

Appetizers

Moules Frites

1lb of Mussels Sautéed in a Garlic, Shallot, & Fennel White Wine Consommé, served w/ Pomme Frites

12

Fried Calamari

Lightly Floured & Fried Calamari Served with your choice of Sweet Thai Chili, Buffalo, or Marinara Sauce

12

Short Rib Poutine Fries

Slow Braised Short Rib, French Fries, Poutine Gravy, Cheese Curds

12

Pu Pu Platter

Steamed or Fried Pork Dumplings, Fried Calamari, & Warm Goat in a Coat

16

Roast Pork & Vegetable Dumpling

8 Fried Pork and Vegetable Pot Stickers, served w/ Sweet Thai Chili Sauce

9

709 Wings

8 Crispy Wings Choice of Buffalo, Teriyaki, Spicy Sweet Thai Chili, or Classic BBQ

9

Clams Casino

6 Baked Top Neck Clams stuffed w/ Garlic, Onions, Bell Peppers, Bacon & Breadcrumbs

10

Warm Baked Pretzels

Served w/ a Trio of House Made Mustards, Honey Dijon, Creole & Whole Grain Beer Mustard Short 5/ Tall 7

Warm Goat in the Coat

Herb Breaded Goat Cheese, Confit Elephant Garlic, Charred Tomatoes, Baked Flatbread & Micro Greens

11

Soups

Soup Du Jour

Cup 4/ Bowl 6

Miso Soup

Cup 3/ Bowl 4

709 Signature Crab Bisque

Creamy Sherry & Lump Crab Bisque

Cup 5/ Bowl 8

French Onion Soup

Sliced Spanish & Red Onions in a Beef Broth topped with Sliced Swiss & Provolone Cheese

8 - Served in Crock Only

Raw Bar

All Raw Bar Items Served with a Lemon Wedge, Cocktail Sauce, House Mignonette & Tabasco Sauce

Shrimp Cocktail

Colossal U-8 Shrimp
5 Each

Middle Neck Clams

Served on the Half Shell
1.75 Each

Blue Point Oysters

Long Island, NY - Medium Brine & Size w/ Pine & Anise Notes
2.25 each

Salads

Cobb Salad

Grilled Chicken, Crumbled Bacon, Hard Boiled Egg, Fresh Herbs, Cherry Tomato, Bleu Cheese Crumble, Mixed Greens & Spinach, Lemon Herb Vinaigrette

11

Grilled Caesar Salad

Grilled 1/2 Heart of Romaine, Shaved Pecorino, Herb Croutons, Caesar Dressing

9

709 House Salad

Mixed Field Greens, Red Onion, Cucumber, Cherry Tomatoes, w/Honey Vinaigrette

8

Mediterranean Chopped Salad

Romaine, Tomatoes, Red Onion, Cucumber, Mixed Olives, Polenta, Pecorino Cheese, Fried Chick Peas, Feta, w/ Balsamic Vinaigrette

11

Duck Salad

Confit Duck, Craisins, Candied Walnuts, Roasted Beets, Shaved Fennel, Crispy Fried Onions, Spinach & Arugula, Blood Orange Vinaigrette

12

A 20% Gratuity will be applied to parties of 8 or more
Consuming raw or undercooked meats, poultry and seafood may increase your risk of food-borne illness

Pizza

Harvest Duck

Confit Duck, Sweet Potato
Puree, Shaved Brussel Sprouts,
Toasted Pepitas
13

BBQ Chicken

Homemade BBQ Sauce, Mozzarella,
Shaved Red Onion, Roasted Chicken,
Smoked Cheddar, & House Slaw
12

Simple
Tomato Sauce &
Shredded Mozzarella
9

Buffalo Chicken
Buffalo Sauce, Mozzarella,
Bleu Cheese, Roasted Chicken,
Shaved Red Onion
10

Chicken, Bacon & Ranch

Roasted Chicken, Bacon, Garlic, Olive
Oil, Diced Tomatoes, Mozzarella,
Ranch Drizzle
12

Sandwiches

All items served w/ choice of 709 Fries Or Side Salad, Sweet
Potato Fries .75

Filet Sliders

Three Sliders topped w/
Caramelized Onions, Blue Cheese
& Peter Luger Steak Sauce
14

Beer Brat Sandwich

Beer Braised Bratwurst,
Homemade Brussel Kraut,
Homemade Beer Cheese
Sauce, Club Roll
14

Baja Tacos

Beer Battered Cod, Grilled
Chicken, or Grilled Steak,
Cilantro Lime Slaw, Pico De
Gallo, Shaved Radish, Spicy
Aioli, served in a Warm
Flour Tortilla
Fish/10
Chicken/12
Steak/13

709 Signature Burger

8oz Chuck & Short Rib
Blend, Cherrywood Smoked
Bacon, Tomato Chutney,
Baby Arugula, Chipotle
Aioli, & Smoked Cheddar
14

Simple Burger

8oz Chuck & Short Rib
Blend, Lettuce, Tomato &
Onion on a Round Roll
11

Entrees

Duck Ragu

Fresh Tagliatelle Pasta, Wine and
Tomato Braised Duck, Fresh Lemon
Truffle Goat Ricotta
25

Shrimp and Grits

U-15 Shrimp, Homemade BBQ Sauce,
Collard Greens, Smoked Cheddar Grits
22

Chicken and Tagliatelle

Fresh Tagliatelle Pasta
served with your choice of
Chicken Parmesan, Chicken
Francese or Chicken Marsala
15

14oz Berkshire Pork Chop

Pan Roasted 14oz Berkshire Pork
Chop, Cherry Maple Bourbon
Demi Glace, Sweet Potato Puree,
Braised Collard Greens & Bacon
30

Crab Cakes

Two 4oz Lump Crab
Cakes, Roasted Root
Vegetable & Bacon
Hash, Chipotle Aioli
25

Seared Ahi Tuna

Furikakuyi Seared Tuna,
Teriyaki Glazed Baby
Bok Choy, & Edamame,
Wild Mushroom Miso
Risotto
27

8oz Black Angus Filet

8oz Center Cut Choice
Tenderloin, Veal Demi
Glace, Garlic Mashed
Potatoes, Tricolor Baby
Carrots, Haricot Vert
32

Guinness Braised Short Ribs

Boneless Braised Short Ribs,
Natural Jus, Roasted Fingerling
Potatoes, Tricolor Baby Carrots
& Haricot Vert, Balsamic
Roasted Cipollini Onions
24

Seared Salmon

Pan Seared Salmon,
Turnip & Fennel Puree.
Red Beet & Mascarpone
Risotto, Sage Brown
Butter, Crispy
Fried Onions
22

Sausage Plate

1/2 lb each of Beer
Braised Bratwurst &
Knockwurst, Brussel
Kraut, Potato Latkes,
Apple Compote, Whole
Grain Mustard
24

12oz NY Strip

12oz Center Cut NY Strip Steak,
Garlic Whipped Potatoes, Pan
Roasted Brussel Sprouts & Cider
Deglazed Bacon, Wild
Mushroom Truffle Demi Glace
34