



# LUNCH MENU



*served from 12 pm to 5 pm*

## APPETIZERS

### WATERMELON SALAD

*arahova feta, red onion, lime, kalamata olives, basil vinaigrette*  
\$17

### DIP TRIO PLATTER

*hummus, kafteri, baba ganoush, cucumber, pita chips*  
\$21

### HEIRLOOM TOMATO SALAD

*stracciatella, blistered corn, scallion vinaigrette*  
\$24

### GRILLED OYSTERS ROCKEFELLER (4)

*spinach, parsley, parmesan*  
\$17

### RAW BAR

*peconic bay oysters, gulf shrimp, lump crab & maine lobster,  
cucumber & rose mignonette, horseradish, citrus*  
\$75

### GOVERNOR'S ISLAND FLATBREAD

*daily preparation*  
m/p

### CHARRED SHISHITO PEPPERS

*sea salt, lemon, olive oil*  
\$12

### MURRAY'S MEAT & CHEESE PLATE

*seasonal jam, mustard, cornichons, flatbread crisps*  
\$23

## ENTREES

### COBB SALAD

*gulf shrimp, avocado, lardon, the farmer's hen egg, lucky's tomatoes, scallions*  
\$24 (substitute lobster +\$8)

### LOBSTER ROLL

*split top portuguese roll, aioli, tarragon, lemon*  
\$28

### ISLAND BURGER

*house blend of short rib and brisket, vermont cheddar, brioche bun*  
\$20

### DAILY ENTREE FROM THE WOOD FIRED GRILL

*m/p*

*Menus may change due to ingredient seasonality  
Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs, may increase  
your risk of foodborne illness, especially if you have certain medical conditions.*