

DRINKS

COCKTAILS

\$18

Pontos Punch

Malibu, Bacardi, Fruit Punch Mix, Dark Rum Float

Ginger Margarita

El Jimador Tequila, Ginger Liqueur, House-made Sweet & Sour

Saketini

Crop Cucumber Vodka, Joto Yuzu Sake

Gin Beach

Farmer's Organic Gin, Aperol, Passion Fruit, Lime, Pineapple.

Twisted Tomahawk

Ketel One Vodka, Lemonade, Pomegranate. Soda

Spicy Sailor Stu Margarita

Deep Eddy Grapefruit, El Jimador Tequila, Lime, Jalapeño, Grapefruit, Cajun Rim

A Whiskey and A Prayer

DHR Bourbon, Bitters, Hot Honey Syrup, Orange, Luxardo Cherry

Rianda S. Presso Martini

Absolut Vodka, Absolut Vanilla, Lucano coffee Liqueur, Hampton Coffee Fresh Espresso Shot

Bill's Paddling Out Martini

Ketel One Vodka, Olive Juice, Olives

Jones Hombres

Dos Hombres Mezcal, Triple Sec, Lime, Pineapple, Fresh Cucumber

CAPT HAPPY'S ORDERS

NON-ALCOHOLIC

Wolffer Estate "Spring In A Bottle" NA 14

Sunset Spritz 16

Wolffer Estate Sparkling NA Wine, Blood Orange, NA Bitters, Soda

Capt Happy Mule 12

Ginger Beer, Lime, Mint, Soda

Asahi 00 8

Japanese Lager

Best Day Brewing NA 8

Kolsch

Montauk NA 8

IPA

SAKE

Gekkeikan HOT Filtered S 14 / L 18

Hakutsuru "Junmai Ginjo" 300 ml 20

Hakutsuru Sayuri "Nigori" 300 ml 22

Gekkeikan "Junmai" 750 ml 59

Joto "Nigori" 750 ml 62

DRAFT

\$9

Presidente

Pilsner

Brooklyn Seasonal

Montauk Wave Chaser

IPA

Narragansett

Lager

BOTTLE/CAN

Allagash 8

Belgian Style Wheat Beer

Asahi 8

Japanese Rice Lager

Budweiser 7

American Lager

Bud Light 7

Light Lager

Corona 8

Mexican Lager

Montauk Seasonal 8

Miller Light 7

Light Lager

Downeast Cider 8

Unfiltered

Heineken 7

Pilsner

Gluttenburg Blonde Ale 8

Narragansett Fresh Catch 9

Golden Ale

Narragansett Atlantic 7

Light Lager

Springs Brewery Lazy Lightning 9

IPA



WINE

Vintages May Vary

WHITE

GLASS / BOTTLE

Blu Giovello Pinot Grigio Friuli, Italy	16/58
Hei Matau Sauvignon Blanc Marlborough, New Zealand	16/58
Cline Chardonnay Sonoma County, CA	17/60
Wolffer Estate Chardonnay Hamptons, LI	17/60
Sancerre France	19/72
La Scolca Gavi di Gavi Italy	68
Ramato "Orange Wine" Channing Daughters Winery, LI	72
Mar de Frades Albariño Rías Baixas, Spain	65
Bedell Cellars Viognier North Fork, LI	68
Simonnet- Febvre Chablis France	75
Rombauer Chardonnay Napa, CA	98
De Ladoucette, Pouilly-Fumé Loire Valley, France	105

ROSÉ

GLASS / BOTTLE

Natura Chile	16/58
Juliette La Sanglière France	19/72
Wolffer Estate "Grandioso" Hamptons, LI	80
Rock Angel, Château d'Esclans Provence, FR	98

BUBBLES

GLASS/BOTTLE

Torresella Prosecco Veneto, Italy	16/58
Bedell Sparkling Rosé Northfork, LI	17/62
Taittinger Champagne Rosé France	92
Veuve Clicquot Brut France	110
Moët & Chandon Impérial Brut France	100

RED

GLASS/BOTTLE

Willajory Pinot Noir Willamette Valley, Oregon	17/62
Margarett's Vineyard Merlot California	16/58
Sterling Cabernet Sauvignon Central Coast, California	17/62
Corazon Del Sol Malbec Mendoza, Argentina	65
Beaujolais Jadot France	68
Wölffer State "Fatalis" Red Blend Long Island, NY	79
Klee Pinot Noir Oregon, US	82
Insoglio del Cinghiale Tuscan Tuscany, Italy	68
Prisoner Cabernet Sauvignon Sonoma County	90
Chateaux Gloria St Julien Bordeaux, France	100
Poggio Antico Altero Brunello Italy	125
Silver Oak Cabernet Sauvignon Alexander Valley, CA	110



