

# Robert's

## DINNER

### starters

Crab Bisque jumbo lump crabmeat / sherry wine	12
Cauliflower Soup leeks / roasted cauliflower 🌱	9
Mezze sesame-chickpea hummus feta cheese / olives / roman artichokes grilled pita	10

### greens

Basil & Burrata heirloom tomato / creamy mozzarella basil pesto / toasted walnuts	12
Arugula & Beets arugula / roasted beets / orange segments orange-ginger vinaigrette	12
Mixed House Salad greens / cherry tomato / cucumber red onion / cabernet vinaigrette enhance by adding: grilled chicken, jumbo tiger shrimp or Faroe island salmon 8	8

### signatures

Halibut a la Nage atlantic fillet / saffron-fennel broth pee-wee potatoes / orange peel / thyme	32	Shoreham Burger twin angus beef patties / smoked gouda hummus / lettuce / avocado / tomato crispy onions / toasted kaiser roll	18
Prime Ribeye Steak 28 day dry-aged angus beef madeira wine / king mushroom Pricassee parmesan-truffle fries	43	Braised Short Rib slowly cooked beef / red wine sauce spring peas / mashed potatoes baby carrots	29
Shrimp & Pasta heirloom tomato / basil pesto cream	29	Shoreham Crab Cake jumbo lump crab / cilantro emulsion jicama-yellow beet & green apple slaw	32
Hen a la Brasa peruvian spiced hen / roasted carrots golden potatoes / aji verde sauce	28	Tofu Stir-Fry crispy tofu / king mushrooms green beans / carrots / cauliflower yellow curry sauce	24
Miso Salmon Faroe islands fillet / yellow miso glaze seared bok choy / king mushrooms	30		

🌱 vegan

Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.  
For parties of 6 or more a 16% taxable gratuity will be automatically added to your bill. All prices are subject to the local DC. Sales tax of 10%.

In an effort to provide prompt service for all our beloved guests, we are unable to split checks more than four ways. Thank you for your understanding.