



FORETASTE

Little Neck clam "chowder"; leeks, red bliss, garlic, fresh thyme, bacon

Oysters, island-grown; lemon, horseradish cocktail sauce, mignonette

Tomato soup; sweet 100s, lemon cakes, watermelon radish, sourdough croutons,
basil

Focaccia, fresh ricotta, honeycomb, black pepper, EVO, flowers

Fresh fish; raw, marinated, smoked, grilled

MID-COURSE

Island greens,
pickled, shaved, raw, roasted vegetables

MAIN COURSE

Ocean raised salmon,
zucchini linguine, butter broth, salmon chip, herbs

Allen Farm lamb,
young turnips, carrots, beets, things that sheep eat

Lobster boil
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

DESSERT

Medium rare fudge brownie
vanilla ice cream, chocolate sauce

Judie B's strawberry shortcake

Indian pudding, cinnamon whipped cream

Local cheeses, accompaniments +\$15



WOODS RESTAURANT

Lambert's Cove Inn & Resort

90 Manaquayak Road
West Tisbury, MA 02568

Dining Reservations

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