SUSHI

TO START

*Tuna Tartar 	18
Tuna, Avocado, Mango, Tobiko, Tempura Flakes, Spicy Mayo, Mango & Eel Sauce (GF: No Tempura Flakes & No Sauce)	
Seaweed Salad	9
Sliced Cucumber, Ponzu Sauce	
*Sliced Yellowtail & Jalapeño 	16
Yellowtail Sashimi, Jalapeño, Yuzu Sauce (GF: No Sauce)	
*Pepper Tuna 	16
Pepper Crusted Tuna, Jalapeño, Ponzu Sauce (GF: No Sauce)	
Ika Salad	13
Marinated Squid	
Kani Salad	14
Shredded Crab Stick, Cucumber, Tempura Flakes, Spicy Mayo	
Tuna "Nachos"	19
Wonton Chips, Seaweed Salad, Tuna, Avocado, Spicy Mayo	

NORI ROLLS

6 PIECES PER ORDER

*Spicy Crunchy Tuna	13	*Tuna & Avocado 	13
*Yellowtail & Jalapeño 	12	Blue Claw California 	14
Cucumber & Avocado 	12	Lump Crab Meat, Avocado	
California	11	*Spicy Crunchy Yellowtail	13
Crab Stick, Avocado		*Tuna & Cucumber 	12
*Spicy Crunchy Salmon	12	Eel & Avocado	14
*Salmon & Avocado 	12	Shrimp Tempura (5)	12
		Avocado, Cucumber, Eel Sauce	

SUSHI

2 PIECES PER ORDER

Octopus	9	Crab Stick	7
Shrimp	8	Eel	9
*Salmon	9	*Tuna	10
*Tobiko	10	*Ikura	11
*Yellowtail	9	*Fluke	9

* SUSHI PLATTER

9 PIECES OF CHEF'S CHOICE SUSHI
SPICY TUNA NORI ROLL 39

SPECIALTY ROLLS

8 PIECES PER ORDER

*Spicy Girl	19
Spicy Tuna, Pepper Tuna, Mango, Spicy Mango Sauce	
*Inlet	18
Spicy Crunchy Tuna, Avocado, Siracha & Ponzu Sauce (NO RICE)	
*Crunchy Calamari	18
Fried Calamari, Avocado, Spicy Crunchy Tuna, Eel Sauce	
Spicy Lobster	22
Lobster Meat, Spicy Mayo, Tempura Flakes, Avocado, Kombu Paper	
*Red Dragon	20
Blue Claw Crab, Avocado, Spicy Crunchy Tuna, Red Tobiko	
*FM Station	20
Salmon, Tuna, Yellowtail, Avocado, Red & Black Tobiko	
*Montauk	18
Spicy Crunchy Salmon, Mango, Sweet Mango Sauce	
*Black Bird	18
Shrimp Tempura, Avocado, Pepper Tuna, Black Tobiko, Yuzu Sauce	
*Rainbow Cross	20
Shrimp Tempura, Cucumber, Avocado, Tuna, Salmon, Fluke, Spicy Mayo & Eel Sauce	
*Lady Slipper	19
Shrimp Tempura, Spicy Tuna, Avocado, Soy Paper, Sweet Chili Sauce	

SASHIMI

2 PIECES PER ORDER

Octopus	11	Crab Stick	9
Shrimp	10	Eel	11
*Salmon	11	*Tuna	12
*Tobiko	12	*Ikura	13
*Yellowtail	11	*Fluke	11

* SASHIMI PLATTER

18 PIECES OF CHEF'S CHOICE SASHIMI
SIDE OF SUSHI RICE 50

Please note all sushi is prepared with sesame seeds// Please advise your server of any allergies

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

GALLEY

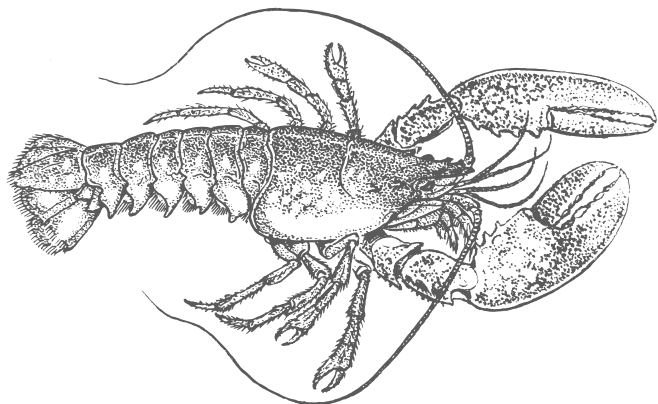
RAW BAR

HALF DOZEN/DOZEN

*Local Oysters	18/36
* Local Clams	15/30
*Shrimp Cocktail	17
Housemade Cocktail Sauce	
Lobster Cocktail	28
Housemade Cocktail Sauce	

