

TOPPER'S AT THE WAUWINET DECK MENU

CHARCUTERIE

SMOKED LOCAL BLUEFISH PATE

Pickled Onions, Radish, Curry Lavash Crackers

HOUSE SMOKED ORGANIC SALMON*

Chrain, Chive, Pickled Egg, Everything Bagel Crackers

PATE CAMPAGNE

Whole Grain Mustard, Cornichons, Sourdough Toast

FROMAGE

O'BANON

LEAF RIPENED-GOAT-GREENVILLE, IN

ST. STEPHEN

TRIPLE CREAM-COW-WESTMINSTER, NY

BLUEBIRD

BLUE-RAW COW-MARTHA'S VINEYARD, MA

TOPPER'S CLASSICS

TOPPER'S CHOWDER

Local Littleneck Clams, Chatham Mussels, Leeks,
Pee wee Potatoes, Smoked Haddock Veloute

LOBSTER AND CRAB CAKE

Roasted Corn Relish, Mustard Cream,
Jalapeno Stuffed Olives

TARTE FLAMBE

Crème Fraiche, Onions, Cave Aged Gruyere,
Bacon or Oyster Mushrooms

GO GREEN

PUMPKIN POND FARM ORGANIC GREENS

Pickled Carrots, Shaved Radishes,
Citrus and Herb Vinaigrette

HEIRLOOM TOMATOES

Burrata Cheese, Micro Basil, Balsamic Vinegar Reduction,
Extra Virgin Olive Oil

RAW FOOD

RETSYO OYSTERS*

Half Dozen, Cocktail Sauce, Champagne Mignonette

HAMACHI POKE*

Yuzu Kosho, White Soy Sauce, Furikake, Cucumber,
Pickled Daikon, Sushi Rice

DOCK TO TABLE

SHRIMP AND GRITS*

Anson Mills Grits, Vermont Cheddar, Oyster
Mushrooms, Poached Egg, Country Ham Gravy

LOBSTER PASTA*

Butter Poached Lobster, Black Pepper Tagliolini,
Bottarga, Meyer Lemon, Fine Herbs

ROASTED SCOTTISH SALMON

Butternut Squash Risotto, Ginger and Citrus
Beurre Blanc

FROM THE LAND

WAGYU BEEF BURGER*

North Country Bacon, Vermont Cheddar, Pickled Onions,
Tomato, Boston Bibb, Old Bay Fries

ROASTED GIANNONE CHICKEN

Smoked Mashed Fingerlings, Roasted Young Carrots,
Black Truffle Jus

PINELAND FARMS PRIME N.Y. STRIP*

Baby Arugula, Pickled Onions,
Roasted Garlic and Herb Butter, Old Bay Fries

A LITTLE SOMETHING EXTRA

OLD BAY FRIES, COMEBACK SAUCE

ORGANIC GREENS SIDE SALAD

ANSON MILLS CHEDDAR GRITS, HAM GRAVY

HEIRLOOM TOMATOES, BASIL, BALSAMIC

ROASTED YOUNG CARROTS