clams* (GF/DF)
Half-Dozen 16
Shucker's Dozen 30

APPETIZERS

Osetra Caviar Dip (GF) 35
Caramelized Onion Dip, House Made Potato Chips, Chive

Ira's Biodynamic Mixed Greens (GF) 15
Roasted Squash, Feta, Pickled Onions, Beets
Candied Pecans, Golden Balsamic Vinaigrette

Short Rib Arancini 22
Truffle & Chive Risotto, Red Wine Braised Short Rib
Truffle Aioli

Lobster Bisque 20
Fresh Lobster, House Made Semolina Bread

Tuna Tartare* (GF/DF) 22
Crispy Rice, Yuzu Ponzu Sauce, Togarashi, Avocado

Grilled Octopus (GF/DF) 22
Sweet Potatoes, Orange, Watercress, Chili Crisp

MAINS

Pan Seared Sea Scallops (GF/DF) 42
Sautéed Kale, Spaghetti Squash, Shallots, Kale Chip
Calabrian Chili

Beef Bolognese 32
House Made Pappardelle Pasta, Parmesan
Garlic & Herb Crusted Semolina Bread

Panko Crusted Halibut 36
Glazed Pearl Onions, Oyster Mushrooms, Carrot Purée
Sauce Bourguignonne

Dry Aged Crescent Farm Duck 48
Duck Confit, Parsnip Purée, Local Apples
Apple Cider Jus, Endive

Hot Lobster Roll 42
Lemon Butter Beurre Blanc Poached Lobster
Fines Herbs, Brioche Bun French Fries

Prime NY Strip Steak 52
Garlic & Herb Potato Croquette, Bacon, Brussels Sprout
Beef Bordelaise

SIDES

**Garlic & Herb Crusted Semolina
Bread** 5
Whipped Butter

Brussels Sprouts (GF/DF/VEGAN) 12
Crispy Pickled Onions, Truffle Honey

Cauliflower Gratin 12
Roasted Cauliflower, Parmesan
Fontina, Panko Crust

Stuffed Honeynut Squash (GF/DF/VEGAN) 14
Maple, Sage, Pecans

Our Commitment to The North Fork

Through our Continuous and Growing relationships with local farmers and purveyors, we are honored to be able to present you with products that are sustainable and locally sourced whenever possible. We would like to thank all our partners for making this possible, and you for supporting our commitment to local.

Executive Chef
Nathan Hitchcock

Executive Sous Chef
George Simone

*Consuming raw or undercooked meat, fish, shellfish, or raw eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

Thank you for joining us here at The Halyard, in order to ensure transparency, we would like to inform you that all credit card payments will be subject to a 3% credit card processing fee.