

THE HALYARD

RAW BAR

Oyster & Caviar (GF) **25 pp**

Osetra Caviar, Crème Fraîche
Oyster Pond's Oyster

Petite Seafood Tower* (GF/DF) **65**

4 Colossal Shrimp, 6 Oysters, 6 Clams

Little Neck Clams* (GF/DF)

Half Dozen **16** Shucker's Dozen **30**

Grand Seafood Tower* (GF) **150**

Lobster Tail, 12 Oysters (6) with Osetra Caviar &
Crème Fraîche, 6 Shrimp, 12 Clams

Oyster Ponds Oysters* (GF/DF)

Half Dozen **22** Shucker's Dozen **42**

Classic Shrimp Cocktail (GF/DF) **29**

Colossal Shrimp, House Made Cocktail Sauce

APPETIZERS

Osetra Caviar Dip (GF) **35**

Caramalized Onion Dip, House Made Potato Chips
Chive

Short Rib Arancini **22**

Truffle & Chive Risotto
Red Wine Braised Short Rib, Truffle Aioli

Tuna Tartare* (GF/DF) **22**

Crispy Rice, Yuzu Ponzu Sauce, Togarashi, Avocado

Ira's Biodynamic Mixed Greens (GF/DF/VEGAN) **15**

Roasted Squash, Feta, Pickled Onions, Beets
Candied Pecans, Golden Balsamic Vinaigrette

Lobster Bisque **20**

Fresh Lobster, House Made Semolina Bread

Grilled Octopus (GF/DF) **22**

Sweet Potato Purée, Orange, Watercress, Chili Crisp

MAINS

Hot Lobster Roll **42**

Lemon Butter Beurre Blanc Poached Lobster
Fines Herbs, Brioche Bun, French Fries

Fish & Chips (GF/DF) **31**

Gluten-Free Battered Cod, Sauce Gribiche

Grilled Swordfish Tacos (GF/DF) **19**

Cucumber & Pineapple Slaw, Avocado
Salsa Verde, Cilantro, Corn Tortilla

Caesar Salad **17**

House Made Croutons, 2-year Aged Parmesan
Classic Caesar Dressing
Add Grilled Chicken **8** / Add Shrimp **22**
Add Lobster Tail **25**

8oz Halyard Burger* **28**

Fontina Cheese, Caramelized Onions
Gem Lettuce, House Made Pickles
Applewood Smoked Bacon, French Fries

(GF Option Available)

SIDES

Garlic & Herb Crusted

Semolina Bread **5**

Whipped Butter

Cauliflower Gratin **12**

Roasted Cauliflower, Parmesan
Fontina, Panko Crust

Truffled Brussels Sprouts (GF/DF/VEGAN) **12**

Crispy Pickled Onions, Truffle Honey

Stuffed Honeynut Squash (GF/DF/VEGAN) **14**

Maple, Sage, Pecans

Our Commitment to The North Fork

Through our Continuous and Growing relationships with local farmers and purveyors, we are honored to be able to present you with products that are sustainable and locally sourced whenever possible. We would like to thank all our partners for making this possible, and you for supporting our commitment to local.

*Consuming raw or undercooked meat, fish, shellfish, or raw eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

Thank you for joining us here at The Halyard, in order to ensure transparency, we would like to inform you that all credit card payments will be subject to a 3% credit card processing fee.

Executive Chef
Nathan Hitchcock

Executive Sous Chef
George Simone