



## TASTE OF THE SEA

**Wianno Oyster 3**  
**Wild Virginia Oyster 3**  
**Cape May Salt Oyster 3**

## BEGINNINGS

### **Seasonal Mixed Greens Salad 7**

Heirloom grape tomatoes, green & yellow beans, stilton cheese, cider vinaigrette

### **Red Quinoa Market Vegetable Salad 8**

French beans, asparagus, navel oranges, heirloom grape tomatoes, pecans, orange evoo

### **Soup 8**

Cauliflower Leek, pancetta, pistachio, tarragon oil

### **Ceviche 13**

Fish, tomatoes, onions, chilies, gazpacho pool, avocado sorbet

### **Gazpacho 10**

Tomatoes, cucumber, asparagus, onion, sea bean garnish

### **Mussels & Fries sm 14. Lg 21.**

Pancetta, shallots, chervil, toast, champagne broth

### **Octopus 13**

French beans, grape tomatoes, shallots, baby arugula, lemon evoo

### **Fish Ribs 12**

Grilled corn, watermelon, heirloom grape tomatoes, tomatillo sauce

### **Gnocchi 12**

Mushrooms, english peas, leeks, heirloom grape tomatoes, agave nectar light cream

## MAIN

### **Skate 28**

Herb gnocchi, asparagus, peas, exotic mushrooms, hazelnut brown butter

### **Halibut 29**

Sea beans, heirloom grape tomatoes, exotic mushrooms, demi glace

### **Suzuki 28**

Exotic mushrooms, zucchini & squash linguini, sautéed arugula, yellow tomato puree

### **Scallops 28**

Watermelon radish, sea beans, navel oranges, inca red quinoa, purple sweet potato puree

### **Pasta 24**

Arugula Pappardelle, seasonal vegetables, light cream

Add Scallops 6

### **Hanger Steak 26**

French green beans, frites, tomatillo pistou

## SIDES

Mushrooms 7 | Truffle & Parmesan Fries 9  
French Green Beans 6 | Grilled Asparagus 7

Dune Proudly Utilizes Sustainable & Organic Ingredients Whenever Possible. | A 20% gratuity may be added to parties of 6 or more.

Chef : Marino Rodriguez | Proprietor: Nick Weinstein