



APPETIZERS



**TUNA TARTAR**

Wonton, Soy, Scallions, Jalapéno | 28

**ARUGULA**

Pine Nuts, Pecorino Cheese,  
Avocado, Lemon Vinaigrette | 26

**LOBSTER ANGEL HAIR**

Herbs, Lobster Oil, Fresh Lime,  
Spicy Chili Sauce | 29

**BIBB LETTUCE SALAD**

Shallots, Chives, Avocado,  
Dijon Vinaigrette | 26

**LOCAL STONE CRAB CLAWS**

Chilled with Spicy Chipotle Aioli  
| M/P

**BURRATA AND TOMATOES**

Basil, Mint,  
Olive Oil, Fresh Lemon  
| 27

MAINS



**LOCAL LOBSTER TAIL**

Herbed Mushroom Risotto,  
Sautéed Vegetables,  
Smoked Tomato Butter  
| 58

**FRESH CATCH**

Sautéed Vegetables,  
Edamame Puree,  
Wasabi Cream, Sesame Ponzu | M/P

**LINGUINE AGLIO E OLIO**

Julienned Vegetables, Herbs,  
Garlic, Olive Oil, Fresh Lemon,  
Red Pepper Flakes | 45

**ORGANIC LEMON CHICKEN**

Roasted Fingerling Potatoes,  
Sautéed Vegetables,  
Herb Buerre Blanc | 49

**LOBSTER ANGEL HAIR**

Herbs, Lobster Oil, Fresh Lime,  
Spicy Chili Sauce | 58

**CURRY GROUPER**

Mango Chutney,  
Sautéed Vegetables, Jasmine Rice,  
Spicy Coconut Turmeric Curry | 58  
(Vegetarian Option Available)

SIDES

**SEASONAL GREEN VEGETABLES | 14**

**STEAMED JASMINE RICE | 10**

**CRISPY FRENCH FRIES | 14**

**WHIPPED POTATOES | 12**

**DUNMORE MAC AND CHEESE | 16 + 16 Lobster**

STEAK & BURGER



**BEEF TENDERLOIN**

Sautéed Vegetables,  
Whipped Potatoes,  
Demi Glace Sauce | 59

**DUNMORE DINNER BURGER**

8oz Housemade Prime Beef Patty,  
Lettuce, Tomato, Onion,  
Farm Cheddar, Dijon, Ketchup | 42

**FLANK STEAK FRITES**

Crispy French Fries, Local Arugula  
Bordelaise Sauce  
| 49