



# LONG ISLAND CAFE

## APPETIZERS

### TRADITIONAL SHE CRAB SOUP

*Creamy and rich served with sherry*  
CUP 7 / BOWL 8

### SOUP OF THE DAY

CUP 6 / BOWL 7

**JUMBO LUMP CRAB CAKES** 16  
*Seasoned with old bay and lemon*

**SHRIMP AND GRITS** 16/25  
*Topped with frizzled leeks*

**SIMPLY FRIED SEAFOOD**  
*With Pickled vegetables*

Shrimp 10 Scallop 11 Oysters 12

**CRISPY FRIED RHODE ISLAND CALAMARI** 13.00  
*Buttermilk Ranch & Marinara Dipping Sauces*

**\*SESAME CRUSTED TUNA** 12.50  
*Served Rare With Soy & Sriracha Citrus Sauce*

## SALADS

**BABY SPINACH SALAD** 10  
*Bacon, red onion, tomatoes and feta*  
*Warm bacon dressing*

**CAESAR SALAD** 10  
*Romaine, croutons and house dressing*

**BABY LETTUCE MIX** 9  
*Cucumber, carrot and tomato*

**DRESSINGS:**  
*Balsamic vinaigrette, creamy garlic, blue cheese, buttermilk ranch, warm bacon vinaigrette*

**FRIED SHRIMP** +8  
**PEPPERED SALMON** +8  
**FRIED OYSTERS** +9  
**GRILLED CHICKEN BREAST** +7  
**CRAB CAKE** +9

## SIDES

**COLE SLAW** 4.75

**DAILY VEGETABLE**

**WHITE CHEDDAR GRITS**

**GARLIC MASHED POTATOES**

**HOUSE CUT FRENCH FRIES**

**SWEET POTATO FRIES** add 1

## FRESH SEAFOOD

*Cracker Meal Breaded  
and lightly fried, or broiled 2 Sides*

**LOCAL FLOUNDER** 26

**WILD EAST COAST SHRIMP** 24

**EAST COAST OYSTERS** 26

**NEW BEDFORD SEA SCALLOPS** 26.75

**COMBO-TWO, THREE OR FOUR** 27

## ENTREES

2 Sides

**PARMESAN CRUSTED SALMON** 27  
*Baked till golden brown or...*

**SIMPLY GRILLED SALMON** 26

**PAN FRIED FLOUNDER** 29  
*Dredged in flour and egg, sauteed in butter, finished with lemons*

**\*SESAME CRUSTED TUNA** 28  
*Served rare with soy and sriracha citrus sauce*

**CRAB MEAT CRUSTED GROUPE** 35  
*Meyer Lemon prosecco cream sauce*

**JUMBO LUMP CRAB CAKES** 29  
*Panko bread crumb, old bay and lemon*

**CRAB STUFFED SHRIMP** 27  
*Baked with white wine and butter*

**\*8OZ FILET MIGNON** 34  
*Demi glace and shoestring onion rings*  
add crab cake 38

**GRILLED CHICKEN BREAST** 23  
*Topped with arugula, tomatoes, goat cheese, and lemon vinaigrette*

**LOCAL HANDMADE SEAFOOD PASTA SPECIAL** 26

**\*GRILLED BLACK ANGUS HALF-POUND CHEESEBURGER** 14.50  
*W/SIDE*  
*Lettuce and tomato, choice of cheddar, swiss or jack cheese add bacon .75*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Young children, the elderly or anyone whose health is compromised should not consume undercooked seafood, meats and shellfish. 18% gratuity will be added to parties of 8 or more.  
\*Contains ingredients that are raw or undercooked.