

OLD FIELDS



STARTERS

Spinach & Artichoke Dip

Warm Pita Chips
8.95

Mac & Cheese

Cheddar, Fontina, Parmesan
8.95

Popcorn Chicken

Buttermilk Fried Chicken, Honey Mustard
7.95

Lump Crab

Artichoke, Butter Lettuce, Parmesan, Meyer Lemon Dressing
12.95

BBQ Pulled Pork

Cole Slaw, Barbecue Sauce, Brioche Buns
9.95

Diver Sea Scallops

Pancetta, Spinach, Balsamic
13.95

Sausage & Peppers

Peppers, Onions, Tomato
10.95

Fried Ipswich Clams

Tartar Sauce, Lemon
11.95

Manhattan

Clam Chowder

Littleneck Clams, Tomato, Herbs
6.95

French Onion Soup

Crouton, Gruyere Cheese
7.95

P.E.I. Mussels

White Wine Broth, Ciabatta Bread
8.95

Chicken Wings

Buffalo Sauce, Bleu Cheese
9.95

RAW BAR

Seared Tuna*

Zucchini, Green Bean Tapenade
9.95

Top Neck Clams*

Raw Clams, Cocktail Sauce, Lemon
8.95

Oysters*

Raw Oysters, Cocktail Sauce, Lemon
13.95

SALADS

Caesar Salad

Parmesan, Herb Crouton
5.95

Garden Salad

Greens, Fresh Vegetables, Lemon Dressing
5.95

Cobb Salad

Chicken, Bacon, Avocado, Egg, Tomato, Bleu Cheese, Herb Dressing
13.95

Chicken Caesar

Romaine, Parmesan, Herb Croutons, Grilled Chicken
13.95

Summer Shrimp Salad**

Shrimp Skewers, Spiced Almonds, Peaches, Cherries, Prosciutto, Spinach
17.95

STEAKS

12oz Marinated Skirt Steak*

Original 55 Year Marinade, Arugula, Shaved Parmesan, Steak Fries
19.95

18oz Bone In Ribeye*

Arugula, Shaved Parmesan, Steak Fries
MRKT

12oz Marinated NY Strip Steak*

Original 55 Year Marinade, Twice Baked Potato, Roasted Corn
24.95

SIDES

Fire Roasted Corn

5

Onion Rings

Twice Baked Potato

Cole Slaw

Sweet Potato Fries

Steak Fries

BURGERS

Served with Our Fries or Side Salad

Substitute Onion Rings, Our Sweet Potato Fries, or Fire Roasted Corn .95

Old Fields Classic*

Lettuce, Tomato, Pickle, Brioche Bun
10.95

Greenlawn*

Bacon, Cheddar, Crispy Onions
13.95

The "56" Burger*

Original 55 Year Marinade, Swiss, Sautéed Onions
13.95

Broadway*

Mushrooms, Swiss, Truffled Aioli
13.95

Portobello*

Roast Portobello and Beef Burger, Balsamic Onions, Bleu, Arugula
13.95

The Davey Gravey*

Beef Burger Between Two Grilled Cheddar Cheese Sandwiches
14.95

Turkey Burger

Jalapeños, Jack Cheese, Green Tomato Salsa
12.95

Vegetarian

Artichoke Spread, Tomato
11.95

For Your Burger:

Additional Toppings 1.50 each

Bacon, Fried Egg, Mushroom, Jalapeño, Avocado, Crispy Onions, Cole Slaw, Cheddar, Swiss, Jalapeño Jack, American, Bleu Cheese

SANDWICHES

Served with Our Fries or Side Salad

Substitute Onion Rings or Our Sweet Potato Fries .95

Reuben

Pastrami, Swiss, Russian, Marble Rye
11.95

Classic BLT

7 Grain, House Mayo
10.95

Ahi Tuna Sandwich*

Ahi Tuna Steak, Olive Tapenade, Pepperoncini, Basil Aioli
13.95

Join Us For Brunch Sunday 11-3

*Cooked to Order. Consuming raw or undercooked meat or fish may increase your risk for food borne illness especially if you have certain medical conditions.

**Contains Nuts

A 20% Gratuity will be added to all parties 8 or more.

ENTREES

Roast Salmon Risotto**

Sweet Corn, Mushroom, Almond Pesto
19.95

Shrimp Pappardelle

Tomato, Basil, Garlic, Lemon
17.95

Fish & Chips

Tartar Sauce, Lemon, Steak Fries
16.95

1/2 Roasted Chicken

Rice Pilaf, Vegetables
15.95

Fresh Fish of the Day

Roasted Peppers, Capers, Dill
18.95

Linguini and Clams

Little Neck and Top Neck Clams, Garlic, Butter, Herbs, Lemon
16.95

BLUE PLATE SPECIALS 19.95

Served with a House Salad and Our Famous Ice Box Cake

Monday

Grilled Cajun Fish Sandwich, Chipotle Mayo, Celery Slaw, Fries

Tuesday

Buttermilk Fried Chicken, Fries, Cole Slaw, Jalapeño Cheddar Biscuit

Wednesday

Mushroom Risotto, Shaved Parmesan & Marinated Skirt Steak*

Thursday

Double Porkchop, Mango, Barbeque Glaze

Friday

OF Classic Burger, Bacon, Cheddar, Crispy Onion, Fries, Fire Roasted Corn

WHITE

	Glass/Bottle
New Harbor Sauvignon Blanc Marlborough, New Zealand 2009	8/28
Finca La Linda Torrontés Argentina 2010	8/28
Ruffino Lumina Pinot Grigio Fuili, Italy 2009	8/30
Bluefeld Riesling Mosel, Germany 2009	7/26
Geyser Peak Chardonnay Alexander Valley, California 2008	8/30
Drylands Sauvignon Blanc Marlborough, New Zealand 2009	36
Kim Crawford Sauvignon Blanc Marlborough, New Zealand 2010	38
Robert Mondavi Fume Blanc Carneros Napa Valley, California 2008	38
Matchbook Cellars Dunnigan Hills Chardonnay Napa Valley, California 2008	34
Sonoma-Cutrer Chardonnay Russian River Valley, California 2009	42
Simi Chardonnay Sonoma County, California 2009	46
Kendall Jackson Grand Reserve Chardonnay California 2008	46

