



ZEPHRUS

ZEAFOOD & GRILL

FRESH, LOCAL, SEASONAL.
A SAMPLING FROM OUR SUMMER MENU

SEASONALLY CORRECT

PRICES RANGE FROM \$18 TO \$30

ISLAND STRIPED BASS

succotash of cranberry beans, Island corn & smoked haddock

SHELL STEAK

grilled New England grass fed, soufflé potato wrapped in bacon, grilled baby bok choy, Island beach plum gastrique

SWORDFISH

Sardinian couscous, pattipan, mushroom-leek ragout, cured garlic pork sausage, toasted pine nuts

BERKSHIRE PORK

grilled pork Porterhouse, white bean smoked pork belly ragout, crisped onion & spring mustard greens

GRILLED YELLOW FIN TUNA

French lentils, artichoke-fennel ragout & shaved Bottarga

FREE-RANGE CHICKEN BREAST

pan roasted in shallot thyme reduction, swiss chard & roasted garlic mashed potatoes

SEARED SEA SCALLOPS & CLAMS

creamy risotto, spring peas & shoots, tomato ox-eye daisy caper salsa crudo

LOBSTER TAGLIATELLE

shelled half lobster tossed with house made pasta, Island lima beans & leeks in a lemon balm broth

NIGHTLY Z PLATES

special entrees under \$19

3-COURSE PRIX FIXE MENU

CHEF'S CHOICE DAILY \$25

DELICIOUS DESSERTS

TRY ONE WITH DINNER OR
COFFEE AFTER THE SHOW

ZEPHRUS TO GO

TAKE HOME ANY MENU ITEM or...
ASK US ABOUT OUR NEW PICNIC BOXES

*All you need for the park or the beach...
includes cooler, cookie, fruit, and a drink*

GREAT BITES ALL DAY

PRICES RANGE FROM \$5 TO \$12

CRAB & HADDOCK CAKES

*smoked Chatham haddock & Jonah crab
with red pepper rouille & remoulade*

CEVICHE

*Maine rock shrimp, squid & scallop bathed in a fresh
oregano-citrus brine,, avocado-lemon cucumber salad*

BRETON CRÊPE

*duck confit & leek wrapped in buckwheat crêpe,
pear frisée salad, caramelized pecan & goat cheese*

YELLOWTAIL TEMPURA

Ponzu dipping sauce, seaweed salad & house pickled cucumbers

SUMMER VEGETABLE SOUP

Vineyard bounty in a light vegetable-herb broth with basil pesto

LOBSTER SALAD

*butter poached lobster, Island sprouts, lentils &
watermelon radish, wild cedar mustard vinaigrette*

ISLAND BABY ARUGULA

*roasted peach, Marcona almonds, crumbled goat cheese,
roasted shallot-dill vinaigrette*

CLAM CHOWDER

local clams, potatoes, onion, smoked bacon & cream

SANDWICH SAMPLER

PRICES RANGE FROM \$8 TO \$15

CONSTRUCT THE PERFECT BURGER

*8oz of New England grass fed beef, toasted brioche bun,
choice of 12 toppings plus fries or salad*

LAMBERT'S COVE

*smoked turkey breast, Swiss cheese, cranberry
chutney & Romaine lettuce on cranberry nut bread*

LIGHT HOUSE

*Island tomato, fresh mozzarella, basil pine nut pesto
& balsamic vinegar on toasted focaccia*

LOBSTER TRAP

*house made with "claw & tail" Atlantic lobster,
buttered New England roll*

Our menu changes with the seasons. Check out our daily menu & specials at www.zephrus.com

Dine Inside, On the Patio or Takeout Zephrus To Go... Setups for BYOB... Early Lunch · Late Lunch · Early Dinner · Late Dinner

main street, vineyard haven | mvmansionhouse.com | 508.693.3416

