

The Daily Raw Bar

East Coast Oysters on the Half Shell	MP
Littleneck Clams on the Half Shell	2 ea
Daily Crudo (based on availability)	10
Shrimp Cocktail (6)	15
North Atlantic Lobstah Tail	20
Raw Bar Blend (Please allow at least 15 minutes)	81
12 Oysters	
8 Littleneck Clams	
6 Shrimp Cocktail	
1 North Atlantic Lobstah Tail	

Appetizers

Crabcakes, Creamy Tomato & Corn Relish	14
Crab Fries, Jumbo Lump Remoulade	12
Lil' Lobstah Mac, Sweet & Petite Tail and Claw	12
Spicy Jerk Wings, Bleu Cheese, Celery, Carrot	13
South Shore Street Corn, Truffled & Parmed	9

Mussels

Coastal Beer Broth	12
Caribbean Curry	14
Ginger Soy	13
Moules Frites	+4

Soups and Salads

New England Clam Chowdah <i>Chopped Clams, Potatoes, Herbs & Bacon in a Light Creamy Broth</i>	11
Lobstah Bisque <i>Creamy Lobster, Herbs & Seasonings in a Hearty Blend</i>	11
Spinach Salad <i>Shredded Carrots, Sliced Red Onions, Halved Grape Tomatoes, Cranberries & Goat Cheese</i>	9
Caesar Salad <i>Garlic Parmesan Croutons, Shaved Parmesan</i>	9
Dressings: Blue Cheese, Buttermilk Ranch, Caesar, Vinaigrette	

Sandwiches

Classic Lobster Roll, Warm & Buttered or A Little Mayo	25
Bob's XL Lobster Roll, Warm & Buttered or A Little Mayo	30
Spicy Fried Shrimp Po Boy, Chipotle Remoulade	15
Classic North Atlantic Cod Sandwich, Tarragon Tartar	15
The Brooklyn, Crab Cake, Roasted Garlic Aioli	15
The Montauk, Shrimp, Coconut Lime Aioli	15
Lobster Slider, Mayo, Lettuce, Tomato & Onion	10

*Lettuce, Tomato & Pickles available by request.
Bun/less over a bed of greens or lettuce wrap is available as well.*

Light Savory Dishes

Roasted Oysters on the Half Shell <i>Blend of the Day</i>	4 ea
Shrimp or Scallop Skillet <i>Citrus & Herbs Blend</i>	13
White Clam Flatbread <i>Roasted Garlic and Herb Blend, EVOO, Baked Clams, Grated Cheese</i>	15

House Favorites

Athena's Platter <i>Crispy fried or broiled platter of fish, shrimp & scallops Paired with handcut fries & cole slaw</i>	26
Classic Fish and Chips <i>Cod, Cod & more Cod! Crispy fried or broiled Paired with handcut fries & cole slaw</i>	21
Shrimp and Fries Basket <i>Crispy Fried or Broiled</i>	18
The Skillet Clambake <i>Shrimp, Mussels & Littleneck Clams with EVOO, Corn, Potatoes, Chorizo & Fresh Herbs</i>	30
The Islander <i>1 1/4 lbs steamed and cracked lobstah, corn on the cob & cole slaw</i>	30

Sides

Handcut Fries, Rosemary & Sea Salt	5
Sweet Potato Steak Fries, Original Maple Mustard Sauce	4
Smashed Red Potatoes, Garlic & Herbs Remoulade	6
Roasted Brussels Sprouts, Apple, Bacon & Buttermilk Ranch	6
Creamed Spinach, Cream & Parmesan Blend	6
Spinach and Garlic, EVOO	5
Cole Slaw, Traditional	3

Dessert

VRB's Signature Caribbean Key Lime Cake	7
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Our mission is to accentuate the flavors of fresh, locally sourced seafood, fruits and vegetables without overpowering or altering their value at the fairest prices for all customers, and to accomplish this mission in a sustainable and innovative manner with the goal of exceeding all expectations.

We are a scratch kitchen and our focus is to provide our guests with the freshest foods and beverages. Items may change due to seasonality and freshness. Please check the website and social media sites for menu updates and wicked awesome specials.

