

Runyon's
Established 1981

Dinner

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“The race may not always be to the swift nor the
victory strong, but that’s how you bet.”

~ Damon Runyon

An American newsman & author, Damon Runyon was best known for his short stories celebrating the world of Broadway in New York City that grew out of the Prohibition era.

Appetizers

Lighthouse Clams

Local clams on the ½ shell with bacon, onion, roasted pepper, white wine & herb butter. Six or Twelve

Wings!

Been there, done that, but never this good!! Crisp & spicy with the best bleu cheese dressing.

Wing Trio

Served dry & crispy with three dipping sauces. Buffalo Bleu, Cracked Peppercorn and Ragin' Asian.

Fried Oysters

Freshly shucked oysters lightly coated with Panko bread crumbs, served crispy with wasabiyaki.

Pecan Crusted Crab Cakes

Pan fried Blue Claw crab with key lime chipotle aioli over corn and bean relish.

Clams Portuguese

Ten little necks & spicy chorizo sausage slowly steamed in a garlic & white wine sauce.

Fried Calamari

Tender calamari coated with our special blend of seasonings, crispy fried with a key lime chipotle aioli.

Oysters Runyon

Our original dish of freshly shucked oysters baked with creamy Cajun sauce and Swiss.

Rhode Island Calamari

Crispy flash fried calamari tossed with garlic, extra virgin olive oil & hot cherry peppers.

Irish Nachos

Fresh fried skin on, thin sliced spuds topped with chopped smoked bacon, scallions, & vine ripened tomatoes, drizzled with our homemade bleu cheese dressing.

South of the Border Quesadilla

Baked tortillas stuffed with chicken, diced plum tomato, green onion, & cheese blend with sides of fire roasted tomato salsa and sour cream.

Raw Bar

Order in any combination.

Six (6) piece minimum.

Little Neck Clams

Blue Point Oysters

Jumbo Shrimp

Mussel Pots

Two lbs. of Prince Edward Island Mussels served with house cut fries & lemon garlic aioli.

Mussels Cinzano

Sliced red onion, garlic, crushed red pepper flakes & fresh greens sautéed in extra virgin olive oil & sweet vermouth.

Bacon N Bleu

Chopped bacon, red onion, baby spinach, crumbled bleu cheese, white wine & lemon.

Thai Coconut Curry

Spicy house-made Thai coconut curry with grilled pineapple.

IPA Beer N Cheese

India Pale Ale, scallions, garlic & spicy chorizo. Finished with a three cheese blend.

Soups

Always homemade.

Always delicious.

Soup Du Jour

Ask what's cooking today.

Baked Onion Soup

A classic delight.

"Seaford" Bisque

Best seafood bisque on Long Island! Served with freshly ground pepper & sherry.

Chili & Chips

A crock of our famous chili, topped with a cheddar cheese blend, sides of sour cream & fire roasted salsa. Served with fresh fried crispy corn tortilla chips.

Entrées

Add our Soup Du Jour or a Market Salad

Napa Valley Chicken

Boneless chicken breasts sautéed with artichoke hearts & sun dried tomatoes in a garlic and lemon demi. Served with spinach whipped potatoes.

Porterhouse Pork Chop Au Poivre Vert

Premium reserve chop with a green peppercorn brandy Dijon brown sauce.

Mediterranean Tilapia

Sautéed sushi grade tilapia fillet in a pinot grigio wine sauce with sliced mushrooms, shallots, & chopped tomato. Finished with a drizzle of lemon infused extra virgin olive oil over wilted baby spinach. Served with jasmine rice.

Pistachio Crusted Salmon

Oven roasted North Atlantic salmon fillet with Chef's special pistachio nut butter crust. Served with sautéed bok choy & our house rice.

Runyon's Classics

Mahoney's Mile High Meatloaf

Thick cut all beef meatloaf finished on the grill with our house BBQ sauce, topped with mashed potatoes, brown gravy & crispy fried onions. Served with sautéed vegetables.

Sesame Fried Shrimp

Black & white sesame seed Panko breaded jumbo shrimp with the Chef's unique wasabiyaki sauce. Served with jasmine rice & bok choy.

Baby Back Ribs

1/2 rack of slow roasted for hours 'til they're falling off the bone. With homemade BBQ sauce, creamy coleslaw & fries.