RED

	Glass/Bottle
Red Tree Pinot Noir California 2009	8/28
Votre Sante Coppola Pinot Noir Sonoma Coast, California 2009	9/34
Septima Malbec Mendoza, Argentina 2009	7/26
14 Hands Merlot Washington State 2008	8/28
Sawbuck Cabernet Sauvignon Mendocino, California 2007	8/28
Estancia Keyes Canyon Cabernet Sauvignon Paso Robles, California 2008	10/38
Stephen Vincent Pinot Noir California 2008	38
Robert Mondavi Napa Valley Pinot Noir Napa Valley, California 2008	46
Ruffino Chianti Superiore Toscana, Italy 2007	30
Sterling Vintner's Collection Merlot Central Coast, California 2008	36
Chalten Malbec Reserva Neuquen Patagonia, Argentina 2008	34
Cline Cashmere Sonoma, California 2009	40
Brown Estate Zinfandel Napa Valley, California 2009	68
Estancia Reserve Meritage Paso Robles, California 2007	54
Josh Cabernet Sauvignon Sonoma County, California 2007	40
Clo Du Bois Reserve Cabernet Sauvignon Alexander Valley, California 2007	44
Simi Landslide Vineyard Cabernet Sauvignon Alexander Valley, California 2006	65

BUBBLES

	Glass/Bottle
Mionetto Prosecco Treviso, Italy N.V.	8/30
Korbel Brut California N.V.	30
Vueve Clicquot Champagne, France N.V.	74
Half Bottles	
Moet & Chandon Imperial Champagne, France N.V.	Bottle 30

BOTTLED BEER

Southampton Double White 12oz Southampton, NY 6.6% ABV	6
Ithaca Apricot Wheat 12oz Ithaca, NY 4.9% ABV	6
Estrella Damm Daura 12oz Gluten Free from Barcelona, Spain 5.4% ABV	6
Saison Dupont 375mL Belguim 6.5% ABV	8
Victory Golden Monkey 12oz Downingtown, PA 9.5% ABV	6
Duvel 11.2oz Belgium 8.5% ABV	9
Lagunitas "A Little Sumpin' Sumpin Ale" 12oz Petaluma, CA 7.5% ABV	6
Peak Organic Nut Brown Ale 12oz Portland, ME 4.8% ABV	6
Ommegang 3 Philosophers 12oz Cooperstown, NY 9.8% ABV	9
Tröegs HopBack Amber 12oz Harrisburg, PA 6.0% ABV	6
Rogue Dead Guy Ale 12oz Newport, OR 6.5% ABV	7
Dogfish Head 90 Minute IPA 12oz Milton, DE 9.0% ABV	9
Victory Hop Devil 12oz Downingtown, PA 6.7% ABV	6
Hellsmoke Porter 16oz Centerport, NY 5.7% ABV	14
Blue Moon 12oz	6
Heineken 12oz	6
Heineken Light 12oz	6
Budweiser 12oz	5
Bud Light 12oz	5
Michelob Ultra-Light 12oz	5
Corona 12oz	6
Corona Light 12oz	6
Amstel Light 12oz	6
Clausthauler NA 12oz	6

CANS

Oskar Blues' Mamma's Little Yella Pils 12oz Lyons, CO 5.3% ABV	6
Hell or High Watermelon Wheat 12oz San Francisco, CA 4.3% ABV	6
Porkslap Pale Ale 12oz Garrattsville, NY 4.3% ABV	6
Moo Thunder Stout 12oz Garrattsville, NY 4.9% ABV	6
Guinness Stout 14.9oz Dublin, Ireland 4.2% ABV	7

COCKTAILS

Ruby Red Martini Absolute Ruby Red Vodka, Lemon, Pomegranate	9
Strawberry Mojito Denizen Rum, Kopparberg Strawberry-Lime Cider	8
Dark and Stormy Gosling's Black Seal Rum, Reed's Ginger Beer	8
Pickletini Skyy Vodka, Pickle Juice, Shaken	9
Pear Martini Russian Standard Vodka, Pear Nectar, Elderflower	10

MILKSHAKES

Vanilla	-7-	Chocolate
Strawberry		Orange Creamsicle

BRUNCH

Sunday 11-3

Fruit Salad Medley of Seasonal Fruits - 6.95
Granola, Yogurt, and Fresh Berries House Granola with Fresh Berries and Yogurt - 7.95
Pumpkin Pancakes Roasted Bananas and Vermont Maple Syrup - 9.95
Buttermilk Pancakes Vermont Maple Syrup, Butter - 8.95
Farm Fresh Eggs* Home Fries, Bacon or Sausage - 8.95

Western Omelette Ham, Red Onion, Bell Peppers, and Cheddar Cheese - 9.95
Stuffed French Toast of the Day* Vermont Maple Syrup - 9.95
Eggs Benedict* Poached Eggs, Canadian Bacon, Hollandaise - 10.95
Chef's Omelette Chef's Daily Omelette - 9.95
Steak and Eggs* Skirt Steak, Eggs Any Way, Home Fries, Hollandaise - 13.95