



Brothers Pat and Carmine Lamarra invite you to experience steaks, seafood, and hospitality crafted to their family’s highest standards.

Rooted in tradition yet inspired by today, every dish at Meating Street is prepared with care, passion, and precision. Here, family, flavor, and hospitality come first.

WELCOME TO YOUR TABLE.

RAW BAR

- *BEEF CARPACCIO 24.95**
5oz Greg Norman Australian Wagyu, arugula, shaved parmesan, truffle oil
- *OYSTERS MP**
housemade cocktail sauce, horseradish
- *TUNA TARTARE 23.95**
apple, sesame, soy sauce, avocado, wasabi cream, wonton chips, microgreens
- SHRIMP COCKTAIL 22.95**
housemade cocktail sauce
- *CRISPY TUNA 18.95**
fried sushi rice, tuna mousse, seaweed, sesame seeds
- *STEAK TARTARE 22.95**
capers, pickles, shallots, dijon mustard, worcestershire sauce, egg yolk, toast points

MS GREENS

- CHOPPED SALAD 15.95**
MS greens, hard-boiled egg, bacon chunks, cherry tomato, cucumber
- BURRATA 21.95**
soft-curd fresh mozzarella, prosciutto, cherry tomato, herbs, EVOO, balsamic glaze
- CAESAR SALAD. . . 14.95**
romaine, housemade caesar dressing, shaved parmigiano, croutons
- TOMATO MOZZARELLA . . . 16.95**
arugula, lemon vinaigrette, balsamic glaze, basil
- BEET & GOAT CHEESE. . . 18.95**
MS greens, beets, red onion, goat cheese, candied walnuts, balsamic vinaigrette
- WEDGE SALAD 16.95**
iceberg, gorgonzola, cherry tomato, bacon chunks

SOUPS

- FRENCH ONION . . . 10.95**
- LOBSTER BISQUE. 14.95**

+ ADD-ONS:
CHICKEN +11 | STEAK +17 | TUNA +17
SALMON +17 | SHRIMP +17

SMALL PLATES

- MEDITERRANEAN OCTOPUS. 24.95**
Spanish octopus, Mediterranean olives, heirloom tomato, garlic, lemon, EVOO
- STEAMED MUSSELS. 18.95**
fiery tomato sauce or white wine, garlic, herbs
- STEAMED CLAMS 18.95**
garlic, white wine, herbs
- SHRIMP OREGANATA 24.95**
breadcrumbs, white wine, garlic, tomato, herbs

- CHICKEN LOLLIPOPS. 24.95**
roasted crispy bone-in chicken, hoisin glaze
- BEGGARS PURSE. 22.95**
pear and goat cheese ravioli, sundried tomato, sage, truffle cream sauce
- LOBSTER MAC N’ CHEESE. . 28.95**
fusilli, lobster meat, sharp cheddar, breadcrumbs
- FRITTO MISTO. . . . 22.95**
crispy calamari, shrimp, zucchini, garlic aioli, marinara
- CLAMS CASINO 18.95**
breadcrumbs, peppers, bacon

- ROMAN ARTICHOKE 18.95**
long stem artichokes, breadcrumbs, white wine, lemon, asiago, herbs
- CHARCUTERIE BOARD 29.95**
assortment of curated meats and cheeses, dried apricots, fresh fig spread, olives, crostini
- CRABCAKES 25.95**
jumbo lump crab meat, peppers, breadcrumbs, white wine mustard seed sauce
- STICKY RIBS 22.95**
pork ribs, sweet, sour, savory, caramelized Asian glaze
- WAGYU MEATBALLS 18.95**
ricotta, tomato sauce, asiago

THE FISH MARKET

choose the fish
choose the finish

ADD a side Caesar or MS Salad to any of your entree for 6.95

Your favorite catch, prepared any way, served with roasted potatoes

- BRANZINO 43.95**
- COD 32.95**
- SALMON 35.95**
- SWORDFISH . . . 43.95**
- FEATURED CATCH MP**
- PUTTANESCA**
garlic, EVOO, olives, capers, white wine tomato broth, herbs
- OREGANATA**
breadcrumbs, white wine, garlic, tomato, herbs
- PICCATA**
white wine lemon butter sauce, capers, heirloom tomato, herbs
- PESTO**
basil, pine nuts, garlic, EVOO
- CRAB CRUSTED. 12.95**
jumbo lump crab meat, breadcrumbs, white wine lemon butter
- MS STYLE 16.95**
jumbo lump crab meat, shrimp, sun dried tomatoes, white wine cream sauce, herbs

FROM THE OCEAN

Inspired creations
from the sea.

