

RAW BAR

JUMBO SHRIMP COCKTAIL

Min. (4) \$14.75 (1/2 DOZ) \$20.75 Dozen \$40

EDGARTOWN SPEARPOINT OYSTERS

Min. (4) \$14.50 1/2 Doz. \$20.50 Dozen \$40

LITTLENECKS

1/2 Doz. \$11.50 Dozen \$20.50

RAW BAR SAMPLER

2 Jumbo Shrimp, 2 Littlenecks, 2 Oysters \$19

CHOWDER & BISQUE

NEW ENGLAND CLAM CHOWDER

Cup - 9.75 Bowl - 10.75

CREAMY LOBSTER BISQUE

w/ fresh lobster meat added

Cup - 12.50 Bowl - 13.50

APPETIZERS

FRENCH FRIES 10.95

Cajun Style w/ Blue Cheese 12.50

SWEET POTATO FRIES BASKET 11.95

w/ Honey Mustard 12.95

HOUSE MADE CHIPS 9.95

w/ Ranch Dressing 10.95

BUFFALO BAKED POTATO 13.95

2 Whole Potatoes, Baked & Topped w/ Melted Butter, Buffalo Chicken Tender Pieces, Celery & Blue Cheese Dressing

BREADED CHICKEN WINGS 16.95

Habanero Mango Sauce - 17.50

Buffalo Style w/ Blue Cheese - 17.95

FRESH BREADED CHICKEN FINGERS 15.95

Buffalo Style w/ Blue Cheese - 16.95

STEAK SKEWERS 18.95

Marinated in a Jack Daniels Hoisin Sauce & served w/ Horseradish Cream Sauce

CRAB CAKES 19.95

House made w/ a Spicy Mango Salsa

FRIED CALAMARI 15.95

Sweet & Spicy chili sauce w/ mild banana peppers

POPCORN SHRIMP 15.95

Breaded & fried w/ tartar sauce

Buffalo Style w/ Blue Cheese Dressing - 16.95

FRIED WHOLE BELLY CLAMS Market Price

CLAM STRIPS 20.95

Fresh, battered & deep fried w/ tartar sauce

COCONUT SHRIMP 17.95

w/ Orange Horseradish Marmalade Sauce

FISH BITES 12.95

Beer Battered w/ tartar sauce

SNOW CRAB CLUSTER Market Price

w/ butter (Chose 1 or 2 clusters)

SAUTEED MUSSELS 17.95

1 lb. w/ Garlic, Lemon, Butter, White Wine & Thyme

COCONUT CURRY MUSSELS 19.95

w/ Coconut/Curry Broth

SALADS

W/ CHOICE OF DRESSING

LOOKOUT WINTER SALAD 15.95

Mesclun Greens, Tomatoes, Cucumbers, Jalapeno Bacon Bits, Dried Cranberries w/ Warm Naan Bread

CAESAR SALAD 13.95

Hearts of Romaine tossed in our homemade dressing w/ shaved Parmesan & Garlic Croutons

COBB SALAD 17.95

Mixed greens, sliced grilled chicken, Bacon Bits, Blue Cheese Crumbles, Avocado, Black Olives, Sliced Egg & Tomato

CLUB HOUSE SALAD 16.75

Mixed Greens, Tomato, Cucumber, Red Onion, Ham, Turkey, Swiss Cheese & Crispy Chicken Tenders

SPINACH SALAD 15.95

Baby Spinach, Green Apples, Warm Goat Cheese, Cranberries, Walnut & Egg

GARDEN SALAD 12.95

Mixed Greens, Cucumbers, Tomato, Carrots, Green Pepper & Red Onion w/ choice of dressing

*DRESSINGS

GOLDEN ITALIAN, RANCH, HONEY MUSTARD, BLUE CHEESE & CAESAR

*VINAIGRETTE'S

FAT FREE RASPBERRY, BALSAMIC, HONEY LIME

SALAD ADD ONS

GRILLED SALMON 11.50

GRILLED JUMBO SHRIMP (4) 13.50

GRILLED CHICKEN 8.50

GRILLED TUNA 10.50

LOBSTER MEAT 20

GRILLED SIRLOIN TIPS 13.50

CAJUN MAHI 10.50

TRY CAJUN STYLE 2

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Alert your server if you have special dietary requirements.



