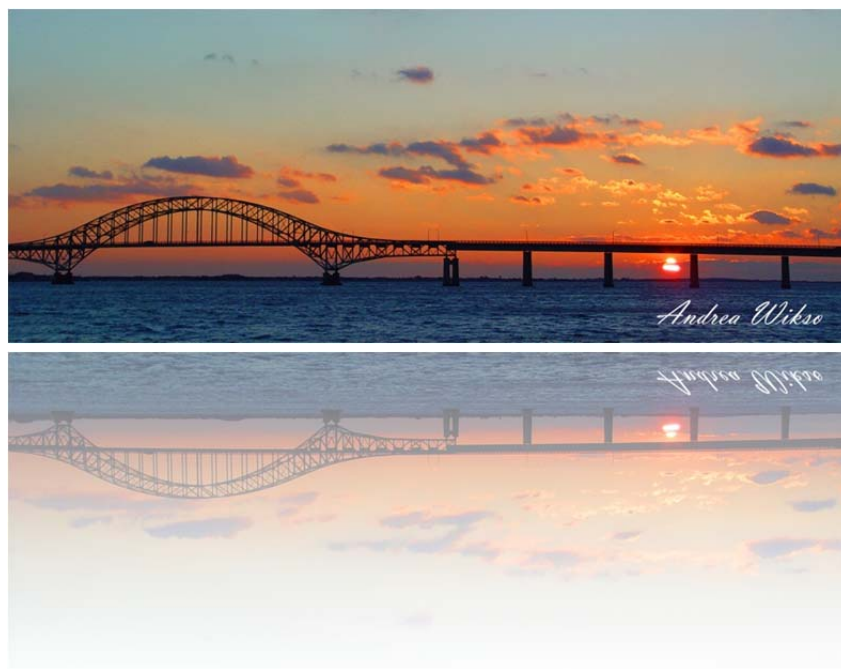


The Cole Family and Our Staff Welcome You to The Kismet Inn!!!

Specials



Appetizers

Half Dozen Little Neck Clams - steamed in white wine and garlic	\$9.00
<i>served with lemon and dawn butter</i>	
Thai Mussels – a sweet & spicy peanut sauce - <i>contains peanuts</i>	\$10.95
Clams Oreganato	\$9.25

Entrees

Blackened Mahi Mahi – served with mango salsa	\$24.95
Beef & Reef – 12oz strip steak topped with 3 garlic shrimp	\$31.25

Drink of the Week

Banana Daiquiri	\$9.00
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Visit us online at www.TheKismetInn.com

Entrees

From The Cutting Board

** Smothered Sirloin Steak – Smothered with caramelized onions	\$28.25
** Grilled New York Strip Steak – au poivre style add \$1.50	\$26.95
** Filet mignon – served on toast points	\$28.95
** Pork Chops Broiled or Teriyaki Style –two center cut loin chops	\$24.95
** Lamb Chops – two double loin cut chops	\$29.25
** Grilled Sirloin Dinner Burger – 100% lean ground beef (with cheese add \$1.50	\$21.25

Fresh From The Sea

Fresh Local Sea Scallops – served scampi or teriyaki style (add \$2.50 for Francaise style)	\$27.50
Jumbo Shrimp – served broiled, fried or scampi style	\$25.95
Bay Scallops - served broiled, fried or scampi style	\$24.50
Jumbo Soft Shell Crabs - served fried or sautéed	\$25.00
Filet of Sole - served broiled, fried or scampi style	\$24.00
Fresh Local Broiled Bluefish – a long standing favorite	\$20.95
Seafood Medley (Sole, Shrimp, Scallops & Clams) - served broiled or fried	\$26.75
Twin 7oz Lobster Tails	Market
Steamed or Oreganata Whole Lobster – 1 ¼ lb.	Market
** Surf & Turf – 7oz lobster tail and petite filet mignon	Market
Twin Steamed Lobster - 1 ¼ lb	Market

