



THE DUNES

SOUTH BEACH ★ EDGARTOWN



Dinner Menu

SURF + OPEN WATER

- *SIGNATURE OYSTERS** KATAMA BAY | HALF DOZEN ON THE HALF SHELL | SEA WASH | GOCHUJANG COCKTAIL | CITRUS
- *CEVICHE** [LOCAL CATCH] | AVOCADO | WASABI | GREEN APPLE | CELERY ROOT | WONTON | MINT+LIME
- OCTOPUS TOSTADA** SPANISH OCTOPUS | PINEAPPLE+POBLANO | SALSA VERDE CRUDO | AVOCADO CREMA | VALENTINA
- VINEYARD CIOPPINO** LOCAL SQUID | MUSSELS+NATIVE LITTLENECKS | SAFFRON+TOMATO BROTH | FENNEL | FOCACCIA
- LOBSTER TACOS** SMASHED AVOCADO | SWEET CHILI SAUCE | CILANTRO | LIME
- ROASTED OYSTERS** BONE MARROW | HERB GREMOLADA | BROWN BUTTER+GARLIC BREADCRUMB
- CHOWDER** VINEYARD QUAHOGS | BACON LARDONS | CELERY+LEEK | NEW POTATOES



FARM + PASTURE

- V* **FETA PANZANELLA** FETA | SUGAR SNAP PEAS+EDAMAME | GREEN HARISSA | STONE FRUIT | TORN FOCACCIA
- V* **[MV FARMSTAND SALAD]** MV FARMER'S MARKET PRODUCE | ISLAND GROWN | ALWAYS CHANGING+ALWAYS LOCAL
- DUCK CONFIT** CONFIT RILLETE CROQUETTE | BEET+RHUBARB TOURINE | MUSTARD SEED | WILD LEEKS
- PORK BELLY BAO BUNS** ADOBO STYLE | YAM+CABBAGE | VIETNAMESE GREEN CURRY | CORIANDER YOGURT
- V* **BRUSSELS SPROUTS** CRISPY BRUSSELS | BANG BANG SAUCE | KEWPIE | FURIKAKE | TOASTED SESAME
- V* **[LG] CAESAR** WHOLE [LITTLE GEM] LETTUCE | SHAVED PARMESAN | WHITE ANCHOVY | CROUTON CRUMBLE

HANDMADE PASTA

- V* **CACIO E PEPE** BLACK TRUFFLE | FRESH SPAGHETTI | CRACKED PEPPER | WATERCRESS | PECORINO SARDO
- DANDAN** SICHUAN STREET NOODLES | BERKSHIRE PORK | GUAJILLO CHILE | TATSOI | PEANUTS
- V* **CAMPANELLE** BASIL PESTO | ASPARAGUS | FARMER'S CHEESE | CRUSHED PISTACHIO
- V* **MUSHROOM RAGU** LOCALLY GROWN SHIITAKES | RIGATONI | TUSCAN KALE | PARMESAN REGGIANO

ADD BLACK TRUFFLE CARPACCIO TO YOUR PASTA

ENTRÉES

- 1/2 HERITAGE CHICKEN** ANCHO TOMATILLO BBQ | SWEET POTATO | BROCCOLI RABE | PEARL ONION | CRISPY GARLIC
- DAY BOAT HALIBUT** TAMWORTH HAM | SUNCHOKES 2 MANY WAYS | CHANTERELLES | LEMON+SUNFLOWER SEEDS
- *NY STRIPLOIN STEAK** CONFIT POTATOES | OYSTER MUSHROOM | CHARRED ONION | BLACK GARLIC | HORSERADISH
- *WAGYU BURGER** NUESKE'S BACON | VERMONT CHEDDAR | CRISPY SHALLOTS | AIOLI | BRIOCHE BUN | FRIES
- MISO BLACK COD** BOK CHOY+DAIKON | SHIITAKE MUSHROOM | FRAGRANT RICE | SHIRO DASHI
- LOBSTER POT PIE** MENEMSHA LOBSTER | CURRIED BISQUE VELOUTÉ | TURNIP | FLAKEY CRUST
- RIBEYE FOR TWO** USDA PRIME 30OZ BONE-IN COWBOY RIBEYE | NY STRIPLOIN SIDES