VOTED BEST LOBSTER ROLLS

2012

2013

2014

2015

2016

2017

2018

2019

2020

2021

LOBSTER ROLLS

- VOTED BEST OF THE VINEYARD 11 YEARS RUNNING -

100 % Claw & Knuckle Meat w/ a touch of Mayo - No Additives

Served on a Buttered & Grilled Brioche Roll w/ House Chips

JUMBO TAVERN LOBSTER ROLL

32.95

JUMBO SAUTÉED LOBSTER ROLL

33.95

Claw & Knuckle Meat sautéed in butter & served warm

BATTERED & FRIED

Served w/ fries, broccoli slaw & tartar sauce

BEER BATTERED FISH & CHIPS

21.95

Haddock Filets Battered & Fried

SCALLOP PLATE 29.95

WHOLE BELLY CLAMS

MARKET

CLAM STRIP PLATE

23.95

SHRIMP PLATE

25.95

FISHERMAN'S PLATTER

MARKET

Whole Belly Clams, Haddock, Scallops, Shrimp

COMBO PLATE

Combine any two plate items....add \$5 to higher priced item.

BURGERS

Fresh, Lean Angus Beef on a Brioche Roll w/ Lettuce, Tomato, Onion & Pickle & Fries (*except where noted) Add Gluten Free Bun - \$ 1.50

CHEESEBURGER w/ Swiss, Provolone, American or Cheddar 16.50

TEXAS BURGER w/ Cheddar, BBQ Sauce & Fried Onions 18.50

B.B. KING w/ Smoked Bacon & Blue Cheese 18.50

HONEY MUSTARD w/ Smoked Bacon, Honey Mustard & Provolone Cheese 17.50

*PATTY MELT Caramelized Onions, Melted Swiss, 1,000 Island Dressing on Marble Rye 17.50

*SURF N TURF Topped w/ Lobster Salad, Mixed Greens & Avocado 25.95

*BEYOND BURGER 6 oz. Plant based burger made w/ beets, peas, beans, rice, w/ pomegranate, lemon & apple extracts w/ avocado 18.95

*ITALIAN CAPRESE Tomato, sliced mozzarella, pesto w/ a balsamic glaze served on a ciabatta roll 17.95

MIKES BURGER Owner's Favorite! w/ Boursin Cheese, fried egg & capers 19.95

CHEF SPECIALTIES

choose (2) items from the substitution list below (*except where noted).

SIRLOIN TIPS 27.50

Balsamic House Marinade

CAJUN MAHI MAHI 23.95

Topped w/ Mango Salsa

GRILLED SALMON 25.95

w/ a Sweet Chili Sauce

GRILLED JUMBO SHRIMP (6) 24.95

In a Honey Lime Marinade

*GUAVA BBQ RIBS 26.95

St. Louis Style, 1/2 Rack Ribs slow cooked & grilled, served w/ fries, Broccoli Slaw & Jalapeño Corn Bread

*MAC & CHEESE 20.95

Baked w/ Buttered Crumb Topping & Jalapeno Bacon served w/ Garlic Bread

*LOBSTER MAC & CHEESE 34.95

Served w/ Garlic Bread

*BUFFALO CHICKEN MAC & CHEESE 26.95

Served w/ Garlic Bread

TACOS

(2) Served w/ house made chips - choose soft corn or soft flour tortilla

GRILLED CHICKEN 17.50

Smoked Poblano Aioli, Sautéed Onions, Peppers, Cheddar Jack & Cabbage

MAHI MAHI 17.95

Grilled Blackened Mahi, Mango Salsa, Cabbage & Smoked Poblano Aioli

GRILLED TUNA 18.95

w/ Edamame Rice Noodle Salad & Wasabi-Ginger Mayo

GRILLED STEAK 20.95

Grilled Sirloin, Smoked Poblano Aioli, sautéed Onions, Peppers, Cheddar Jack & Cabbage

FRIED FISH 16.50

Beer Battered Fried Haddock w/ roasted Corn Salsa, Cabbage, Smoked Poblano Aioli

SAUTÉED LOBSTER 27.95

Sweet Lobster Meat sautéed in butter & topped w/ Roasted Corn Salsa, Cabbage & Smoked Poblano Aioli