- BOUILLABAISSE 50.95**
Maine lobster tail, fresh catch, mussels, clams, shrimp, scallop, tomato broth
- SPAGHETTI AL PESCATORE 43.95**
clams, mussels, shrimp, scallop, calamari, octopus, garlic, white wine tomato broth, herbs, EVOO
- TRUFFLE SCALLOP BUCATINI. 39.95**
scallops, black truffle, mushroom, cream
- *SESAME CRUSTED AHI TUNA. 39.95**
sesame, panko breadcrumbs, sweet & spicy pepper vinaigrette, Asian slaw

THE CHOPPING BLOCK

All of our cuts are
USDA Prime or CAB

Your favorite cut, seared to perfection

- *18oz RIBEYE 59.95**
served with mashed potatoes
- *14oz NY STRIP 53.95**
served with mashed potatoes
- *8oz WAGYU SIRLOIN . . . 40.95**
served with mashed potatoes
- *LAMB CHOPS 51.95**
amarena cherry, port wine reduction, served with roasted potatoes
- *6oz FILET MIGNON 47.95**
served with mashed potatoes
- *9oz FILET MIGNON 57.95**
served with mashed potatoes
- *16oz PRIME RIB 48.95**
served with mashed potatoes
- BERKSHIRE PORK CHOP. . 43.95**
double cut bone-in, apple, sage, cream, served with roasted potatoes

CHEF’S STEAK FINISHES

- PIZZAIOLA “PIZZA-MAN STYLE” +6.95**
peppers, mushrooms, onions, tomatoes, white wine, herbs

SURF & STYLES

- 3 JUMBO SHRIMP+16.95**
- 3 DIVER SCALLOPS +20.95**
- 6oz LOBSTER TAIL +20.95**
- SINATRA+8.95**
gorgonzola crust, red wine reduction
- MUSHROOM MARSALA . . +4.95**
- GARLIC BUTTER+4.95**
- TRUFFLE BUTTER.+5.95**

HOUSE SIGNATURES

- CHICKEN SCARPARELLO . . 34.95**
boneless chicken breast, Italian sausage, cherry peppers, mixed olives, rosemary, roasted potatoes
- SHORT RIB RAGU. 39.95**
tomatoes, chianti, paccheri, parmigiano, herbs
- CHICKEN MARSALA 32.95**
mushroom, sweet marsala wine, roasted potatoes
- ROASTED DUCK 43.95**
half roasted duck, amarena cherry port wine reduction, roasted potatoes
- VEAL CHOP PARMIGIANA . . . 53.95**
tomato sauce, melted fresh mozzarella, side of spaghetti
- MS SMASH BURGER 22.95**
house blend patties, cheddar, provolone, lettuce, tomato, onion, pickles, MS sauce, fries
- FRENCH DIP 22.95**
1lb shaved prime rib, au jus, horseradish cream sauce, baked baguette, fries
- GNOCCHI GORGONZOLA. . . 34.95**
ricotta gnocchi, truffle oil, gorgonzola cream sauce
- RISOTTO DEL GIORNO MP**
Chef’s daily featured risotto

ENTRÉE ADD-ONS

- ASPARAGUS. 4.95**
- BRUSSEL SPROUTS 4.95**
sweet & spicy pepper vinaigrette, crispy pancetta
- MIXED MUSHROOMS 4.95**
- SAUTEÉD SPINACH 4.95**

SHARABLE SIDES

- SHOESTRING POTATOES . 6.95**
- ASPARAGUS. 12.95**
- BRUSSEL SPROUTS 12.95**
sweet & spicy pepper vinaigrette, crispy pancetta
- SIDE SPAGHETTI 10.95**
- MIXED MUSHROOMS . . . 10.95**
- SAUTEÉD SPINACH 10.95**

OUR STATED MENU PRICING IS FOR CREDIT OR DEBIT CARD SALES. PAY WITH CASH AND SAVE 2.5%.