DESSERT

- DESSERT BENTO BOX** CHEF SOPHIA'S WHIM | ASSORTED MINI DESSERTS+CONFECTIONS | TO SHARE
- f* **[FLOURLESS] SACHATORTE** VALRHONA CHOCOLATE ON CHOCOLATE | CRÉMEUX | APRICOT
- PEANUT BUTTER BAKED ALASKA** BANANA ICE CREAM | PEANUTS | TORCHED MERINGUE
- HOKEY POKEY** TEXTURES OF OUR WINNETU HONEY | A TWIST ON A NEW ZEALAND TREAT
- COCO MACADAMIA COOKIES** WHITE CHOCOLATE+COCONUT | GLASS OF MILK
- BONBONS** HANDMADE CHOCOLATES | FOR NOW OR LATER
- f* **ICE CREAM+SORBETS** HOUSE MADE | ROTATING FLAVORS



WE INVITE OUR GUESTS TO SHARE ANY ALLERGIES, DIETARY RESTRICTIONS & INGREDIENT PREFERENCES WITH US SO THAT WE CAN TAILOR THE MENU TO EACH INDIVIDUAL ORDER

EXECUTIVE CHEF RICHARD DOUCETTE + TEAM
PASTRY BY CHEF SOPHIA TEJEDA





LIBATIONS



LITTLE GEM COCKTAILS

SPECIALTY COCKTAILS FROM OUR SISTER PROPERTIES

- WINNETU STEAMSHIP LEMONADE** BLUEBERRY VODKA | MUDDLED BLUEBERRIES | SIMPLE SYRUP | LEMON JUICE
- LOVANGO PAINKILLER** PUSSERS RUM | COCO LOPEZ | PINEAPPLE+ORANGE JUICES | NUTMEG
- NANTUCKET HEARTBREAKER** TITOS VODKA | MUDDLED STRAWBERRIES | CHAMPAGNE+GINGER

WINNETU SIGNATURES

GREATEST HITS

- WINNETU SANGRITA** RED WINE | TEQUILA | PINEAPPLE+ORANGE JUICE | LIME
- SUMMER ON THE VINEYARD** LITTLE GEM VODKA | ORANGE BLOSSOM | ST. GERMAIN | APPLE
- THE DUNES** EMPRESS 1908 GIN | COINTREAU | LIME
- SBP** MACHETAZO MEZCAL | PINEAPPLE INFUSED RUM | ORGEAT | LIME | BITTERS
- THE WINNETU BLOSSOM** EMPRESS 1908 GIN | ST. GERMAIN | WATERMELON | LIME
- THE 44** BULLEIT BOURBON | TEA | LEMON | SELTZER | MINT
- PINEAPPLE RUM OLD FASHIONED** PINEAPPLE-INFUSED CRUZAN & PUSSERS RUM | BITTERS | PINEAPPLE
- THE CLUB** CRUZAN DARK RUM | PINEAPPLE | VANILLA | AMARO MELLETI LIQUEUR | LIME

ZERO PROOF

RITUAL ZERO PROOF SPIRITS

- [NON] FRISKY WHISKEY SOUR** LEMON | SIMPLE SYRUP | SPRITE | [WHISKEY ZERO]
- CUCUMBER MINT MOJITO** [VODKA ZERO] | CUCUMBER | MINT | LIME
- PHONY AGUA FRESCA** MELON | PINEAPPLE | LIME | VANILLA | PINEAPPLE GARNISH | [TEQUILA ZERO]
- [N/A] GIN+GINGER** GINGER BEER | LIME+ORANGE | SIMPLE SYRUP | GINGER BEER | [GIN ZERO]

DOMESTIC+IMPORTED BEVERAGES

- [ON DRAFT]** MAYA MAE | WASH ASHORE | MV | IPA
SUMMER ALE | BAD MARTHA MV
ALLAGASH WHITE | BELGIAN WHEAT
MILLER LIGHT | LIGHT LAGER
- [BEER]** VODOO RANGER | IPA
CORONA EXTRA | PALE LAGER
WICKED HAZY IPA | SAMUEL ADAMS
STELLA ARTOIS | BELGIUM LAGER
HEINEKEN | AMSTERDAM | [ZERO AVAILABLE]
CORONA EXTRA | PALE LAGER
WICKED HAZY IPA | SAMUEL ADAMS
MACHINE BUNKER BREWING CO | CZECH STYLE PILSNER
BOY MEETS GIRL LOVE ALE | WASH ASHORE WHEAT ALE
DOGS AND BOATS | DOUBLE INDIA PALE ALE
508 IPA | BAD MARTHA MV | IPA
GUINNESS PUB DRAUGHT | STOUT
MODELO | MEXICAN PILSNER
FINBACK | IPA
- [SELTZERS+SPIKES]** LONG DRINK | FINLAND | SPARKLING CITRUS
HIGH NOON | VODKA+SODA | ROTATING FLAVORS
FRESCA | SPIKED CITRUS



NANTUCKET

MARTHA'S VINEYARD

ST. JOHN, USVI

31 DUNES RD | EDGARTOWN