SAUTÉED CAJUN SHRIMP 16.95

Roasted Corn Salsa, Cabbage & Smoked Poblano Aioli

VEGGIE TACOS 17.95

Plant Based Beyond Burger w/ Roasted Corn Salsa, Cabbage, Sliced Avocado & Smoked Poblano Aioli

SANDWICHES

Served w/ lettuce, tomato, onions & house made chips - Add Gluten free bun -\$1.50

FISH SANDWICH 15.50

Beer Battered Fried Haddock w/ American Cheese & tartar sauce on Brioche Roll

CAJUN MAHI 18.95

Lettuce, Tomato & Mango Sauce on a Ciabatta Roll

GRILLED YELLOWFIN TUNA 19.95

Brushed w/ Sesame Soy Sauce & Topped w/ Wasabi-Ginger Mayo on a Ciabatta Roll

SALMON BLT 19.95

Grilled on Ciabatta Roll w/ Lettuce, Tomato, Applewood Smoked Bacon w/ spicy mayo

JUMBO 1/4 LB HOT DOG 12.50

Mild all beef w/ fries

GRILLED REUBEN 16.50

Corned Beef, Sauerkraut, Swiss, 1,000 Island Dressing on Rye

FRENCH DIP 15.95

Prime Roast Beef, Melted Provolone on toasted Ciabatta bread w/ Au Jus Sauce

PANINI

Served on Pressed Panini Bread w/ House made Chips (*Except where noted)

*TURKEY FLATBREAD 15.50

Sliced Turkey Breast, Cheddar, Lettuce, Tomato, Avocado & Wasabi Mayo wrapped in Naan Bread

CAPRESE 16.50

Fresh Mozzarella, Tomato & Pesto Sauce w/ a Balsamic Reduction

ORIGINAL CUBAN 16.50

Fresh Roasted Pork, Ham, Swiss, Pickles & Dijon Mustard

CHICKEN PESTO 16.50

Grilled Chicken Breast, Provolone, Pesto Sauce & Tomato

SUBSTITUTIONS:

SWEET POTATO FRIES \$4

BROCCOLI SLAW \$3

SIDE SALAD \$4

SHOESTRING-FRENCH-FRIES \$3

Godiva Chocolate Cheesecake - 12

DESSERT:

04-01-2022



LOOKOUT TAVERN

SUSHI MENU

SUSHI CHEF TONY NI



VOTED BEST SUSHI



Best of the Vineyard

*APPETIZERS

Sushi five pieces Nigiri	18
Sashimi six pieces assorted Sashimi	18
Edamame cooked salted soybeans	12
Shumai Shrimp Dumpling	14
Gyoza Pork dumpling	14
Seaweed Salad	12
Miso Soup	6
Sushi Rice w/ Sesame Seeds	8
Seared Tuna Peppered w/ wasabi sauce & tobiko	18
Spicy Tuna Salad w/ mixed veggies & tempura crunch	19
Kani Salad crab stick & cucumber w/ ponzu	16
Yellowtail Jalapeno Yellowtail Sashimi, sliced Jalapeño, cucumber, Ponzu & Siracha	18

*NIGIRI OR SASHIMI - 2 PIECES PER ORDER

Tuna/Maguro	10	Squid/Ika	10
Yellowtail/Hamachi	10	Smelt Roe /Masago	10
White Tuna Albacore	10	Salmon Roe/Ikura	10
Salmon/Sake	10	Octopus/Tako	10
Sea Scallop	10	Eel/Unagi	10
Shrimp/Ebi	9	Egg Cake / Tamago	8
		Red Clam / Hokkigai	10

*SPECIAL SUSHI PLATES SERVED W/ MISO SOUP & SEAWEED SALAD

Sushi Regular 7 piece assorted nigiri and 1 California roll	29
Sushi Deluxe 9 piece assorted nigiri & 1 tekka maki	35
Sashimi Regular our Chef's 10 piece assortment	36
Sashimi Deluxe our Chef's 16 piece assortment	40
Sushi & Sashimi for one - 5 assorted pieces nigiri, 6 sashimi & 1 California roll	45
Lookout Special Sushi for two - 14 piece assorted Nigiri & (1) Rainbow Roll	66
Islander Sushi & sashimi for two - 10 piece assorted Nigiri, 10 piece assorted Sashimi & choice of 1 Chef's special roll & 1 Rainbow Roll	99

