

Dinner

Soup du Jour 9

Rotating Selection

Baby Gem Cob 12

Black Forrest Ham, Egg, Avocado, Blue Cheese, Bacon, Tomato

Montauk Fried Calamari 14

Piquillo Peppers, Cilantro, Lime Aioli

Grilled Poulpe 18

Octopus, Celery Root Puree, Celery Salad, Espelette Oil

Mussels PEI Provensal 9 | 19

Fennel, Garlic Bread, White Wine Broth

Tuna Nicoise 21

Big Eye Tuna, Haricot Verts, Tomatoes, Olives, Tarragon

Fried Chicken Sandwich 14

Pickles, Chips, Mayo, Tabasco

Asparagus Risotto 19

Arborio Rice, Lemon Confit, Parmesan

Linguini and Clams 20

Pasta Neck Clams, Torn Herbs, White Wine, Garlic Bread Crumbs

Seared Salmon 26

French Lentils, Tomato, Avocado, Truffle Creme, Vinaigrette

Poulet Paillard 18

Chicken Breast, Arugula Tomato Salad, Orange Reduction

Roasted Breast of Canard 20

Duck, Cous Cous, Basil Pesto, Yogurt Sauce

Steak Frites 28

10oz NY Strip, Frites, Bordelaise



Potato Salad 6

Fingerling Potatoes, Green Olives, Sherry Vinaigrette

Sauteed Spinach 6

Garlic

Asparagus 6

Sauteed, Extra Virgin Olive Oil

Spring Peas 6

Butter, Chiffonade Mint

Executive Chef Bradley Stelling



@caferobey

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

café robeY

Raw Bar

Served with Gin Spiced Cocktail Sauce,
Mignonette, Salsa Verde, and Lemon

Oysters by the Piece 3

East or West Coast

Salmon Ceviche 9

Jalapeno, Red Onion, Cilantro, Citrus

Peeled Shrimp 18

5 Pieces, Lightly Poached

Jumbo Lump Crab 16

4oz

Raw Bar Platter 28

3 Shrimp, 4 Oysters, Jumbo Lump Crab, Salmon Ceviche