From The Feather

Chicken Marsala – sautéed chicken with mushrooms and brown gravy	\$23.95
Chicken Francaise – lightly battered and sautéed in a lemon butter wine sauce	\$23.95
Chicken or Eggplant Parmigiana	\$24.25

Pasta

Linguine with Red or White Clam Sauce	\$19.25
Rigatoni a la Vodka – served with chicken add \$5.50 with shrimp \$7.50	\$18.50
Rigatoni Tossed with Chicken, Shrimp, and Artichoke Hearts – in a lemon butter sauce	\$25.50
Seafood Fra Diavlo over Linguine – Spicy red sauce with calamari, clams, mussels and shrimp	\$26.95

All Entrees served with choice of starch and vegetable of the day

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Meat Lovers

**Hamburger	\$8.95
**Cheeseburger	\$9.50
**Chili Burger	\$12.25
**Frankfurter	\$5.75
**Chili Dog	\$9.95
**Steak Tidbits	\$16.95
Monte Cristo (Turkey, Ham, and Cheese on French Toast)	\$11.75
Bacon, Lettuce and Tomato	\$7.95
Grilled Ham and Cheese	\$7.95
Ham and Cheese Sandwich – your choice of American, swiss or mozzarella	\$7.95

To deluxe and sandwich add \$4.25 – lettuce, tomato, your choice of French fries, onion rings, potato salad, macaroni salad or cole slaw *Your Choice of Bread*

Sides

French Fries	\$4.95
Onion Rings	\$4.95
Macaroni Salad	\$3.25
Potato Salad	\$3.25
Cole Slaw	\$3.25

Beer

Draft Beer

Budweiser, Coors Light and Michelob Light
Blue Point Toasted Lager, Becks, and Bass Ale
Blue Moon

Bottle

Heineken, Heineken Light, Amstel Light and Corona
Budweiser, Bud Light and Michelob Ultra
Land Shark

Non-Alcoholic Brews

O'Douls and O'Douls Amber
Haake Beck
Bottle Water Poland Spring .5 Liter

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Dessert

Triple Chocolate Cake – <i>You can't get more chocolate than this!!!</i>	\$6.50
Key Lime Pie – <i>Light and refreshing</i>	\$6.50
Cheese Cake – <i>Creamy and delicious</i>	\$6.50
Make any of our desserts a la mode add	\$3,00
Ice Cream – <i>Vanilla, Chocolate, Strawberry, Rocky Road, and Mint Chocolate Chip depending on availability</i>	\$3.50



Coffee

Regular or Decaf – <i>Mountain grown</i>	\$1.75
Irish Coffee – <i>Irish whiskey and coffee topped with whipped cream</i>	\$8.25
Mexican Coffee – <i>Kahlua and coffee topped with whipped cream</i>	\$8.25
Baileys & Coffee – <i>Irish Cream and coffee topped with whipped cream</i>	\$8.25
Jamaican Coffee – <i>Tia Maria and coffee topped with whipped cream</i>	\$8.25
Nutty Irishmen – <i>Bailey's, Frangelica and coffee topped with whipped cream</i>	\$9.50
Kismet's Delight – <i>Bailey's, Amaretto and coffee topped with whipped cream</i>	\$9.50

We accept Discover, Visa, MasterCard, and American Express



Welcome To The Kismet Inn

How it all began

Kismet, meaning fate or destiny, originated around 1925 when the Weiss family purchased a tract of land running from the bay to the ocean and put in Oak and Pine Walk. Then they dug out the marina and called the whole area Kismet Park.

The original Kismet Inn, was located where the existing Kismet Market stands, but it was destroyed by the hurricane of 1938. The present location of the Inn was originally a general store and workshop. The Weiss family used it to service their small ferry, aptly called "Kismet."

During the 1940's, Fire Island was quiet due to the war. Afterwards, the island gained popularity and Kismet began to grow. In 1953, Dick Greenamyre bought the Kismet Park Corporation including the waterworks, sidewalks, inn, marina, and some remaining lots that hadn't been sold by the Weiss family. Kismet continued to expand and by 1955, Lighthouse Shores on the west side and Seabay Beach on the east side where established. Over the years, they merged into the community that we call Kismet.