BITTER SWEET BARREL. 20
barrel-aged MS bourbon, aztec chocolate bitters, vanilla syrup



OO ESPRESSO TEQUILA18
Patrón Reposado, Patrón XO, simple syrup, espresso

GUAVA BREEZE16
Bacardi Superior, guava purée, lime juice, soda, mint

THE CONTINENTAL18
Old Forester 1920 Prohibition bourbon, Nonnino amaro, Aperol, lemon

WATERMELON HEAT17
Cazadores tequila, watermelon purée, lime juice, jalapeño

THE PEAR-FECT MARTINI17
Grey Goose La Poire, St. Germain, pear purée, lemon juice, simple syrup

THE SUNSEEKER16
Bacardi coconut & pineapple, Disaronno, lime, orange, pineapple juice

MILLIONAIRE MARGARITA 35
Patrón El Alto, Patrón Citronage, lime juice, agave syrup

KIWI KOOLER.16
Gray Whale gin, St. Germain, kiwi purée, lime juice, simple syrup



VIRGIN MOJITOS. 9
Mojitos: Strawberry, Passion Fruit, Coconut or Original

SPARKLING BLUEBERRY LEMONADE 9
sprite, sparkling water, honey syrup, lemon juice, blueberry syrup

VIRGIN STRAWBERRY MULE 9
ginger beer, strawberry purée, honey syrup, sparkling water

SPARKLING PASSIONFRUIT MINT 9
passion fruit purée, mint, orange juice, sparkling water, sprite

• MEATING STREET •
WINE LIST

Our wine list is thoughtfully curated selections, designed to complement every flavor on our menu.
Choose a favorite to enjoy on its own, or allow your server to guide you toward the perfect pairing to elevate your dining experience.

WHITES

- CHAMPAGNE & SPARKLING**
- 1001 Avisi Prosecco DOC Italy.187ml 11 / 42
 - 1002 Mumm Napa Brut Prestige California.47
 - 1003 Mumm Brut Rosé France 110
 - 1004 Perrier Jouët Grand Brut France135
 - 1005 Veuve Clicquot NV Yellow Label France. . . .160
 - 1007 Veuve Clicquot Rich France150
 - 1006 Dom Pérignon (2012) France 650
 - 1008 Moët & Chandon Brut Impérial Reserve France. 187ml 30 / 138
 - 1009 Moët & Chandon Impérial Nectar Rosé France150

- CRISP & REFRESHING WHITES**
- 1101 French Blue Bordeaux Rosé France 36
 - 1102 Château d’Esclans “Whispering Angel” Rosé Provence.54
 - 1104 Pink Flamingo Rose France12 / 47
 - 1141 Bartenura Moscato D’Asti Italy12 / 47
 - 1142 Terra D’oro Moscato Amador 34
 - 1150 Chateau St. Michelle Riesling Columbia Valley.15 / 54
 - 1152 Firestone Riesling California32
 - 1180 Crossings Sauvignon Blanc NZ15 / 54
 - 1183 Mason Sauvignon Blanc Napa.56
 - 1192 La Crema Sauvignon Blanc Sonoma 50
 - 1185 Château De Sancerre Sauvignon Blanc France.77
 - 1201 Ruffino Aqua di Venus Pinot Grigio Italy54
 - 2000 Ruffino Lumina Pinot Grigio Italy13 / 47
 - 2002 Tolloy Pinot Grigio Italy 44
 - 2004 Santa Margherita Pinot Grigio Italy 62
 - 2005 Ferrari Carano Pinot Grigio Italy15 / 54
 - 2101 Terras Gauda Albariño Spain. 50

