

DINNER

RAW BAR & SEAFOOD TOWERS*

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|------------------------------|----|
| Lobster | mp |
| King Crab | mp |
| Jumbo Lump Crab | mp |
| Wild Shrimp | mp |

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|---------------------------------|--------|
| East Coast Oysters | 4/ea |
| <i>½ Dozen Minimum</i> | |
| West Coast Oysters | 4.5/ea |
| <i>½ Dozen Minimum</i> | |
| Littleneck Clams | 2.5/ea |
| <i>½ Dozen Minimum</i> | |

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|-------------------------------------|-----|
| The Metlife | 145 |
| 8 Oysters, 6 Clams, 8 Pink Shrimp | |
| 1 ½ lb. Lobster | |
| The Vanderbilt | 175 |
| 12 Oysters, 8 Clams, 10 Pink Shrimp | |
| 1 ½ lb. Lobster | |

CHILLED

| | |
|----------------------------------|----|
| Tuna Tostada | 24 |
| Avocado, Pico de Gallo | |
| Acapulco Ceviche | 27 |
| Shrimp, Scallops, Squid, Avocado | |
| Local Montauk Fluke | 26 |
| Citrus, Nori, Sea Grapes | |

STARTERS

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|--|----|
| Crispy Strecci Focaccia | 8 |
| White Bean Hummus, Olive Oil | |
| Spanish Anchovy Toast | 19 |
| Brown Egg Butter, Pickled Fresno | |
| Heirloom Tomato Salad | 20 |
| Cantaloupe, Castelvetrano Olives | |
| Sweet Peppers, Basil | |
| Butter Lettuce | 18 |
| Avocado, Soft Herbs, Sherry Vinaigrette | |
| Summer Mache Salad | 20 |
| Peaches, Goat Cheese, Pine Nuts | |
| Summer Beans | |
| Shrimp with Garlic & Oil | 21 |
| Grilled Bread | |
| Grilled Octopus | 29 |
| Chickpeas, Fennel Pollen, Tomato | |
| Chermoula | |
| King Crab Brûlée | 34 |
| Yuzu-Miso Egg Sauce, Old Bay | |
| Citrus Kosho Marmalade | |
| Shrimp & Grits | 24 |
| Benton's Ham, Garlic-Chili Butter, Scallions | |

SIMPLY GRILLED

Served with Quinoa-Arugula Salad, Salsa Verde or Wasabi Ponzu Butter

| | | | |
|---|----|----------------------------------|----|
| Swordfish | 36 | Faroe Island Salmon | 36 |
| Local Montauk Black Sea Bass ... | 42 | Sea Scallops | 44 |

Fish of the Day.....MP

COMPOSED

| | |
|--|----|
| Linguine with Clams all'Amalfitana | 33 |
| Tiny Clams, Cherry Tomatoes, Calabrian Chili | |
| Pan Seared Fluke Potato Gratin, Caviar Beurre Blanc..... | 43 |
| Local Montauk Black American Sea Bass | 45 |
| Sweet Corn, Red Shrimp Salsa Verde | |
| Grilled Swordfish | 36 |
| Sungold Tomato Salad, Toasted Pine Nuts, Basil Pesto | |
| Pan Roasted Sea Scallops from Barnegat | 54 |
| Lobster, Cassava, Coconut Broth | |
| Summer Vegetable Risotto | 36 |
| Corn, Tomatoes, Summer Squash, Parmigiano Reggiano | |
| Pan Roasted Sasso Chicken Patty Pan, Truffle, Sauce Madeira | 35 |
| Filet Mignon Confit Potatoes, Spinach, Bone Marrow | 62 |

VEGETABLES & SIDES

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|---|----|
| Mushrooms a la Plancha Rosemary & Sea Salt | 15 |
| Summer Beans Cherry Tomatoes, Garlic & Oil..... | 10 |
| Shrimp Chaufa (Peruvian Fried Rice) | 14 |
| Ginger Soy, Cumin, Aji Amarillo | |
| Mashed Potatoes Butter, Sea Salt | 12 |
| Squash Medley Lemon, Olive Oil, Basil | 12 |

SUSHI UNROLLED

add Caviar or Uni 30

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| Spicy Tuna | 29 |
| Tobiko, Red Onion, Shio Kombu | |
| Grilled Maitake Mushrooms | 23 |
| Kanpyo, Daikon Sprouts, Miso Mustard | |
| Red Crab | 28 |
| Scallion Cream, Sweet & Sour Sauce | |
| Rice Pearls | |

SUSHI TO-GO

Bento by .7

Premium Sushi To-Go, where you go

Order now for pick up at

Bento by .7 just inside The Met Life Lobby

or order online for pickup or delivery

SUSHI IN THE KNOW

Experience Coral, our intimate

Omakase within Point Seven

10 Seats, 17 Courses

Customised nightly by Chef Robby Cook

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Chef-Proprietor Franklin Becker
Pastry Chef Romina Peixoto

DOCK TO DISH

We are proud members of Dock to Dish. A sustainable seafood company working with New York's top Chefs to deliver the freshest fish on earth with products sourced exclusively from the waters off Montauk, New York.

07.24.24