



# FOOD MENU



# DRINK MENU



## RAW BAR

**OYSTERS ON THE HALF-SHELL**  
Daily selection specialty oyster - MKT Price

**CLAMS ON THE HALF-SHELL**  
Middle Neck - MKT

**JUMBO SHRIMP**  
By The Piece - MKT Price

**SAMPLER PLATTER**  
Clams, oysters, shrimp - MKT Price

## APPETIZERS

- KETTLE CHIPS** - \*GF  
Blue cheese, green onions & cherry tomatoes - \*16
- TWICE COOKED WINGS**  
Choose from our home made sauces: Chipotle, Buffalo, Sesame-Asian, or House Blue Cheese, served with vegetables - \*9 / \*18
- PANKO CRUSTED CAULIFLOWER STEAK** - \*V  
Garbanzo bean purée, mint chutney - \*16
- SHORT RIB EGG ROLLS**  
Cheddar cheese, short rib, mac & cheese, chili aioli - \*16
- HOMEMADE MEATBALLS**  
basil-ricotta cheese & crisp basil-garlic crostini - \*16
- SLOW ROASTED SWEET & SOUR PORK BELLY**  
served over asian slaw with pickled onions, radish & cucumbers - \*16
- ROASTED GARLIC & RICOTTA SPINACH DIP**  
served with garlic toast points & sliced cucumbers - \*14
- 387 NACHOS** - \*GF  
Choice of: Chicken - \*19 | Grilled Steak - \*19  
shrimp - \*19 | Two or three combo - \*24  
Scallions, jalapeño green sauce, sour cream, cilantro, shredded cheese.
- CEVICHE** - \*GF  
Chives, lemon, evoo, diced peppers, red onion, cilantro, served with tortilla chips - \*17
- FRITTO MISTO**  
Shrimp, calamari, baby octopus, aioli drizzle - \*19
- DRUNKEN MUSSELS**  
Beer, cilantro, jalapeños - \*17
- TUNA TARTARE**  
Teriyaki sauce, toasted sesame, pineapple, served with toast points - \*19
- GARLIC SHRIMP**  
Garlic & sherry wine madrid style - \*19
- FRIED CALAMARI**  
Lemon aioli & marinara - \*17
- BAKED CLAMS**  
Lemon, bread crumbs, garlic, white wine - \*18
- OYSTERS ROCKEFELLER**  
Traditional, spinach, pernod, cheese - \*19
- CRAB CAKE**  
Diced cucumber & pineapple relish, dill aioli, jalapeño green sauce - \*19

## TACOS

- Corn tacos Served with pickled onions, queso fresco, cabbage, cilantro, sliced radish, jalapeño green sauce
- FISH TACO** - \*9 - \*GF
- SHRIMP TACO** - \*9 - \*GF
- GRILLED BEEF TACO** - \*9 - \*GF
- PORK BELLY TACO** - \*9
- CAULIFLOWER TACO** - \*8 - \*GF \*V

## SALAD & SOUP

- 387 CHOWDER**  
Jersey chowder, clams, potatoes, pink cream - \*12
- SOUP OF THE DAY** - MKT
- SEAFOOD SALAD** - \*GF  
Olive oil and lemon dressed shrimp, calamari, octopus, sliced endive, GRILLED OLIVES - \*27
- FRIED ASIAN CALAMARI SALAD**  
Fried calamari, scallions, & frisée tossed in asian dressing over wonton chips - \*23
- ROASTED BEET SALAD** - \*GF \*V  
Goat cheese, walnuts, organic greens, white balsamic vinaigrette - \*17  
Add: chicken - \*6 | Salmon - \*10 | Shrimp - \*10
- TRADITIONAL CAESAR SALAD**  
With garlic croutons - \*16  
Add: Chicken - \*6 | Salmon - \*10 | Shrimp - \*10

## SANDWICHES

- Served with French Fries or Salad  
\*Gluten Free Bun Available for Burgers & Sandwiches
- LOBSTER ROLL**  
Hot - Tossed in butter - \*33  
Cold - Terragon aioli - \*33
- SCALLOP, OYSTER OR SHRIMP PO BOY**  
Remoulade sauce - \*22
- BREADED FLOUNDER SANDWICH**  
Frisée and radicchio, house tartar - \*18
- GRILLED TUNA SANDWICH**  
Arugula, pineapple & mango relish - \*21
- THE 387 BURGER**  
House blended burger, lettuce, tomato, onion, pickle - \*19
- TRI-TIP STEAK & MUNSTER CHEESE SANDWICH**  
Carmelized onions, horseradish cream - \*18
- GRILLED CHICKEN SANDWICH**  
Cilantro chimichurri, shredded lettuce, cucumber, tomato relish - \*18