*VEGETABLE MAKI

Avocado Roll	10	Cucumber Roll	10
House Vegetable Roll	12	Fried Sweet Potato Roll	14
Avocado, cucumber & carrot		w/ kabayaki sauce	

*SPECIAL MAKI COMBOS - 3 ROLLS PER ORDER

Veggie Avocado roll, cucumber roll, asparagus roll	26
Classic Tuna avocado roll, salmon cucumber roll, California roll	36
Spicy Trio Spicy tuna avocado roll, spicy salmon cucumber roll, spicy white tuna crunch roll	36
Cooked Combo Unagi roll, Philly roll, tempura shrimp roll	39

*SUBSTITUTE BROWN RICE - \$2

*REGULAR MAKI

California Roll crab stick, avocado & cucumber	13
Rainbow Roll Tuna, salmon, yellowtail & whitefish over Calif. roll	20
Spicy Tuna Roll	14
Alaska Roll Salmon, Cucumber & Avocado	13
Hamachi Negi Yellowtail & scallion	13
Tekka Roll	13
Yellowtail Crunch Roll Spicy yellowtail, apple & crunch	15
Spicy Salmon Roll Spicy salmon & avocado	14

*COOKED MAKI

Spider Roll Deep fried soft shell crab, cucumber & avocado	20
Shrimp Tempura Roll Deep fried shrimp, cucumber & avocado w/ kabayaki sauce	16
Dragon Roll Shrimp tempura inside w/ sliced avocado, kabayaki sauce & sesame seeds on outside	18
Unagi Roll Broiled eel & avocado w/ kabayaki sauce	14
Philadelphia Roll Smoked salmon, cream cheese & avocado	14

*CHEF'S SPECIAL MAKI

Tashmoo Spicy Tuna, salmon, avocado, crab stick & scallion	18
Volcano Roll Spicy Tuna, cucumber, avocado, tempura crunch inside w/ kabayaki sauce, spicy mayo, wasabi mayo & tobiko	28
South Beach Roll Thinly sliced tuna over crab meat, shrimp & flying fish roe	26
MV Roll Shrimp tempura inside, outside spicy tuna topped w/ tempura crunch	24
Crystal Roll Spicy Tuna & avocado inside, topped w/ spicy scallop & tobiko	26
Steve's Special Roll Spicy tuna & tempura crunch inside, outside avocado, salmon, tuna, eel, albacore & yellowtail	28
Mango Tango Roll Spicy tuna & avocado w/ mango, tobiko w/ yuzu sauce	28
Shawn's Special Roll Salmon, cucumber, mango inside, outside yellowtail, avocado, scallion w/ kabayaki sauce	26
Tiger Roll Shrimp tempura inside, topped w/ avocado & salmon	24
Tuna Tuna Tuna Roll Seared black pepper tuna & avocado inside, tuna & white tuna layered on top	28
Angry Bird Roll Inside shrimp tempura & spicy tuna topped w/ steamed shrimp, avocado, kabayaki sauce, spicy mayo & topped w/ tobiko	28
Snow Mt. Roll Shrimp tempura inside, spicy crab meat salad on top	24
OB Roll Fresh salmon, tuna, yellowtail, scallion, cucumber, avocado, masago	28
Summer Roll Black peppered tuna & asparagus inside w/ white tuna, tobiko & scallion on top served w/ wasabi mayo	26
Super Roll Spicy lobster, shrimp tempura & fried banana wrapped w/ soy paper served w/ ponzu sauce	30
Vineyard Roll Tempura shrimp, cucumber, crab salad & mayo inside topped w/ tobiko	28
Fantasy Roll Spicy blue crab meat & cucumber inside topped with broiled BBQ eel & avocado	28
Sumo Roll Thinly sliced cucumber rolled w/ tuna, white tuna, salmon, avocado, scallion & tobiko w/ ponzu sauce	26
Mike's Special Roll Black peppered tuna, cucumber & jalapeño inside topped w/ tuna, avocado, spicy mayo & wasabi mayo	28
Tony's Special Roll Shrimp tempura & cream cheese inside, topped w/ white tuna, eel sauce, spicy mayo & masago	24
Coco Maki Shrimp tempura, avocado & cucumber inside - Coconut flakes, eel sauce & sweet chili sauce outside	28