

COCKTAILS

Sea Basin Sapphire 12/12.36
Bombay Sapphire Gin, Blue Curaçao,
Lemon Juice, Simple, Champagne

Jones Beach Rum Punch 14/14.42
Bacardi Tropical, Don Q Coconut Rum,
Pineapple Juice, Orange Juice, Bacardi
Black Rum Floater

Hampton Spritz 12/12.36
Aperol, Prosecco, Vodka,
Club & Orange Twist

Pomegranate Red Sangria 14/14.42
Red Blend, Pama, Brandy,
Pomegranate Juice, Seltzer

Port Jeff Painkiller 13/13.39
Don Q Coconut Rum, Pineapple
Juice, Cream Of Coconut, Nutmeg

Blue Point Breeze 12/12.36
Vodka, Blue Curaçao,
Lemonade, Club Soda

Montauk Mojito 14/14.42
Bacardi Raspberry, Fresh
Raspberries & Mint, Club Soda

Cedar Beach Mule 13/13.39
Bulleit Bourbon, Lime Juice,
Ginger Beer

Stony Brook Sour 12/12.36
Old Forester Bourbon,
Disaronna, Lemon Juice, Simple

North Fork Old Fashioned 14/14.42
Maker's Mark, Taschi Nocello Walnut,
Black Walnut Bitters,
Orange & Amarena Cherry

MARGARITAS

Classic 12/12.36
Silver Tequila, Triple Sec,
Sour Mix, Lime Juice

Hibiscus Sunset 14/14.42
21 Seeds Grapefruit Hibiscus,
Cointreau, Grapefruit Juice,
Sour Mix, Lime Juice

Coconut 14/14.42
1800 Coconut Tequila, Triple Sec,
Cream Of Coconut,
Lime Juice, Sour Mix

Mango 12/12.36
Silver Tequila, Triple Sec, Mango
Puree, Sour Mix, Lime Juice

Strawberry 12/12.36
Silver Tequila, Triple Sec,
Strawberry Puree, Sour Mix, Lime Juice

Cool Heat 14/14.42
21 Seeds Cucumber Jalapeno,
Cointreau, Fresh Muddled Cucumbers
& Jalapenos, Sour Mix, Fresh Lime Juice.

Charred Pineapple 15/15.45
Don Julio Reposado, Cointreau,
Pineapple Juice, Agave, Lime Juice,
Charred Pineapple Slice, Tajin Rim

MARTINIS

Cosmopolitan 8/8.24
Vodka, Triple Sec,
Lime Juice, Cranberry Juice

Mango Tango 10/10.30
Vodka, Mango Puree,
Lime Juice, Tajin Rim

Peartini 10/10.30
Grey Goose Le Poire, Licor 43,
Lemon Juice, Simple Syrup

SEA BASIN CHOCOLATE CELEBRATION

(45Yr Anniversary) 10/10.30
Srnimoff Vanilla, Choco Lat
Deluxe Triple Chocolate Liqueur,
Frangelico, Espresso, Cream

Tropical Zest 10/10.30
Pinnacle Coconut, Domaine
De Canton Ginger Liqueur, Cream
Of Coconut, Fresh Lime Juice

Cucumber Basil 10/10.30
Ketel One Botanicals Cucumber & Mint,
St. George Aqua Perfecta Basil,
Fresh Muddled Cucumber, Lemon Juice, Simple

Strawberry Lemondrop 10/10.30
Grey Goose Essence Strawberry & Lemon,
Triple Sec, Strawberry Puree, Lemon Juice

Tiramisu 10/10.30
Vanilla Vodka, Kahula, Amaretto,
Cream, Cocoa Powder

Pickled Dirty Martini
Vodka, Pickle & Olive Juice,
Blue Cheese Stuffed Olives

SHOTS

Montauk Sunset 6/6.18
Citrus Vodka, Lemon Juice,
Simple Syrup

Fire Island Layer
Kahlua, Bailey's,
Grand Marnier

LIRR Express
Fireball Whiskey,
Dash of Tabasco

Nassau Blue
Coconut Rum, Blue
Curaçao, Pineapple
Juice

Greenport Tea
Jameson, Peach
Schnapps, Sour Mix

Birthday Cake
Vanilla Vodka, Frangelico,
Cream, Sprinkles

Port Jeff Punch
Crown Royal, Sour
Apple Schnapps,
Cranberry Juice



FOOD MENU

APPETIZERS

Clams On The Half Shell* (6) 14/14.42

Oysters On The Half Shell* (6) 14/14.42

Citrus Tuna Tartar* 17/17.51
Lumb Crab & Avocado

Jumbo Shrimp Cocktail (4) 17/17.51

Seared Ahi Tuna* 18/18.54
Wasabi, Soy Sauce, Ginger

Baked Clams (4) 14/14.42
Finely Chopped And Mixed with Seasoned Breadcrumbs

Oysters Rockefeller (4) 15/15.45
Blend Of Spinach, Bacon And Creamy Parmesan

Clams Casino 16/16.48
Whole Clams Topped With Savory Blend Of Breadcrumbs & Crispy Bacon

Shrimp Scampi 17/17.51
Sautéed In A Rich Garlic Butter Sauce

Tacos (3) 17/17.51
Fish, Chicken Or Shrimp

Nachos 14/14.42

Fresh Mozzarella Tower 16/16.48
Garden Tomatoes, Roasted Peppers, Garlic Pesto, Balsamic Reduction