## SIDES

- HAND CUT FRIES** - \*8
- ROASTED FINGERLINGS**
- BRAVO STYLE** - \*9 - \*V
- ROASTED CAULIFLOWER** - \*8 - \*V
- SAFFRON RISOTTO** - \*10

## SEA

- STUFFED FLOUNDER**  
Crab meat stuffing, saffron white wine sauce, shallots, garlic spinach - \*39
- BLACK & WHITE SESAME TUNA STEAK** - \*GF  
Crisp french beans, wasabi mashed potatoes, Tamarind glaze reduction - \*38
- PAN SEARED SCALLOPS**  
Grapefruit beurre blanc with fennel saffron risotto - \*38
- LINGUINE**  
With clams, mussels, shrimp, scallops, & calamari served in garlic and oil with a touch of tomato - \*38
- FAROE ISLAND HONEY GLAZED SALMON**  
Grilled pineapple, crisp spinach, mashed sweet potatoes - \*32
- FISH OFFERING**  
Market Price

## LAND

- CABERNET BRAISED SHORT RIBS**  
Blue cheese grits, crisp leeks - \*31
- HERITAGE BREED PORK CHOP**  
Mascarpone & sage mashed potatoes, mushroom port wine sauce - \*32
- PAPPARDELLE BOLOGNESE**  
Mascarpone cheese & crisp basil - \*28
- CHICKEN MILANESE**  
Topped with arugula, endives, radicchio, evoo, lemon - \*28
- CHAR-GRILLED SKIRT STEAK** - \*GF  
Topped with mango-tomato salsa, finished with sea salt & crisp house chips - \*39
- HERB ROASTED CHICKEN BREAST**  
Served with sautéed spinach, mushrooms, risotto, lemon, garlic, parsley puree, crispy capers - \*29
- STEAK OFFERING**  
Market price

- BABY SALAD** - \*9
- MAC & CHEESE** - \*9
- LOBSTER MAC & CHEESE** - \*24

## SEASONAL CREATIONS

- PATIO FIZZ** - \*16  
Double Cross Vodka, Izzara Verte, Cassis, Lime, Strawberries, Cucumbers
- BANGARANG** - \*16  
Habanero-infused Tequila, Peloton Mezcal, Soret, Chateau, Lemon, Grapefruit Agave
- WATERMELON SMASH** - \*16  
High West Bourbon, Juliette Peach Liqueur, Watermelon, Lemon, Simple Syrup
- PARK LAV** - \*16  
Fords Gin, Izzara Jeaune, Lime, Lavender-Thyme Syrup

## FEATURED CLASSICS

- AVIATION** - \*15  
Fords Gin, Maraschino, Crème de Violette, Lemon
- PAPER PLANE** - \*15  
Old Forester Bourbon, Aperol, Nonino, Lemon
- BEE'S KNEES** - \*15  
Ford's Gin, Lemon, Honey
- PISCO SOUR** - \*15  
Pisco, Lime, Egg White, Simple Syrup
- TEQUILA DAISY** - \*15  
Mi Campo Reposado, Orange Curacao, Lemon juice, Simple Syrup
- KIR ROYALE** - \*19  
Telmont Champagne Brut, Creme de Cassis

## HOUSE SPECIALTIES

- MOUNT ETNA FASHIONED** - \*19  
High West Rendezvous Rye, Dell Etna Amaro, Demerara, Orange Bitters
- CASINO ROYALE** - \*19  
(Shaker, not stirred)  
Hendrick's Gin, Ketel One Vodka, Italicus, Orange Bitters
- EL PROFESSOR** - \*19  
Del Maguay Santo Domingo, Cenepey, Pineapple, Maraschino, Lime

## WINES

	GL	B
<b>SPARKLING</b>		
Bouvet Cremant de Loire. NV. Loire Valley, FR	13	48
Poema Brut Rosé. NV. Catalonia, SP	13	48
Telmont Heritage Reserve Brut. NV. Champagne, FR	25	110
<b>ROSÉ</b>		
Chateau L'Escaelle Rumeurs Rosé. 2024. Provence, FR	12	48
<b>WHITE</b>		
Orvieto. 2024. Santa Cristina, IT	11	40
Pinot Grigio. Pighin Graves. 2024. Friuli, IT	13	48
Sauvignon Blanc. Drylands. 2025. New Zealand	14	52
Gruner Veltliner. Jurtschitsch Terrassen Kamptal. 2024. AT 14 52	14	52
Chardonnay. Austin Hope Winery. 2024. Paso Robles, CA	13	48
Chablis. Domaine Defaix Petit Chablis. 2024. Burgundy, FR	19	68
Sancerre. Jacques Dumont. 2024. Loire Valley, FR	20	76
Sangria. House Blend	12	
<b>RED</b>		
Scarpetta Frico Sangiovese. 2024. Tuscany, IT	12	45
Hofstatter Pinot Nero 'Mezcan'. Pinot Noir. 2024. Alto Adige, IT	13	48
Jean-Marc. Domaine de Bel Air Morgon Cote du Py. Beaujolais, FR (Chilled)	13	48
Malbec. Alta Vista Estate. 2024. Mendoza, AR	14	52
Bonanza by Caymus. Cabernet Sauvignon. CA	15	56
Chateau Tour Bel Air Montagne-Saint-Ermlion. 2022. Bordeaux, FR	16	59
Robert Mondavi. Cabernet Sauvignon Napa Valley. 2022. Napa Valley, CA	20	75

