DUNE BROS
ESTB 2017
RESTAURANT • RAW BAR

Sample Summer Menu

STARTERS:
White Clam Chowder $12
Clear Clam Chowder (GF) $12

3 Clam Cakes (DF)
chopped clams, lemon zest, herbs, tartar sauce

Classic Stuffie

Smoked Bluefish Pâté with Grilled Sourdough

Pt. Judith Squid
Giardiniera, castelveltrano olives, salami, cabernet vinaigrette, sourdough, garlic aioli

Steamed Topneck Clams
Vinho verde, chourizo, cilantro, shallot, sourdough

RAW BAR:
Littleneck Oysters
Jonah Crab Claws
Daily Crudo
Ceviche
Squid Salad

DUNE PLATTER:
4 jonah crab claws
6 oysters
6 littlenecks
squid salad
ceviche
crudo

SIDES:
Old Bay Fries
Slaw
Chickpea Harissa Salad

SANDWICHES and ENTREES:
add old bay fries to any sandwich

Original Fish Sandwich
Potato chip crusted pollock, tartar sauce, slaw, b&b pickles, VT cheddar, toasted brioche

Lobster Roll
Beurre monte, brioche bun

Crab Roll
jonah crab meat, mayo, old bay, chives, brioche bun

Market Fish $MP
Today's fresh catch with seasonal farm vegetables

New England Style Cioppino
Tomato based stew with jonah crab claws, topnecks, pollock, and squid. Served with grilled sourdough

DESSERT:
Sticky Toffee Pudding
malted sweet cream & miso toffee sauce