



WINTER MENU

STARTERS

CAESAR SALAD - \$12
Chopped Bibb Lettuce,
Parmesan Cheese, Fried Anchovies,
Caesar Dressing

BEET SALAD (GF) - \$13
Honey Balsamic Dressing,
Goat Cheese, Pistachios, Bacon,
Arugula, Blood Orange Segments

STUFFED LOCAL
CHOWDER CLAMS - \$14
Clam Belly, Bacon, Celery,
Carrot, Onion, Parsley, Thyme,
Bread Crumbs (3)

OYSTERS ON
HALF SHELL - \$18 (GF)
6 Oysters, Lemon Ice,
Cocktail Sauce

MUSSELS FRA DIAVOLO - \$16
Spicy Diavolo Sauce, White Wine,
Butter, Grilled Lemon,
Toasted Ciabatta Bread

JAMESPORT FRIED BRIE - \$10
Cranberry Brie, Truffle Honey,
Toasted Ciabatta Bread

LOADED POTATO SKINS - \$10
Cheddar, Bacon, Red Onion,
Sour Cream Garnished with Scallions

SHRIMP COCKTAIL - \$16
Cocktail Shrimp with Cocktail
and Lemon Aioli Garnished
with Lemon Wedge

CHEF'S HOMEMADE PASTAS

SQUID INK DOUGH - \$36
Mussels, Scallops, and Shrimp
in Chef's Fra Diavolo Sauce

EGG YOLK DOUGH - \$26
In Chef's Bolognese Sauce

THREE CHEESE LASAGNA - \$25
Béchamel, Ricotta Tomato Sauce,
Egg Yolk Pasta

THE MANOR PAST AND PRESENT

After the last of John Dimon's descendants passed away in 1933, the house on Manor Lane entered its next phase of life – as the restaurant Twin Oaks. In the decades that followed, it had many names, owners, chefs and operators but retained its role as a Jamesport icon and mainstay. Many longtime residents recall dining here as children in the burgundy dining room of their parents and grandparents' favorite local eatery. Many others have fond memories of holidays and weddings at the Jamesport Manor Inn. This menu aims to bring warm, classic and authentic food by drawing on my own nostalgia as a North Fork local - Chef Chris Kar

ENTREES

CONFIT DUCK LEGS - \$31
Tuscan Farro and White Bean Ragù,
Roasted Fennel, Blood Orange Chutney

BELL & EVANS HALF CHICKEN - \$31
Sweet Potato Maple Purée, Roasted
Asparagus, RWV Chicken Jus,
Brûlée Goat Cheese

HERBED PANKO
ENCRUSTED FLUKE - \$28
Broccoli Rabe, Whipped Potatoes,
Horseradish Dill Sauce

COFFEE RUBBED RIB-EYE - \$42
Sweet Potato Purée, Broccoli Rabe,
Horseradish Dill Sauce

BRAISED SHORT RIBS - \$32
Boursin Polenta, Roasted Asparagus,
Crispy Onions, Red Wine Demi

FILET MIGNON - \$50
Whipped Potatoes, Green Beans,
Red Wine Demi

ORECCHIETTE - \$26
Sausage, Broccoli Rabe,
Olive Oil, Red Pepper Flakes

CAULIFLOWER STEAK - \$26
Curry Coconut Polenta, Garlic Green
Beans, Piquillo Pepper Purée

PAN SEARED WHITE FISH - MP
Ricotta Gnocchi, Tomato Pesto
Cream Sauce, Roasted Fennel

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

