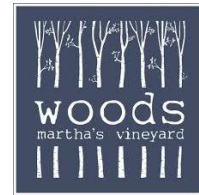


LAMBERT'S COVE INN & RESORT

Martha's Vineyard  circa 1790



FIRST

LITTLE NECK CLAM "CHOWDAH" Leeks | Red Bliss | Garlic | Fresh Thyme | Bacon

FARM FRESH TOMATO & BASIL SOUP Sweet 100's | Lemon Cukes | Watermelon Radish | Sourdough Croutons

ISLAND GROWN OYSTERS Lemon | Horseradish Cocktail Sauce | Mignonette

FRESH FISH Raw | Marinated | Smoked | Grilled

CHEF'S DAILY CHEESE SELECTION +\$15 Three Variety of Cheeses | Accompaniments

SECOND

ISLAND GREENS Pickled | Shaved | Raw | Roasted Vegetables

THIRD

OCEAN RAISED SALMON Zucchini linguine | Butter broth | Salmon Chip | Herbs

ALLEN FARM LAMB Young Turnips | Carrots | Beets

LOBSTER BOIL +\$20 Corn | Linguica | Fingerling Potatoes | Steamed Clams | Sea Beans

SEA SCALLOPS Succotash | Newburg | Lobster Coral

HANDMADE CAVATELLI Sweet Pea Puree | Yellow wax | Pole Beans | Sorrel

GRILLED HANGER STEAK Wild Watercress | One Giant Fry | Aioli

FOURTH

MEDIUM RARE FUDGE BROWNIE Vanilla Ice Cream | Chocolate Sauce

STRAWBERRIES & CREAM Hibiscus | Lemon Sponge | White Chocolate

COCONUT CAKE Pink Guava | Honey Cream | Apricot Sorbet

INDIAN PUDDING Cinnamon Whipped Cream | Vanilla Ice Cream

FOUR COURSES | 105

SELECT WINE PAIRINGS | 85

EXECUTIVE CHEF | JONATHAN BODNAR

Consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness. Please inform your server of allergies or dietary restrictions, as menu items may contain ingredients that are not listed.