Don't forget to visit us in Cape Cod too:
The Ocean Street Raw Bar
@ The HyLine Landing
230 Ocean Street
Hyannis, MA 02601
Phone: 508-775-8800
www.TheRawBar.com
@rawbaroceanst

*Items on this menu may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions or allergies.
Written info is available upon request.*

Seafood Brunch at VRB! Every Sunday 1-4pm

Sunday Brunch Entrees 18

Shrimp & Grits
Spicy Shrimp, Creamy Grits & Pico de Gallo

Crab Cake Benedict,
Poached Egg, Hollandaise Sauce

Lobster and Chorizo Hash,
Red Potatoes, Onions & Sunnyside Egg

Lobster BLT
Lobster, Applewood Smoked Bacon on Artisan Bread

Sides

Mixed Fruit Plate, Seasonal Variety 8

Avocado Toast, Sunnyside Egg & Artisan Bread 6

Smoked Applewood Bacon 5

2 Eggs Any Style 4

Bottomless Brunch Cocktails \$15

Mimosa, Bellini, Bloody Mary
**While Supplies Last*

Always Fresh and Always East Coast!

Thank you for dining with us. We look forward to serving you again.

Please share your photos and experiences on Instagram and Facebook @villagerawbar!

Signature Cocktails

Punch Drunk Love <i>Handcrafted Barbados Rum Punch</i>	12
Rihanna <i>Handcrafted Barbados Rum Punch Plus A Shot of Gosling's 151 and Fire!</i>	14
Summer Breeze <i>Hand Squeezed OJ, Pineapple, Guava, Lemon, Cointreau, Black Dirt Bourbon, Dubliners, Ginger Beer</i>	15
Steel Drum <i>Mount Gay White Rum, Falernum, Lime & Angostura Bitters</i>	14
Gin & Ginger <i>Barr Hill Gin, Pineapple Juice, Ginger Beer, Lemon</i>	11
The Village Mule <i>Belvedere Ginger Vodka, Ginger Beer, Cucumber, Lime</i>	13

Signature Mocktails

Lemoncello <i>Fresh Squeezed Lemons, Ice, Basil</i>	5
Daddy's Girl <i>Cranberry, Guava, Pineapple, Seltzer</i>	5
Morning Breeze <i>Hand Squeezed OJ, Pineapple, Guava, Lemon, Ginger Beer</i>	5
Creamsicle <i>Hand Squeezed OJ, Seltzer, Whipped Cream, Cinnamon</i>	5

The Vine

	Glass	Bottle
Merlot Paumanok NY	13	36
Pinot Noir The Crusher CA	10	30
Cabernet Sauvignon Aviary CA	12	34
Sangria (Red)	9	
Prosecco La Luca IT	11	33
Chardonnay The Crusher CA	11	28
Chardonnay Four Vines CA	9	23
Pinot Gris Left Coast OR	12	30
Sauvignon Blanc Mt. Fishtail NZ	9	28
Dry Riesling Sheldrake Pt NY	9	22
Semi Dry Riesling Wagner NY	10	30
Gewurztraminer Valckenberg GER	9	30
Albarino Abellio SPA	8.5	22
Moscato Astoria ITA	9	
Sangria (White)	9	

Local Craft Beers

	ABV	Price
Drafts		
Barrier Brewing Lomax, <i>Summer IPA (NY)</i>	5.8%	7
Allagash White, <i>Belgian White (ME)</i>	5.1%	8
Allagash Black, <i>Stout (ME)</i>	7.5%	9
Coney Island Mermaid, <i>Pilsner (NY)</i>	5.2%	6
Coney Island Merman, <i>IPA (NY)</i>	5.8%	6
Narragansett Fresh Catch, <i>ABA (RI)</i>	4.2%	7
Bottles & Cans		
VRB's mission is to highlight a variety of local craft breweries from coastal communities in Long Island and all points Northward. Ask us which beers we carry today!		

Juice, Soda, Water & Tea

Ginger Beer	3
San Pellegrino Soda	3
Sprite, Coke or Diet Coke	3
Poland Spring	3
Hot Herbal Tea	2
Homemade Iced Tea	3
Arnold Palmer	4
Hand Squeezed OJ	5
Pineapple or Grapefruit Juice	4

The Bean

Single Espresso	3
Double Espresso	4
Macchiato	4
Americano	4
Cappuccino	4
Latte	4
Chocolatta	5
Coffee, Iced	3
Coffee, Hot	2
Chocolate Martini	13
Espresso Martini	13

THE VILLAGE RAW BAR

A Wicked Awesome New England Eatery

88 North Village Avenue
Rockville Centre, NY 11570
516.678.9888
www.VillageRawBar.com
@VillageRawBar



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Business Luncheons, Corporate
Functions, Weddings, Anniversaries,
Birthday Parties, Family Gatherings,
Cookouts, School Events and more...!

Ask Us About

Private Events,
Fresh Daily Specials
&
Beach Club Baskets

Join Us For

Happy Oyster Hour 4-6pm

Drink, Apps & Oyster
Specials At The Bar
Now Serving Daquiris, Margaritas
& Specialty Tea Cocktails!

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