APPS

New England Clam Chowder	cup/bowl	8/10
Oysters Rockefeller		19
Bacon, Creamed Spinach, Shallots, Garlic		
General Tao's Cauliflower 		17
Sweet & Spicy Sauce		
Edamame  		12
Sea Salt		
Grilled Octopus		24
Romesco Sauce, White Bean Crostini		
Steamed Whole Artichoke  		15
Butter, Sea Salt, Garlic Aioli		
Korean Spicy Wings		20
Celery, Carrots, Cucumbers		
Bang Island Maine Mussels 		19
White Wine, Garlic (GF, No Bread)		
Town Dock Calamari		19
Parmesan Cheese, Spicy Mayo, Marinara		
Fried Mozzarella 		16
Marinara		
Duck Legs Confit		18
Mushroom Risotto, Orange Marmalade		



SALADS

FRESH CATCH (+14) SHRIMP (+10) CHICKEN (+8)

Mixed Field Greens Salad  	15
Roasted Beets, Blue Cheese, Tomatoes, Onions, Balsamic Dressing	
Caesar Salad	16
Romaine, Housemade Garlic Croutons, Parmesan, Lemon Caesar Dressing	
Wedge Salad	16
Iceberg Lettuce, Bacon, Tomatoes, Blue Cheese Dressing	
Henry's Salad	19
Red & White Quinoa, Peppers, Cucumber, Baby Arugula, Feta, Sweet Potato, Balsamic	

FROM THE SEA

Local Montauk Lobster 	MP
Steamed / Broiled	
Butter, Baked Potato, Corn on the Cob	
Classic Lobster Roll	MP
Lobster Salad on Buttered Brioche, French Fries	
Fluke Piccata	38
Local Fluke, Mashed Potatoes, Garlic Spinach, Olives, Capers, Lemon Butter	
Big Eye Tuna Steak 	44
Pan Seared, Black Lentils, Peppers, Spinach, Cream Soy Sauce	
Classic Fish & Chips	28
Beer Battered Fresh Catch, French Fries, Tartar Sauce	
Local Fish Tacos	30
Tempura Fried Fresh Catch, Flour Tortillas, Cabbage Salad, Sour Cream Siracha Sauce	
Whole Black Sea Bass	39
Tempura Fried or Grilled	
Sautéed Spinach, Garlic & Oil	
Black Sea Bass Filet	41
Spinach Risotto, Lemon, Capers, Cherry Tomatoes, Paprika Sauce	
Montauk Golden Tilefish	42
White Beans Escarole, Crispy Leeks	

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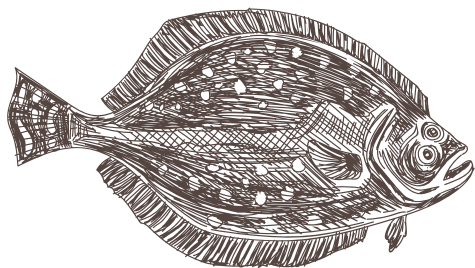
PASTA

Spicy Seafood Fra Diavolo Sautéed Shrimp, Calamari, Clams, Mussels, Spicy Marinara	44
Linguine & Clam Sauce Local Clams, White Wine Sauce	37
Cavatelli & Broccoli  Olive Oil, Garlic, Red Pepper Flakes FRESH CATCH (+14) SHRIMP (+10) CHICKEN (+8)	28
Lobster Ravioli Sun-Dried Tomato Pesto Cream Sauce	38
Pappardelle Bolognese Beef, Pork, Veal, Marinara	34

FROM THE LAND

Roasted Half Chicken  Broccoli Rabe, Fingerling Potatoes, Red Wine Demi Glaze	38
Braised Short Ribs Creamy Polenta, Baby Carrots	49
*16 oz Prime Rib Eye Steak Sautéed Kale, Potatoes Au Gratin, Blue Cheese Butter	75
BBQ Ribs French Fries, Corn on the Cob, Coleslaw	36
Porterhouse for Two Choice of Two Sides	120
*Classic Hamburger Lettuce, Tomato, Onion, Pickle, French Fries Cheese (+2) Bacon (+3) Onions (+2) Mushrooms (+2)	21

PLEASE NO MENU SUBSTITUTIONS



SIDES

Bread	6
French Fries	8
Mashed Potatoes	8
Sautéed Spinach	10
Steamed Broccoli	10
Sautéed Mushrooms	10
Broccoli Rabe	10

GUPPIES MENU

10 YEARS & UNDER \$12

INCLUDES JUICE BOX & SCOOP OF ICE CREAM

Fish & Chips Local Fresh Catch, French Fries
Chicken Fingers Fried Chicken Tenders, French Fries
Homemade Mac n' Cheese
Penne Pasta  Butter / Marinara
Cucumber Avocado Roll 

Master Sushi Chef, Jun Lin
Executive Chef, F. Henry Jimenez

OPEN YEAR ROUND

NOW BOOKING WEDDINGS & PRIVATE EVENTS

 inletseafoodmtk

Checks may be split among a maximum of 3 cards
A 20% gratuity may be added to parties of 6 or more

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