## SIGNATURE COCKTAILS

- FUEGO DE PASIÓN** - \*16  
Habanero-infused Tequila, Chinola, Lime, Agave, Salt
- 'TIL MIDNIGHT** - \*16  
Peloton Mezcal, Italicus, Salers, Orange Bitters
- SOUTHSIDE** - \*16  
Double Cross Vodka, St. Elder Elderflower, Cappelletti, Grapefruit, Lime
- NORTHSIDE** - \*16  
Fords Gin, Chateau, Velvet Falernum, Lime, Mint, Simple Syrup

## BARREL AGED COCKTAILS

- BOULEVARDIER** - \*17  
Fort Hamilton Bourbon, Campari, Vermouth di Torino
- 387 MANHATTAN** - \*17  
Sagamore Rye, Italicus, Olorosso
- COLD FASHIONED** - \*17  
Sagamore Rye, Tia Maria Cold Brew, Orange and Cocoa Bitters

## TIKI

- JUNGLE BIRD** - \*16  
Diplomatico Dark Rum, Campari, Pineapple, Lime
- FUNKADELIC** - \*16  
Jamaican Rum, Soret, Izzara, Pineapple, Lime, Peychauds
- MARIE PICKFORD** - \*16  
Mount Gay Silver, Pineapple Juice, Grenadine, Maraschino

## SPRITZES

- APEROL SPRITZ** - \*16  
Aperol, Prosecco, Club Soda
- LIMONCELLO SPRITZ** - \*16  
Lucano Limoncello, Prosecco, Club Soda
- HUGO SPRITZ** - \*16  
Elderflower, Prosecco, Club Soda

## MOCKTAILS

- LADY RITA** - \*12  
Spicy or Regular. Seedlip Notes Agave, Lime, Agave
- BEE'S WAX** - \*12  
Ritual Non-Alcoholic Gin, Lemon, Honey
- IF YOU LIKE** - \*12  
Ritual Non-Alcoholic Rum, Pineapple, Coconut

## DRAFT BEER

- Oakflower Brewing Ring Hazy Pale Ale - 5.5% - \*18
- Brix City Ciao bella Italian Style Pilsner - 5.3% - \*17
- Kane Brewing Party Wave IPA - 4.4% - \*17
- Twin Elephant Brewer's Seasonal - \*18
- Kona Big Wave Golden - 4.4% - \*18
- Montauk Watermelon Session Ale - 4.9% - \*18
- Miller Lite - 4.2% - \*16

## BOTTLE/CAN BEER

- CRAFT**
- Allagash White - 5.2% - \*18
- Founders All Day IPA - 4.7% - \*17
- Cape May Seasonal - \*17
- Dogfish Head Sea Quench - 4.9% - \*17
- Montauk Pilsner - 5% - \*17
- Evil Twin Our Most Popular IPA (16oz) - 6% - \*18

## DOMESTIC & IMPORTED

- Budweiser - 4.2% - \*16
- Bud Light - 4.2% - \*16
- Coors Light - 4.2% - \*16
- Michelob Ultra - 4.2% - \*16
- Miller Lite - 4.2% - \*16
- Blue Moon - 5.4% - \*16
- Heineken - 5% - \*17
- Corona - 4.5% - \*17
- Stella Artois - 5% - \*17
- Guinness Draught (14.9oz) - 4.3% - \*17

## NON-ALCOHOLIC

- Athletic Light Lager - \*17
- Athletic Run Wild IPA - \*17
- Athletic Upside Dawn Golden - \*17
- Guinness Draught Zero - \*17

## SODA

- Coca Cola - \*4
- Diet Coke - \*4
- Sprite - \*4
- Club - \*4
- Tonic - \*4

## JUICE

- Pineapple Juice - \*4
- Orange Juice - \*4
- Cranberry Juice - \*4
- Grapefruit Juice - \*4

## WATER

- Saratoga Sparkling - \*18
- Saratoga Still - \*18

## CAFE

- Coffee - \*3.75
- Decaf Americano - \*4
- Espresso - \*3
- Double Espresso - \*4
- Latte - \*15
- Cappuccino - \*15
- Hot Tea - \*3.75

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

\*GF - Gluten Free \*V - Vegetarian