Chicken Portofino

Lightly breaded cutlets sautéed in a rich Burgundy mushroom sauce and topped with melted Swiss cheese. Served over sour cream & onion mashed potatoes.

From the Grill

Certified Angus Beef Rib Eye

16oz bone-in choice rib eye finished with herb butter OR "Cowboy" style - with a western dry rub and topped with house-made crispy onions.

NY Shell Steak

Char-grilled to perfection, with chilled horseradish sauce.
Custom cut to order: 12oz or 16oz

Runyon's Celebrated House Steak

14oz NY sirloin marinated in our original sauce. Served sizzling with chilled horseradish sauce.

Steak & Shrimp

Char-grilled 10oz NY shell topped with a trio of jumbo shrimp and smothered in scampi sauce.

Pasta

Farmers Pasta

Baby spinach, chopped bacon and diced tomatoes tossed with penne in a light Romano cheese cream sauce. Finished with a sunny side up egg and toasted bread crumbs.

Linguine with White Clam Sauce

Chef's dozen (13) local littlenecks with garlic, white wine and extra virgin olive oil.

Catalan Shrimp

Jumbo shrimp simmered with sliced chorizo & northern white beans sautéed in extra virgin olive oil and garlic. Served over penne.

Chicken Pomodoro

Penne pasta tossed with chicken, sun-dried tomatoes, sliced garlic, extra virgin olive oil, fresh parsley & Romano cheese.

Chef's Salads

Caesar Salad

A classic with a healthy twist. Crisp greens with our eggless Caesar dressing, croutons & shaved Pecorino Romano.

Billy Goat Salad

Wild baby arugula, goat cheese, sun dried cranberries, golden raisins and toasted California sunflower seed. Served with green peppercorn balsamic vinaigrette.

Dressings: Asian Ginger, Burgundy Garlic, Bleu Cheese, Green Peppercorn Balsamic Vinaigrette & Thousand Island

Market Salad

Seasonal greens, tomatoes, cucumbers, shredded carrots, red cabbage & our homemade croutons.

The Wedge

Iceberg lettuce wedge, topped with our chunky bleu cheese dressing, chopped tomato & crumbled bacon.

Put Something Lean on Your Greens

Grilled or Blackened Chicken

Roasted North Atlantic Salmon

3 Pan Roasted or Blackened Jumbo Shrimp

6oz Sliced Grilled Steak

Our homemade dressings are for sale by the pint and the quart for you to enjoy at home.

Handhelds

Crispy Salmon Roll

Pan seared 8oz North Atlantic salmon, arugula & crispy onions in a GIANT flour tortilla.

Baja Fish Tacos

Crispy Mahi fillet on three warm flour tortillas, topped with Mexican slaw. Served with house rice and red chile mojo.

Chef's Sandwich

10oz of sliced NY sirloin steak open faced on grilled herb bread with an unbelievable bleu cheese brown sauce. Served with fries.

Carver Sandwich

10oz NY strip steak UNSLICED on toasted garlic hero with melted mozzarella cheese. Served with fries.

Gilgo Crab Sandwich

Pecan crusted crab cakes on a toasted roll with bacon, avocado & tomato. Served with key lime chipotle aioli & fries.

Pulled Pork

12 hour slow cooked pulled pork with 'put it on top' southern slaw on a toasted roll.

Fat Burgers

Half pound of Ground Sirloin ~ Served with coleslaw, fries and a pickle.

Lettuce, tomato & red onion available upon request.

Sirloin Beef Burger

One half pound of ground sirloin...all beef, lean and juicy.

Add cheese (American, Swiss, Mozzarella, Pepper Jack)

Add bacon Add chili

Bull Burger

A fried egg & bacon sits atop your burger with your choice of cheese

The Mess

Piled high with sautéed mushrooms, onions & your choice of cheese.

B.A.T.S. Burger

Smoked Bacon, Avocado, & a side of fire roasted Tomato Salsa.

Wing Thing Burger

Drenched with hot sauce & dripping with bleu cheese dressing.

Flyin' Hawaiian

Grilled pineapple, teriyaki sauce & hot cherry peppers, topped with two skewered jumbo fried shrimp. Served with our wasabiyaki sauce.

Veggie Burger

Grilled Dr. Praeger's all natural California 6oz veggie burger (vegan).

Substitute a Grilled Chicken Breast for any burger.