

The Daily Raw Bar

East Coast Oysters on the Half Shell	MP
Littleneck Clams on the Half Shell	2.75
Shrimp Cocktail (6)	15
Raw Bar Blend (Please allow at least 15 minutes)	18
2 Oysters, 2 Littleneck Clams & 4 Shrimp Cocktail	

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, & Goat Cheese</i>	9
Caesar Salad <i>Garlic Parmesan Croutons, Shaved Parmesan</i>	9
Dressings: Blue Cheese, Buttermilk Ranch, Caesar, Vinaigrette	

Appetizers

Crab Fries, <i>Spicy Crab Remoulade over Handcut Fries</i>	15
Mac & Cheese	13
Lobstah Mac & Cheese	25
Spicy Jerk Wings, <i>Bleu Cheese, Celery, Carrot</i>	15
South Shore Street Corn, <i>Truffled & Parmed</i>	9

Happy Oyster Hour 4-6pm

East Coast Oyster Buck-A-Shuck
& Drink Specials

Lobster Rolls and Salads

Traditional or Hot Buttered Lobstah Roll

Pure lobstah served cold with mayo or hot with butter.
Comes with thin cut fries.

12 oz Roll	38
6 oz Roll	27
4 oz Slider	17

Traditional or Plain Lobstah on a Salad

Pure lobstah served with mayo or undressed.
Choose either salad or bunless on Romaine.

12 oz	36
6 oz	27

Mussels

Caribbean Curry	23
Ginger Soy	18
Coastal Beer Broth	21
Moules Frites (Fresh Handcut Fries Add On)	+4

Light Savory Dishes

Roasted Oysters on the Half Shell, <i>Blend of the Day</i>	4 ea
Shrimp or Scallop, <i>Citrus & Herbs Blend</i>	14
Spicy Fried Shrimp Po' Boy, <i>Spicy Remoulade</i>	17

House Favorites

Athena's Platter <i>Crispy fried or broiled platter of fish, shrimp & scallops Paired with handcut fries & cole slaw</i>	28
Classic Fish and Chips <i>Crispy fried or broiled filets Paired with handcut fries & cole slaw</i>	21
The Skillet Clambake <i>Shrimp, Mussels & Littleneck Clams with EVOO, Corn, Potatoes, Chorizo & Fresh Herbs</i>	30

Sides

Handcut Fries, <i>Rosemary & Sea Salt</i>	5
Sweet Potato Steak Fries, <i>Original Maple Mustard Sauce</i>	4
Smashed Red Potatoes, <i>Garlic & Herbs Remoulade</i>	6
Roasted Brussels Sprouts, <i>Apple, Bacon & Buttermilk Ranch</i>	7
Spinach and Garlic, <i>EVOO</i>	5
Cole Slaw, <i>Traditional</i>	3
Corn on the Cob, <i>Plain or Buttered</i>	6

Dessert

VRB's Signature Caribbean Key Lime Cake	7
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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, 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

White Wine	Glass	Bottle
Chardonnay The Crusher CA	11	28
Chardonnay Four Vines CA	9	23
Pinot Gris Left Coast OR	12	30
Pinot Gris Willm OR	14	47
Sauvignon Blanc Mt. Fishtail NZ	9	28
Sauvignon Blanc Beach House SA	11	34
Dry Riesling Sheldrake Pt NY	9	22
Semi Dry Riesling Wagner NY	10	30
Albarino Abellio SPA	9	22

Red Wine	Glass	Bottle
Cabernet Sauvignon Aviary CA	12	34
Pinot Noir The Crusher CA	10	30

Sparkling Wine	Glass	Bottle
Prosecco Riondu Blu IT	11	33
Moscato Astoria ITA	9	

Sangria	Glass	Carafe
Sangria (White)	10	26
Sangria (Red)	10	26

Local Craft Beers

Drafts, 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 your server which beers we carry today!

Beverages

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

The Bean

French Press Coffee	6
Single Espresso	3
Double Espresso	4
Macchiato	4
Americano	4
Cappuccino	4
Latte	4
Chocolate Martini	13
Espresso Martini	13

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.

THE VILLAGE RAW BAR
A Wicked Awesome New England Eatery

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&
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Top 100 Restaurants in Long Island.

Thank You for Your Support!

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