



MONTAUK

SEAFOOD GRILL

RAW BAR

TODAY'S EAST & WEST COAST OYSTERS

Champagne Mignonette, Cocktail Sauce,
Horseradish, Fresh Lemon 5 Each

PACIFIC SHRIMP COCKTAIL

Cocktail Sauce, Lemon
Three Pieces 17 / Six Pieces 32

LUMP CRAB COCKTAIL

Mixed Greens, Lemon Vinaigrette,
Caper Berry, Mustard Aioli 30

OYSTER SHOOTER (21+)

Ketel One Citroen Vodka, Lemon,
Horseradish Cocktail Sauce,
Serrano, Bay Spiced Rim 13

MAINE LOBSTER TAIL

Grilled & Chilled, Mustard Aioli,
Cocktail Sauce, Lemon
One Tail 29 / Twin Tails 55

ALASKAN KING CRAB

Cocktail Sauce, Lemon
¾ Pound 95 / 1 ½ Pound 185

ALASKAN DUNGENESS CRAB

Cocktail Sauce, Lemon
¾ Pound 32 / 1 ½ Pound 62

CHILLED SEAFOOD TOWER

Six East Coast Oysters,
Six West Coast Oysters,
Lump Crab Cocktail,
Six Piece Shrimp Cocktail,
¾ Pound Alaskan Dungeness Crab,
Twin Grilled Maine Lobster Tails 175

STARTERS

SPICY SALMON WITH AVOCADO

Crispy Sushi Rice, Scottish Salmon Belly,
Avocado, Masago, Red Chili,
Toasted Sesame, Scallions, Unagi Sauce 21

CRISPY FLORIDA ROCK SHRIMP

Sweet-Hot Sriracha Aioli,
Pickled Serrano & Red Onion,
Microgreens, Fresh Lemon 23

BLACK ANGUS BEEF CARPACCIO

White Truffle-Parmesan Aioli, Capers,
Microgreens, Red Onion, Crispy Potato 28

ARTISAN SOURDOUGH BREAD

Rosemary, Sea Salt, Citrus-Honey Butter 9

MAINE LOBSTER SLIDER

Lemon-Chive Aioli, Microgreens,
Housemade Salt & Vinegar Chips 16 Each

NEW ENGLAND CLAM CHOWDER

Applewood Smoked Bacon, Russet Potato,
Celery, Onion, Fresh Herbs 15

ROOT VEGETABLE SALAD

Bibb Lettuce, Pickled Yellow Beets,
Rainbow Carrots, Watermelon Radish,
Hand-Dipped Ricotta, Toasted Walnuts,
Sweet Apple Vinaigrette 19

CLASSIC ICEBERG WEDGE

Heirloom Cherry Tomatoes,
Applewood Smoked Bacon, Chives,
Hard-Boiled Egg, Garlic Breadcrumbs,
Point Reyes Blue Cheese Dressing 18

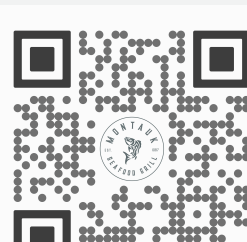
** Gratuities are shared among employees

** A 20% gratuity may be added to parties of six or more

** A 3.5% kitchen appreciation fee will be added to all checks.

This fee is distributed directly to our culinary team
in recognition of their dedication and craftsmanship,
helping us provide competitive compensation in the Vail Valley

Scan the QR code for dietary and allergy information for all menu items



SIGNATURE ENTREES

NO SUBSTITUTIONS, PLEASE

BARBECUED SCOTTISH SALMON

Ginger-Soy Glaze,
Toasted Garlic-Sesame Sticky Rice,
Miso-Wasabi Napa Slaw,
Soy Beurre Blanc,
Crispy Bermuda Onions 54

AHI TUNA SEARED RARE

Our Signature Dish Since 1995
Rock Shrimp-Vegetable Stir-Fry,
Oyster Mushrooms,
Tamari-Ginger Vinaigrette,
Sushi Rice Cake,
Wasabi, Pickled Ginger 56

BLACK ANGUS FILET MIGNON

Caramelized Blue Cheese,
White Truffle-Chive Hash Browns,
Grilled Marinated Asparagus,
Red Wine Reduction 69

WILD SHRIMP PAPPARDELLE

Tomato Concassé, Baby Spinach,
Cannellini Beans, Fresh Herbs,
Lemon, Garlic, White Wine, Butter 48

BLACK ANGUS SHORT RIB

Sesame-Ginger Glaze,
Toasted Garlic-Sesame Sticky Rice,
Pickled Jalapeño-Red Cabbage 53

PECAN CRUSTED RAINBOW TROUT

White Shrimp Hushpuppies,
Baby Spinach, Roasted Carrots,
Warm Maple-Bacon Vinaigrette,
Pickled Red Onion 49

STEAMED ALASKAN CRAB

Drawn Butter, Fresh Lemon,
Buttermilk Whipped Potatoes,
Brussels Sprouts & Butternut Squash
1 ½ Pound Dungeness Crab 72
1 ½ Pound King Crab Legs 185

SEAFOOD ADDITIONS

¾ LB STEAMED
KING CRAB LEGS 95

3 GRILLED
PACIFIC SHRIMP 17

MAINE LOBSTER
MAC & CHEESE 32

BROILED MAINE
LOBSTER TAIL 29

SAUTÉED LUMP CRAB
IN GARLIC BUTTER 21

GRILL LIST

WITH CHOICE OF TWO SIDES
& A HOUSEMADE SAUCE

SCOTTISH SALMON 54

PACIFIC WHITE SHRIMP 48

IDAHO RAINBOW TROUT 49

AHI TUNA SEARED RARE 56

BLACK ANGUS SIRLOIN 51

BROILED TWIN LOBSTER TAILS 59

BLACK ANGUS FILET MIGNON 69

SIDES

À LA CARTE 12

BUTTERMILK WHIPPED POTATOES

BRUSSELS SPROUTS, BUTTERNUT SQUASH
& APPLES IN LEMON-MAPLE BUTTER

MISO-WASABI NAPA SLAW

TOASTED GARLIC-SESAME STICKY RICE

BABY GREENS WITH BASIL VINAIGRETTE

JULIENNE SQUASH & SUGAR SNAP PEAS
IN LEMON-GARLIC BUTTER

HOUSEMADE SAUCES

À LA CARTE 2

LEMON BEURRE BLANC
CALABRIAN CHILI BUTTER
SHOYU DEMI-GLACE

CHIMICHURRI VERDE
TROPICAL FRUIT SALSA
CREOLE LEMON AIOLI