



Starters

Wings Two Ways	17
Crispy Dry Rubbed Chicken Wings, Spicy Roslyn Wings with Creamy Cilantro Blue Cheese, Carrot & Celery	
Spicy Tuna Nachos	18
Crispy Wontons, Diced Tuna Tar Tar, Avocado, Spicy Sriracha Mayo	
Eggplant Parmesan	13
Basil Marinara, Grated Parmesan, Mozzarella	
Charred Octopus	21
Tarragon Aioli, Sriracha Mayo, Pepper Drops	
Chicken & Vegetable Egg Roll	14
Asian Sweet Chili Dipping Sauce	
Tuna Sashimi	20
Seaweed Salad, Avocado Mousse, Eel Sauce	
Classic Shrimp Cocktail	19
Fresh Horseradish, Lemon, Roslyn Cocktail Sauce	
Crispy Calamari	14
Marinara, Sriracha Mayo Dipping Sauce	

1221 Sushi Bar

Spicy Tuna & Avocado Roll	14
Spicy Lobster, Mango, Avocado Roll	18
Veggie Roll	11

Soups & Salad

Lobster Bisque	11
Beet & Burrata	16
Creamy Burrata, Roasted Beets, Frisee Lettuce, Shaved Parmesan, Apple Vinagrette	
Classic Caesar Salad	14
Focaccia Garlic Croutons, Shaved Parmesan + 5 Chicken or + 8 Shrimp	
Filet Mignon Salad	MP
Frisee Lettuce, Red Onion, Cherry Tomato, Baby Arugula, Shaved Parmesan, Sliced Grilled Filet, Red Wine Vinaigrette, Crispy Tortilla Chips	
"1221" Garden Salad	16
Heirloom Tomatoes, Cucumber, Feta, Peppers, Onions	

Sides

Truffle Parmesan Fries	11
Garlic Mashed Potatoes	10
Roasted Seasonal Vegetable Trio	12
Carrots, Broccoli, Cauliflower	
Fried Cauliflower	10
Yellow Curry, Golden Raisins, Crushed Pepper	
Classic Mac & Cheese	12
+ 12 Lobster	
Penne	7
Marinara or Garlic & Oil	

Handhelds

Smash Burger	19
White Cheddar, Caramelized Onion, Secret Sauce, Brioche Bun, Served with Fries	
Lobster Roll	MP
Toasted New England Roll Stuffed with Lobster Salad, Served with Fries	
Lamb and Feta Burger	20
Tzatziki Sauce, Served with Fries & Coleslaw	
French Dip	24
Slow Roasted Short Rib, Melted Mozzarella, Caramelized Onion, Horseradish Cream Sauce, Au Jus, Served with Fries	
Black Bean Chipotle Burger	20
Cashew, Avocado, Salsa Verde, Fries	

Entrées

Shrimp Fra Diavolo	26
Penne, Spinach, Cherry Tomato, Shaved Parmesan, Spicy Pomodoro Sauce	
Chicken Milanese	23
Cherry Tomato, Red Onion, Baby Arugula, Shaved Parmesan	
Grilled Organic Salmon	29
Pickled Radish, Asparagus, Sour Cream Mash, Beurre Blanc Sauce	
Chicken Marsala	23
Mushroom Marsala Sauce, Buttered Mash, Mixed Vegetables	
Filet Mignon	MP
8oz Prime Center Cut, Garlic Mash, Grilled Asparagus, Fried Onions, Red Wine Demi-Glace, Garlic Butter	
Truffle Lobster Risotto	30
Asparagus, Mushroom	
Chicken Francaise	24
Lemon Butter Sauce, Paprika Mash, Sautéed String Beans	
Braised Beef Short Ribs	28
Mashed Potatoes, Glazed Carrots, Lemongrass, Red Wine Reduction	
Grilled Lobster Tail	MP
Garlic Mash, Sautéed Mixed Vegetables, Herb Garlic Butter	
Pan Seared Branzino	34
Mascarpone Polenta Cake, Sautéed Spinach, Fresh Tomato, Kalamata Olives, & Light Marinara Sauce	
Rack of Lamb	MP
Pesto Crusted, Herb Roasted Fingerling Potatoes, Mixed Vegetables, in a Red Wine Reduction	

*CONSUMING RAW OR UNDEROOKED 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 NUTS, 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

White

BY THE GLASS

Donini, Pinot Grigio, Italy, 2018 10

13 Celsius, Sauvignon Blanc, New Zealand, 2018 14

Benzinger, Chardonnay, Washington State, 2017 15

Milbrandt, Chardonnay, Washington State, 2018 12

Rosé All Day, Rosé, France, 2020 13

Red

BY THE GLASS

Imagery, Pinot Noir, California, 2018 15

Francis Coppola, Merlot, Napa, 2016 14

J Lohr, Petite Sirah, Paso Robles, 2017 15

Joel Gott, Cabernet Sauvignon, California, 2017 16

Graffigna, Malbec, Mendoza, 2018 12

Astica, Malbec, Argentina, 2020 11

Specialty Cocktails

Holly Go Lightly 15

Titos 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/Seltzer

Voodoo Ranger IPA 9

Blue Point Toasted Lager 8

Corona 7

Heineken 7

Blue Moon 7

Coors Light 7

Budweiser 6

Bud Light 6

White Claw 8

Draft Beer

Chimay 15

Première Ale, 7.0% ABV

Garvies Point Battalion 5 10

Pilsner, 5.25% ABV

Blue Point Spectral Haze 12

IPA, 6.5% ABV

Garvies Point Seaworthy 10

Saison, 5.0% ABV

Stella Artois 10

Pilsner, 5.2% ABV

Garvies Point Port Service 10

Porter, 6.0% ABV

Desserts

Apple Crumb 12
Toasted Warm, Vanilla Ice Cream

Ricotta Cheesecake 12
Strawberry Coulis, Whipped Cream

Chocolate Molten Lava Cake 12
Warm Chocolate Center, Chocolate Ganache, Vanilla Ice Cream

Ice Cream 7
Choice of One: Chocolate, Vanilla, Cookies & Cream

Sorbet 9
Choice of One: Lemon, Raspberry, Mango

Flourless Chocolate Cake 12
Raspberry Sauce, Whipped Cream