

Terrapin

RESTAURANT 

Starting Saturday, July 18:

LUNCH AT TERRAPIN

Every Saturday & Sunday

11:00 a.m. – 2:00 p.m.

LUNCH MENU IS SUBJECT TO CHANGE

◆ F I R S T ◆

| | | | |
|---|--------|--|----|
| SEASONAL SOUP | 9 | OYSTER WRAPS | 10 |
| | | crispy eastern shore oysters, local bib lettuce | |
| RAW OYSTERS | 3 each | house kimchi | |
| pleasure house oysters, blackberry mignonette | | | |
| BEET SALAD | 13 | CALAMARI | 13 |
| roasted baby red, gold & chioggia beets, shaved | | crispy point Judith calamari, local peppers, house | |
| organic fennel, orange supremes | | made pepper jelly | |
| goat cheese, rosemary-yuzu vinaigrette | | TRUFFLE MAC & CHEESE | 10 |
| | | cavatapi pasta, vermont sharp cheddar, parm | |
| | | cheese, black summer truffles | |

◆ E N T R É E ◆

| | | | |
|--|-----|---|-----|
| THE TERRAPIN BURGER | 17 | FRIED CHICKEN | TBD |
| local grass fed, house ground 80/20 beef, house | | boneless ashley farms legs and thighs | |
| made bun, choice of maytag blue or sharp cheddar | | drizzle of honey | |
| house made bread and butter pickles | | | |
| <i>add a farm fresh egg \$2</i> | | REUBEN | 15 |
| SOFTSHELL BLT | TBD | wagyu corned beef, house made sauerkraut, aged | |
| local softshell, house cured bacon, | | swiss, marble rye, pickled ramp thousand island | |
| charred leek aioli, local arugula, | | LOCAL CATCH | TBD |
| tomato jam, house made bun | | early summer succotash of sweet corn, butter | |
| | | beans, charred tomatoes, fennel, okra, saffron | |
| | | tomato broth | |

◆ S I D E S ◆

| | |
|--------------------|---------------------|
| seasonal vegetable | kimchi 'coleslaw' |
| plate of pickles | parm-truffle fries |
| cucumber salad | smoked potato salad |