



Starters

Seafood Tempura	25
Shrimp, Calamari, Lobster, Tentsuyu, Cocktail, & Chipotle Mayo Dipping Sauce	
Spinach & Artichoke Dip	13
Served with Spiced Pita + Add Baked Crab +10 or Baked Lobster +12	
Wings Two Ways	17
Crispy Dry Rubbed Chicken Wings, Spicy Roslyn Wings with Creamy Cilantro Blue Cheese, Carrot & Celery	
Eggplant Parmesan	13
Basil Marinara, Grated Parmesan, Mozzarella	
Spicy Tuna Nachos	18
Crispy Wontons, Diced Tuna Tar Tar, Avocado, Spicy Sriracha Mayo	
Charred Octopus	21
Tarragon Aioli, Sriracha Mayo, Pepper Drops	
The Hampton Tomato	18
Roasted Tomato stuffed with Lobster Salad	

Soups & Salads

Soup Du Jour	9
Lobster Bisque	10
Beet & Burrata	16
Creamy Burrata, Roasted Beets, Frisee Lettuce, Shaved Parmesan, Apple Vinaigrette	
Classic Caesar Salad	14
Focaccia Garlic Croutons, Shaved Parmesan + Add Chicken +5 or Shrimp +8	
Filet Mignon Salad	23
Crispy Tortilla Cup stuffed with Frisee Lettuce, Red Onion, Cherry Tomato, Baby Arugula, Shaved Parmesan, Sliced Grilled Filet, Red Wine Vinaigrette	
"1221" Garden Salad	16
Heirloom Tomatoes, Cucumber, Feta, Peppers, Onions	

Raw Bar

Jumbo Shrimp Cocktail	19
Fresh Horseradish, Lemon, Roslyn Cocktail Sauce	
Oceana Cocktail	35
Lobster, Shrimp, Snow Crab Legs, Sesame Tuna	
Smoked Stuffed Salmon Caviar	24
Goat Cheese, Ricotta, Herbs, Tobiko Caviar	
Ceviche	18
Calamari, Shrimp, Octopus	

1221 Sushi Bar

Spicy Tuna & Avocado Roll	12
Shrimp & Asparagus Tempura Roll	13
Jumbo Lump Crab California Roll	16
Veggie Roll	11

Sides

Truffle Parmesan Fries	11
Garlic Mashed Potatoes	10
Roasted Seasonal Vegetable Trio	12
Fried Cauliflower	10
Yellow Curry, Golden Raisins, Crushed Pepper	
Classic Mac & Cheese	12
+ Add Lobster +12	

Entrées

Shrimp Fra Diavolo	26
Penne, Spinach, Cherry Tomato, Shaved Parmesan, Spicy Pomodoro Sauce	
Smash Burger	19
White Cheddar, Caramelized Onion, Secret Sauce, Brioche Bun, Fries	
Lobster Roll	29
Toasted New England Roll Stuffed with Lobster Salad, Fries	
Black Bean Chipotle Burger	20
Cashew, Avocado, Salsa Verde, Fries	
Grilled Organic Salmon	29
Pickled Radish, Asparagus, Lemongrass, Beurre Blanc Sauce	
Pan Seared Branzino	32
Green Pea Risotto Cake, Artichokes, Sun Dried Tomatoes, Capers, Herb Garlic Butter	
Filet Mignon	44
8oz Prime Center Cut Filet, Garlic Mashed Potatoes, Grilled Asparagus, Frizzled Onions, Red Wine Demi-Glace, Garlic Butter	
Braised Beef Short Ribs	28
Mashed Potatoes, Glazed Carrots, Lemongrass, Red Wine Reduction	
Jamaican Jerk Chicken	26
Marinated Jerk Chicken, Caribbean Rice, Sweet Mango Salsa	
Chicken Milanese	23
Cherry Tomato, Red Onion, Baby Arugula, Shaved Parmesan	
Truffle Lobster Risotto	30
Asparagus, Mushroom	
French Dip	24
Slow Roasted Short Rib, Melted Mozzarella, Caramelized Onion, Horseradish Cream Sauce, Au Jus, Fries	

*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MENU ITEMS MAY CONTAIN, OR COME INTO CONTACT WITH CRUSTACEAN SHELLFISH, EGGS, FISH, MILK, PEANUTS, SOYBEANS, TREE NUTS AND WHEAT. FOR GUESTS WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES, PLEASE CONTACT A TEAM MEMBER.



Sparkling

BY THE GLASS

Blu, Prosecco 10

Pommery Champagne 18

Chandon Rose 10

BY THE BOTTLE

Moet & Chandon Brut 85

Veuve Cliquot, France 120

Ruinart Blanc de Blanc 140

Louis Roederer Cristal 600

Specialty Cocktails

Holly Go Lightly 15

Titos Vodka, Aperol, Citrus, Triple Sec

East India Trading Company 16

Tanqueray Gin, Cucumber Ginger Syrup, Citrus

Blood Orange Margarita 18

Don Julio Tequila, Citrus, Blood Orange

The Salty Road 15

Don Q Dark Rum, Grapefruit, Elderflower

Boulevardier 15

George Dickel Rye, Campari, Red Vermouth

White

BY THE GLASS

Donini, Pinot Grigio, Italy, 2018 10

Les Grandes Vignes, Sauvignon Blanc, France, 2016 14

13 Celsius, Sauvignon Blanc, New Zealand 2018 14

Benzinger, Chardonnay, Washington State, 2017 15

Milbrandt, Chardonnay, Washington State, 2018 12

Cupcake, Rose, California, 2019 10

Bottled Beer

Heineken 7

Corona 7

Blue Moon 7

Voodoo Ranger IPA 9

Blue Point 8

Budweiser 6

Bud Light 6

Red

BY THE GLASS

Les Grande Vignes, Pinot Noir, France, 2016 14

Imagery, Pinot Noir, California, 2018 15

Envy Fol, Merlot, France, 2015 14

Clos Pons Jan Petit, Syrah, Spain, 2016 12

Joel Gott, Cabernet Sauvignon, California, 2017 16

Draft Beer

Garvies Irish Stout 10

Delirium Tremens 13

Garvies Prybil Pale Ale 10

Garvies Point Battalion 5 Pilsner 10

Stella Artois 10

Montauk 10

Desserts

Blueberry Apple Crumb	12
Toasted Warm, Vanilla Ice Cream	
Cookies & Cream Pistachio Pie	14
1221 Tempura Fried Ice Cream	11
Vanilla Bean Ice Cream, Hazelnut Whipped Cream	
Bailey's Chocolate Pudding	12
Bread Pudding	13
Toasted Warm, Whiskey Caramel Drizzle, Vanilla Ice Cream	
Beignets	14
Choice of One: Coconut, Strawberry, Chocolate & Walnut Cream Fillings	
Ricotta Cheesecake	12
Strawberry Coulis, Whipped Cream	
Chocolate Molten Lava Cake	12
Warm Chocolate Center, Chocolate Ganache, Vanilla Ice Cream	
Ice Cream & Sorbet	7
Choice of One: Chocolate, Vanilla, Cookies & Cream Ice Cream or Mango, Raspberry, Lemon Sorbet	
Gelato	8
Choice of One: Chocolate, Mint Chocolate Chip	