



# BETTINI

*restaurant*

## FIRST

LOCAL OYSTERS\* GF

*Lemon, mignonette, cocktail sauce 3 each*

EDGARTOWN CLAM CHOWDER

*Large handmade oyster cracker 16*

LOBSTER BISQUE GF

*Tarragon oil 18*

BIBB ROMAINE SALAD GF (V)

*Green beans, heirloom tomatoes,  
crispy shallot, French dressing 16*

BABY KALE SALAD GF

*Green apple, Mermaid Farm (MV) feta, cucumber,  
toasted pecan, lemon dressing 18*

TUNA TARTARE\*

*Avocado, aquachile, radish 22*

SASHIMI OF HAMACHI\*

*Marinated cucumber, watercress, soy crème fraîche 18*

FOIE GRAS TERRINE

*Dried fruit compote, fresh fig, grilled sourdough 22*

OSETRA IMPERIAL GOLDEN CAVIAR\* 13G

*Chopped Grey Barn Farm (MV) eggs, capers, parsley,  
crispy shallot, lemon, warm blinis 60*

## SEAFOOD TOWER\*

*2lb Lobster, 1/2 dozen Shrimp, 1 dozen Local Oysters, 1/2 dozen Littlenecks, Smoked  
Mussels, Ceviche of the Day, lemon, mignonette, cocktail sauce, yuzu mayo GF 120*

## PASTA

BETTINI'S RISOTTO GF

*Mascarpone, crispy parmesan, preserved lemon, petite basil 18/24*

SQUID INK CONCHIGLIE PASTA

*Lobster, mussels, clams, shrimp, abalone, smoked butter, blistered tomatoes 35*

HOUSE MADE RIGATONI BOLOGNESE

*Beef, basil, parmesan reggiano 20/30*

## MAIN COURSES

### PRINCE EDWARD ISLAND MUSSELS

*White wine, fresh herbs, toasted brioche, French fries 14/28*

### B'S LOBSTER

*Lightly battered 2lb lobster, fresh stir fry noodles,  
fermented black bean, bok choy, scallion, chili  
42 (half-lobster)/65 (full-lobster)*

### ROASTED ATLANTIC SALMON\* GF

*Pea cream risotto, yuzu-kosho Mermaid Farm (MV) yogurt 36*

### GARLIC & THYME ROASTED HALIBUT GF

*Corn, bacon, MV Mycological (MV) mushroom succotash, glazed plum 38*

### THE GOOD FARM (MV) CHICKEN BREAST AND THIGH ROASTED OVER PINK HIMALYAN SALT BRICK GF

*Summer vegetables, bacon, sherry vinegar 36*

### THE GOOD FARM (MV) DUCK LEG CONFIT

*Crispy potato, mushrooms, onion confit, black truffle 35*

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## LAVA STONE GRILL

### GRILLED 2LB MAINE LOBSTER GF

*Israeli couscous, preserved lemon, blistered tomatoes, melted lemon butter 55*

### 14OZ DRY AGED BLACK ANGUS PRIME BEEF RIBEYE\*

*Garlic and herb roasted potatoes,  
Morning Glory Farm creamed spinach, chimichurri 65*

### 8OZ BLACK ANGUS PRIME BEEF FILET\* GF

*Potatoes mousseline, MV Mycological shiitake,  
green peppercorn cream 55*

### COLORADO RACK OF LAMB\* GF

*Grilled asparagus, red quinoa with shiso, minty salsa verde 45*

*Edgartown, Massachusetts | Executive Chef Patrice Martineau*

Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF Gluten Free ♻️ Vegan