The Kismet Inn was the hub of activity and the main gathering place for homeowners and boaters alike from then on.

Larry Cole arrived in Kismet to work at the Inn in 1958 when he was just 17 years old. Today he is the proud owner, and with the help of his dedicated family and friendly staff, operates the oldest establishment on Fire Island.

Thank you for sharing this unique place with us. We know you will enjoy it and respect it like we do.

Call 631-583-5592 for reservations

Visit us online at www.TheKismetInn.com

Appetizers

** ½ Dozen Clams on a Half Shell	\$8.95
Baked Clams (3)	\$8.75
Clams Casino	\$10.00
Crab Cake	\$7.95
Fried Calamari	\$8.95
Shrimp Cocktail (5)	\$10.50
Mozzarella Sticks	\$8.25
Buffalo Wings	\$9.95
Fried Chicken Fingers	\$8.95
Jalapeno Cheddar Poppers (5) – served with sour cream	\$7.95
Mussels – steamed with white wine & garlic or marinara	\$11.25

Soup

Served in a bowl

Manhattan Clam Chowder	\$6.00
Shrimp Bisque	\$6.50
French Onion	\$5.50
Chili	\$6.50

With cheese & onions add \$1.50

Salad Dressings

Blue Cheese, Creamy Garlic, Creamy Caesar, Honey Mustard, Italian, Oil & Vinegar, Russian, Ranch or Raspberry Vinaigrette

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Salad

Small Garden Salad	\$4.00
Large Garden Salad	\$7.25
Caesar Salad	\$7.25
Walnut Salad – a bed of spring mix topped with walnuts, blue cheeses and dried cranberries	\$10.25
Spinach Salad –topped with eggs, bacon, mushrooms and red onion	\$10.50
Add chicken breast on any salad	\$5.95
Add Shrimp on any salad	\$7.50
Kismet Salad – Mixed Greens served with ham, turkey, American and Swiss cheese	\$11.95
Kismet Seafood Salad – mixed greens topped with shrimp, sea scallops and various vegetables	\$16.95
Cobb Salad – mixed greens served with avocado, blue cheese, bacon, chicken, eggs, olives and tomatoes	\$14.25
Shrimp Salad Plate – served on a bed of mixed greens with tomatoes, cucumbers, green peppers and red onions	\$14.75
Tuna Salad Plate – served on a bed of mixed greens with tomatoes, cucumbers, green peppers and red onions	\$10.95
Chicken Salad Plate – served on a bed of mixed greens with tomatoes, cucumbers, green peppers and red onions	\$10.45

The Kismet Inn Wine List

White Wine

	<u>Glass</u>	<u>Bottle</u>
Ponticello Pinot Grigo	\$8.00	\$24.00
Cavit Pinot Grigio	\$9.00	\$33.50
Rockbrook Sauvignon Blanc	\$8.00	\$28.50
Donna Sol Chardonnay	\$8.00	\$24.00
Congress Springs Chardonnay	\$9.00	\$26.00

Sparkling White Wine

Korbel Brut	\$33.50 Bottle Only
Freixenet	\$7.50 Glass Only
Domaine Laurier	\$24.00 Bottle Only

Red Wine

	<u>Glass</u>	<u>Bottle</u>
Steeple Jack Shiraz	\$8.00	\$28.50
Dante Rubino Malbec	\$8.00	\$28.50
Fat Cat Pinot Noir	\$8.00	\$28.00
Congress Springs Pinot Noir	\$8.00	\$28.00
Black Ridge Merlot	\$8.00	\$24.00
Donna Sol Merlot	\$7.50	
Donna Sol Cabernet Sauvignon	\$7.50	
Berringer White Zinfandel	\$7.50	\$24.00

Wine Selection Subject to Availability