



## Starters

|  |    |
|--|----|
| Wings Two Ways<br>Crispy Dry Rubbed Chicken Wings, Spicy Roslyn Wings<br>with Creamy Cilantro Blue Cheese, Carrot & Celery | 21 |
| Spicy Tuna Nachos<br>Crispy Wontons, Diced Tuna Tar Tar, Avocado,<br>Spicy Sriracha Mayo                                   | 22 |
| Eggplant Parmesan<br>Basil Marinara, Grated Parmesan, Mozzarella   | 16 |
| Charred Octopus<br>Tarragon Aioli, Sriracha Mayo, Pepper Drops   | 26 |
| Chicken & Vegetable Egg Roll<br>Asian Sweet Chili Dipping Sauce  | 17 |
| Tuna Sashimi<br>Seaweed Salad, Avocado Mousse, Eel Sauce   | 24 |
| Classic Shrimp Cocktail<br>Fresh Horseradish, Lemon, Roslyn Cocktail Sauce   | 23 |
| Crispy Calamari<br>Marinara, Sriracha Mayo Dipping Sauce   | 17 |

## 1221 Sushi Bar

|                                     |    |
|-------------------------------------|----|
| Spicy Tuna & Avocado Roll           | 17 |
| Spicy Lobster, Mango & Avocado Roll | 22 |
| Veggie Roll                         | 14 |

## Soup & Salads

|   |    |
|---|----|
| Lobster Bisque  | 13 |
| Beet & Burrata<br>Creamy Burrata, Roasted Beets, Frisee Lettuce, Shaved Parmesan,<br>Apple Vinaigrette  | 19 |
| Classic Caesar Salad<br>Focaccia Garlic Croutons, Shaved Parmesan<br>Add: +6 Chicken +10 Shrimp   | 17 |
| Filet Mignon Salad<br>Frisee Lettuce, Red Onion, Cherry Tomato, Baby Arugula, Shaved<br>Parmesan, Sliced Grilled Filet, Red Wine Vinaigrette, Crispy Tortilla Chips | MP |
| "1221" Garden Salad<br>Heirloom Tomatoes, Cucumber, Feta, Peppers, Onions   | 19 |

## Sides

|   |    |
|---|----|
| Truffle Parmesan Fries  | 14 |
| Garlic Mashed Potatoes  | 12 |
| Roasted Seasonal Vegetable Trio<br>Carrots, Broccoli, Cauliflower | 15 |
| Fried Cauliflower<br>Yellow Curry, Golden Raisins, Crushed Pepper | 10 |
| Classic Mac & Cheese<br>Add: +15 Lobster                          | 15 |
| Penne<br>Marinara or Garlic & Oil                                 | 10 |

## Handhelds

|   |    |
|---|----|
| Smash Burger<br>White Cheddar, Caramelized Onions, Secret Sauce, Brioche Bun, Served with Fries                                 | 23 |
| Lobster Roll<br>Toasted New England Roll Stuffed with Lobster Salad, Served with Fries  | MP |
| Lamb and Feta Burger<br>Tzatziki Sauce, Served with Fries & Coleslaw  | 25 |
| French Dip<br>Slow Roasted Short Rib, Melted Mozzarella, Caramelized Onions, Horseradish Cream Sauce, Au Jus, Served with Fries | 29 |
| Black Bean Chipotle Burger<br>Cashew, Avocado, Salsa Verde, Served with Fries   | 24 |

