



Starters

Seafood Tempura	25
Shrimp, Calamari, Lobster, Tentsuyu, Cocktail, & Chipotle Mayo Dipping Sauce	
Spinach & Artichoke Dip	13
Served with Spiced Pita + Add 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	
Tuna Sashimi + Avocado Mousse	19
Jumbo Shrimp Cocktail	19
Fresh Horseradish, Lemon, Roslyn Cocktail Sauce	
Chicken & Vegetable Egg Roll	14
Asian Sweet Chili Dipping Sauce	

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	M/P
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	

Tikka/Kebab Bar

Chicken Tikka	14
Salmon Tikka	16
Paneer Cheese Tikka	13
Chicken Kebab	16
Rack of Lamb Tikka	M/P

1221 Sushi Bar

Spicy Tuna & Avocado Roll	12
Shrimp & Asparagus Tempura Roll	13
Spicy Lobster, Mango, Avocado 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	
Penne	7
Marinara or Garlic & Oil	

Handhelds

Smash Burger	19
White Cheddar, Caramelized Onion, Secret Sauce, Brioche Bun, Fries	
Lobster Roll	M/P
Toasted New England Roll Stuffed with Lobster Salad, Fries	
Black Bean Chipotle Burger	20
Cashew, Avocado, Salsa Verde, Fries	
Lamb and Feta Burger	20
Tzatziki Sauce, served with Coleslaw	
French Dip	24
Slow Roasted Short Rib, Melted Mozzarella, Caramelized Onion, Horseradish Cream Sauce, Au Jus, Fries	

Entrées

Shrimp Fra Diavolo	26
Penne, Spinach, Cherry Tomato, Shaved Parmesan, Spicy Pomodoro Sauce	
Grilled Organic Salmon	29
Pickled Radish, Asparagus, Sour Cream Mash, Beurre Blanc Sauce	
Pan Seared Branzino	29
Green Pea Risotto Cake, Artichokes, Sun Dried Tomatoes, Capers, Herb Garlic Butter	
Filet Mignon	M/P
8oz Prime Center Cut Filet, Garlic Mashed Potatoes, Grilled Asparagus, Frizzled Onions, Red Wine Demi-Glace, Garlic Butter	
Grilled Lobster Tail	M/P
Garlic Mash, Sautéed Mixed Vegetables, Herb Garlic Butter	
Braised Beef Short Ribs	28
Mashed Potatoes, Glazed Carrots, Lemongrass, Red Wine Reduction	
Chicken Milanese	23
Crispy Chicken Cutlet, Cherry Tomato, Red Onion, Fresh Mozzarella, Baby Arugula, Shaved Parmesan	
Truffle Lobster Risotto	30
Asparagus, Mushroom	
Chicken Marsala	23
Mushroom Marsala Sauce, Garlic Mash Potatoes, Mixed Vegetables	
Chicken Francaise	24
Lemon Butter Sauce, Paprika Mash, Sautéed String Beans	
Rack of Lamb	M/P
Pistachio Crusted, Goat Cheese Mash, Red Wine Demi-Glace	
Bourbon Glazed Pork Loin	24
Caramelized Onion, Sour Cream Mash	

*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

Avissi, Prosecco 10

Chandon Rose 10

BY THE BOTTLE

Moet & Chandon Brut 95

Veuve Cliquot, France 150

Ruinart Blanc de Blanc 250

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

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

Imagery, Pinot Noir, California, 2018 15

Francis Coppola, Merlot, Blue Label, Napa, 2016 14

J Lohr, Petite Sirah, Tower Road, Paso Robles, 2017 15

Joel Gott, Cabernet Sauvignon, California, 2017 16

Graffigna, Malbec, Mendoza, 2018 12

Draft Beer

Garvies Port Service 10

Chimay 15

Garvies Golden Pale Ale 10

Garvies Juice Break IPA 10

Stella Artois 10

Montauk IPA 10

Desserts

Blueberry Apple Crumb	12
Toasted Warm, Vanilla Ice Cream	
Cookies & Cream Pistachio Pie	12
1221 Tempura Fried Ice Cream	11
Vanilla Bean Ice Cream, Hazelnut Whipped Cream	
Bread Pudding	12
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	8
Choice of One: Chocolate, Vanilla, Cookies & Cream Ice Cream or Mango, Raspberry, Lemon Sorbet	
Gelato	9
Choice of One: Chocolate, Mint Chocolate Chip	