Grilled Shrimp & Eggplant 20/20.60
Feta & Bleu Cheese, Garlic Pesto

Fried Shrimp & French Fries 20/20.60
Tartar Sauce



SOUPS

Soup Of The Day 8/8.24

Shrimp Bisque 8/8.24

French Onion 8/8.24

Clam Chowder 8/8.24

PITAS

Grilled Shrimp 18/18.54
Tomatoes, Garlic Basil, Melted Mozzarella

Grilled Chicken 15/15.45
Tomatoes, Garlic Basil, Melted Mozzarella

Buffalo Chicken Pita 15/15.45
Bacon, Cheddar Cheese, Blue Cheese Dipping Sauce

Bruschetta 16/16.48
Fresh Mozzarella, Tomatoes, Basil, Balsamic Reduction

Vegetarian Pita 14/14.42
Spinach, Feta Cheese, Mushroom, Melted Mozzarella



SALADS

Fresh Ahi Tuna Salad*	22/22.66
<i>Mesclun Greens, Cherry Tomatoes, Capers, Citrus Dressing</i>	
Grilled Shrimp & Fresh Mozzarella	25/22.75
<i>Mesclun Greens, Roasted Peppers, Tomatoes, Balsamic Vinaigrette</i>	
Broiled Bass & Baby Spinach	20/20.60
<i>Sesame Ginger Dressing</i>	
Broiled Bass & Avocado	24/24.72
<i>Mesclun Greens, Citrus Apple Cider Dressing</i>	
Grilled Chicken & Fresh Mozzarella	20/20.60
<i>Mesclun Greens, Roasted Peppers, Tomatoes, Balsamic Vinaigrette</i>	
Grilled Chicken Greek	18/18.54
<i>Cucumbers, Tomatoes, Onions, Lettuce, Feta Cheese, Kalamata Olives, Olive Oil, Balsamic Vinegar & Lemon</i>	
Grilled Chicken Caesar	16/16.48
<i>Crisp Romaine Lettuce Tossed in A Creamy Caesar Dressing, Topped With Crunchy Croutons</i>	



ENTRÉES

Fried Chicken Cutlet	18/18.54
<i>Romaine Lettuce, Cheddar Cheese, Bacon, Ranch Dressing</i>	
Grilled Chicken Cobb	22/22.66
<i>Avocado, Bacon, Hard-Boiled Eggs, Tomatoes, Ranch Dressing</i>	
Grilled Chicken & Glazed Walnut	22/22.66
<i>Mesclun Greens, Low-Fat Raspberry Vinaigrette</i>	
Artichoke Hearts	18/18.54
<i>Onion, Parsley, Parmesan Cheese, Olive Oil</i>	
Classic Wedge	15/15.45
<i>Crumbled Gorgonzola Cheese, Tomatoes</i>	
Add:	
Salmon	14
Steak	20
Fresh Mozzarella	6

WHISKEY WEDNESDAYS

- 50% Off All Whiskies
- \$10 Whiskey Cocktails
- Exclusive Whiskey Flights



FOOD MENU

BITES • BURGERS • WINES

SANDWICHES & WRAPS

Grilled Shrimp Caesar Wrap	20/20.60
Grilled Chicken Wrap	18/18.54
<i>Fresh Mozzarella, Tomatoes, Lettuce & Basil Olive Oil</i>	
Mozza-Blt Wrap	17/17.51
<i>Fresh Mozzarella, Bacon, Lettuce & Tomatoes</i>	
Buffalo Chicken Sandwich	16/16.48
Chicken Parmesan Sandwich	16/16.48
Jack Daniel's Bbq Chicken Sandwich	18/18.54
Grilled Chicken Sandwich	16/16.48

SUBSTITUTIONS / SIDE ORDERS

<i>Sweet Potato Fries</i>	4/4.12-6/6.18
<i>Mashed Potatoes</i>	3/3.09-4/4.12
<i>Wild Rice</i>	4/4.12-6/6.18
<i>Baked Potatoes</i>	4/4.12-6/6.18
<i>Onion Rings</i>	5/5.15-7/7.21
<i>Side Salad</i>	5/5.15-7/7.21
<i>Sauteed Spinach</i>	5/5.15-7/7.21
<i>Pasta</i>	5/5.15-7/7.21
<i>Mixed Vegetables</i>	5/5.15-7/7.21
<i>Broccoli</i>	5/5.15-7/7.21
<i>Asparagus</i>	5/5.15-7/7.21

STEAKHOUSE BURGER*

Classic

16/16.48

Our signature 12oz burger, crafted with a house blend of premium cuts for the perfect balance of flavor and juiciness.

CHEESE

<i>American</i>	2
<i>Cheddar</i>	2
<i>Mozarella</i>	3
<i>Swiss</i>	3
<i>Blue</i>	3
<i>Feta</i>	3

TOPPINGS

<i>Bacon</i>	3
<i>Avocado</i>	4
<i>Fried Cherry Peppers</i>	3
<i>Fried Onions</i>	3
<i>Sauteed Mushrooms</i>	3

SAUCES

<i>BBQ</i>	2
<i>Teriyaki</i>	2
<i>Pesto</i>	2



Tequila Thursdays

50% OFF
All Tequilas

\$5
Tacos

\$10
Tequila Cocktails

RED WINES

9/9.27

Cabernet Sauvignon, Line 39, California

Merlot, Raphael, Long Island

Malbec, Altos Del Plata, Argentina

Chianti, Bolla, Italy

Pinot Noir, Mark West, California



WHITE WINES

9/9.27

Prosecco, La Marca, Italy

Rose, Prophecy, France

Pinot Grigio, Line 39, California

Chardonnay, Line 39, California

Sauvignon Blanc, Buen Andres, Chile



SEA BASIN

EST. 1980 | 45 YEARS