## Entrees

|  |    |
|--|----|
| Shrimp Fra Diavolo<br>Penne, Spinach, Cherry Tomato, Shaved Parmesan, Spicy Pomodoro Sauce                             | 32 |
| Chicken Milanese<br>Cherry Tomato, Red Onion, Baby Arugula, Shaved Parmesan  | 28 |
| Grilled Organic Salmon<br>Pickled Radish, Asparagus, Sour Cream Mash, Beurre Blanc Sauce                               | 35 |
| Chicken Marsala<br>Cherry Tomato, Red Onion, Baby Arugula, Shaved Parmesan   | 28 |
| Filet Mignon<br>8oz Prime Center Cut, Garlic Mash, Grilled Asparagus, Fried Onions, Red Wine Demi-Glace, Garlic Butter | MP |
| Truffle Lobster Risotto<br>Asparagus, Mushroom   | 36 |
| Chicken Francaise<br>Lemon Butter Sauce, Paprika Mash, Sauteed String Beans  | 29 |
| Braised Beef Short Ribs<br>Mashed Potatoes, Glazed Carrots, Lemongrass, Red Wine Reduction                             | 34 |
| Grilled Lobster Tail<br>Garlic Mash, Sauteed Mixed Vegetables, Herb Garlic Butter                                      | MP |
| Pan Seared Branzino<br>Mascarpone Polenta Cake, Sauteed Spinach, Fresh Tomato, Kalamata Olives, Light Marinara Sauce   | 34 |
| Rack of Lamb<br>Pesto Crusted, Herb Roasted Fingerling Potatoes, Mixed Vegetables, Red Wine Reduction                  | MP |

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MENU ITEMS MAY CONTAIN, OR COME INTO CONTACT WITH, CRUSTACEAN SHELLFISH, EGGS, FISH, MILK, PEANUTS, SOYBEANS, TREE NUT, AND WHEAT. FOR GUESTS WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES, PLEASE CONTACT A TEAM MEMBER.



## Sparkling

BY THE GLASS

Danzante, Prosecco 10  
Moet & Chandon Rose 10

BY THE BOTTLE

Louis Pommery Brut 65  
Moet & Chandon Rose 95  
Moet & Chandon Brut 95  
Veuve Cliquot, France 150  
Ruinart Blanc de Blanc 250  
Louis Roederer Cristal 600

## Whites

BY THE GLASS

Donini, Pinot Grigio, Italy, 2018 10  
Glazebrook, Sauvignon Blanc, New Zealand, 2018 14  
The Atom, Chardonnay, California, 2019 15  
Sonoma-Cutrer, Rose, Sonoma County, 2020 13

## Red

BY THE GLASS

One Leaf, Pinot Noir, California 15  
Dark Horse, Merlot, California, 2019 14  
Don David Reserve, Malbec, Argentina, 2019 15  
The Atom, Cabernet Sauvignon, California, 2020 16

## Specialty Cocktails

Holly Go Lightly 15  
Tito's Vodka, Aperol, Citrus, Triple Sec  
East India Trading Company 16  
Tanqueray Gin, Cucumber Ginger Syrup, Citrus  
Blood Orange Margarita 18  
Don Julio Tequila, Citrus, Blood Orange  
The Salty Road 15  
Don Q Dark Rum, Grapefruit, Elderflower  
Boulevardier 15  
George Dickel Rye, Campari, Red Vermouth

## Bottled Beer

Voodoo Ranger IPA 9  
Fat Tire Amber Ale 8  
Corona 7  
Heineken 7  
Blue Moon 7  
Coors Light 7  
Budweiser 7  
Bud Light 7

## Draft Beer

Duvel 15  
Blue Point Summer Ale 5 10  
Stella Artois 10  
Blue Point Roasted Lager 10  
Stone IPA 12  
Brooklyn Sixpoint 12

## Desserts

Apple Crumb 15  
Toasted Warm, Vanilla Cream  
Ricotta Cheesecake 15  
Strawberry Coulis, Whipped Cream  
Chocolate Molten Lava Cake 15  
Warm Chocolate Center, Chocolate Ganache, Vanilla Ice Cream  
Ice Cream 9  
Choice of One: Chocolate, Vanilla, Cookies & Cream  
Sorbet 11  
Choice of One: Lemon, Raspberry, Mango  
Flourless Chocolate Cake 15  
Raspberry Sauce, Whipped Cream