- RICH & LUSH WHITES**
- 1182 Ferrari-Carano Fume Blanc North Coast . . . 39
 - 1184 Ladoucette Pouilly Fumé France104
 - 2402 Sauvion Vouvray Loire Valley. 44
 - 2409 La Crema Chardonnay, Monterey15 / 58
 - 2501 Chalk Hill Russian River Chardonnay. . . .14 / 54
 - 2502 Jordan Chardonnay Sonoma.78
 - 2503 Stags Leap Wine Cellars “Karia” Chardonnay Napa56
 - 2508 La Crema Chardonnay Sonoma.56
 - 2510 Far Niente Chardonnay Napa132
 - 2600 Latour Pouilly Fuissé France70

REDS

- RUSTIC & ROBUST REDS**
- 4000 Horse Heaven Hills “H3” Merlot Columbia Valley.15 / 58
 - 4003 Ferrari Carrano, Merlot Sonoma42
 - 5000 Achaval-Ferrer “Mendoza” Malbec77
 - 5002 Pascual Toso Malbec Mendoza 44
 - 5003 Terrazas de los Andes Reserva Malbec Mendoza13 / 50
 - 6001 Gaja Ca’Marcanda “Promis” Tuscan Blend Italy95
 - 6002 Gaja Ca’Marcanda “Magari” Tuscan Blend Italy145
 - 7001 Ferrari Carano “Siena” California Blend. . . .47
 - 7004 Unshackled, Prisoner Wine Co. Red Blend California.16 / 59
 - 8100 Poggio Del Concone Super Tuscan Italy16 / 59

- SOFT & ELEGANT REDS**
- 3000 Erath Pinot Noir Oregon14 / 55
 - 3004 Patz and Hall, Pinot Noir Sonoma55
 - 3005 Far Niente “En Route” Pinot Noir Russian River78
 - 3008 Meiomi Pinot Noir California15 / 58
 - 3009 La Crema Pinot Noir Sonoma.56

- BIG & BOLD REDS**
- 6200 Antinori “Pian Della Vigne Brunello Di Montalcino” Italy145
 - 7000 Josh Cabernet Craftsman Collection California15/ 55
 - 7003 Charles Krug “Generations” Meritage Napa140
 - 9000 Joel Gott Cabernet Sauvignon California16 / 62
 - 9001 Silver Palm Cabernet Sauvignon North Coast.18 / 67
 - 9002 Justin Cabernet Sauvignon Paso Robles.57
 - 9004 Stags Leap Wine Cellars “Artemis” Cabernet Napa180
 - 9005 Austin Hope Cabernet Sauvignon Paso Robles. 115
 - 9006 Caymus Cabernet Sauvignon Napa.160
 - 9010 Stags Leap Wine Cellars “Fay” Cabernet Napa (2018) 250
 - 9018 The Prisoner Cabernet Sauvignon Napa.95
 - 9021 Silver Oak Cabernet Sauvignon Napa225
 - 9100 “Purple Angel” by Montes Carménère Chile180
 - 9150 Far Niente Cabernet Napa 200
 - 9155 Nickel & Nickel Cabernet Napa180
 - 9160 Ziata Mia Madre Red Blend Napa (2017) . .235
 - 9166 Antinori Tignanello Tuscany (2018) 285
 - 9090 Opus One Cabernet Sauvignon Napa (2018)575
 - 9091 Opus One Cabernet Sauvignon Napa (2019)570



INQUIRE TODAY ABOUT HOSTING YOUR NEXT EVENT AT MEATING STREET.

From corporate gatherings, networking events, and intimate celebrations; our private dining room and outdoor lake view patio, offer the perfect backdrop.
With tailored menus and warm hospitality, we create experiences that cater to your needs.

EMAIL US AT [INFO@MEATINGSTREET.COM](mailto:info@meatingstreet.com) | (772) 348-3805

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
OUT OF CONSIDERATION OF OUR GUESTS WHO ARE WAITING, WE MAY ASK FOR YOUR TABLE ONCE YOU'VE FINISHED YOUR MEAL | 20% GRATUITY ADDED TO PARTIES OF 8 OR MORE
OUR STATED MENU PRICING IS FOR CREDIT OR DEBIT CARD SALES. PAY WITH CASH AND SAVE 2.5%.