

APPETIZERS

- CREAMY LOBSTER BISQUE
GF
PN
16
- fresh lobster meat, brandy creme fraiche, chives
- MARINATED GREEK BEEF FILET SOUVLAKI
23
- tzatziki sauce, toasted pita points
- SPICY LOBSTER CRISPY RICE
GF
PN
27
- japanese mayo, cilantro, serrano, chives, soy sauce
- GENERAL TSOS CHICKEN MEATBALLS
21
- sweet & tangy, arbol chile, scallions
- MALIBU LOBSTER ROLL SLIDERS
PN
34
- maine lobster meat, old bay spice, sliced avocado, kewpie mayonnaise
- SWEET CORN ARANCINI
VG
19
- panko crusted risotto, fresh mozzarella, italian herbs, basil marinara
- BLUEPOINT OYSTERS OREGANATA (6)
PN
23
- seasoned bread crumbs, garlic, evoo
- CRISPY PARMESAN ARTICHOKE HEARTS
VG
17
- parmigiano reggiano, black truffle garlic aioli
- BANG PAI SHRIMP
PN
26
- sweet thai chili, sriracha, scallions
- SRIRACHA CHICKEN SPRING ROLLS
22
- pulled chicken, bayley hazen blue cheese, vermont cheddar, buffalo sriracha, wonton wrapper
- KOBE BEEF SLIDERS
25
- american wagyu, whiskey smoked caramelized onions, fontina cheese, bacon jam
- CHARGRILLED OCTOPUS (Greece)
GF
29
- nduga sausage, kalamata olives, pickled red onion, warm greek potato salad
- CRISPY EGGPLANT CHIPS
VG
22
- wildflower honey, sea salt, sage
- BRAISED BEEF SHORT RIB CROQUETTES
22
- panko crust, 3 cheese blend, spiced bechamel
- MARYLAND BLUE CRAB CAKE
PN
31
- heirloom beets, mandarin oranges, chives, citrus vinaigrette
- CHICKEN DUMPLINGS
21
- yamasa brewed soy & black rice vinegar, ginger & scallion sauce, edamame (steamed or pan fried)
- FLASH FRIED CALAMARI
PN
22
- crispy serrano peppers, spicy marinara, roasted garlic lemon aioli
- GOCHUJANG WINGS
19
- korean spices, toasted sesame seeds, scallions

SALADS

- SANTORINI
GF
VG
21
- roasted heirloom beets, watermelon, toasted pistachios, pickled red onion, fresh mint, crumbled feta ,citrus vinaigrette
- CREAMY BLACK TRUFFLE BURRATA
GF
VG
19
- marinated georgia peaches, prosciutto di palma, hot honey drizzle, sea salt
- COASTAL
GF
VG
19
- arugula, radicchio, L.I. roasted sweet corn, toasted pepitas, cotija cheese, jalapeno ranch
- HORIATIKI
GF
VG
19
- heirloom tomatoes, bell pepper, cucumber, onion, barrel aged feta, kalamata olives, dried oregano
- CAESAR
17
- romaine hearts, focaccia croutons, shaved pecorino romano, boquerones caesar dressing
- *Add to any salad
- Chicken +8 • Shrimp +12 • Salmon+16 • Filet Tips +16

FROM THE SEA

- WHOLE BRANZINO MEDITERRANEO (Greece)
GF
PN
44
- ladolemono, capers, fresh herbs, warm greek potato salad
- MEDITERRANEAN PAELLA
GF
PN
39
- (served in a hot paella pan) shrimp,pei mussels,little neck clams, saffron bomba rice
- DAY BOAT MAINE SCALLOPS
GF
PN
48
- pan seared, citrus corn risotto, marscapone cheese, pea tendrils
- WILD ALASKAN SALMON
GF
PN
39
- asparagus, cipollini onions, forest mushrooms, herbs, lemon verbena aioli
- JUMBO STUFFED FRESH WATER SHRIMP
GF
PN
46
- maryland blue crabmeat stuffing, saffron risotto, crispy leeks

REVEL
RESTAURANT & BAR
DINNER MENU

FROM THE LAND

- MARINATED SKIRT STEAK & PARMESAN TRUFFLE FRIES
56
- ROASTED AUSTRALIAN RACK OF LAMB
GF
60
- wildflower honey dijon & pistachio crust, fresh herbs, tri-color baby potatoes
- 10 OZ ANGUS FILET MIGNON
GF
65
- pan roasted on iron skillet, garlic herb compound butter, boursin cheese mashed potato, grilled asparagus
- 14 OZ PAN ROASTED TOMAHAWK PORK CHOP
44
- crispy brussels sprouts, bourbon peach marmalade, sweet potato waffle fries
- ROASTED STUFFED BOURSIN CHICKEN
GF
36
- bell & evans french cut, stuffed with spinach and boursin cheese, garden vegetable hash
- 1855 AGED PRIME BLACK ANGUS BURGER
27
- aged vermont white cheddar, thick cut slab bacon, parmesan truffle fries
- 8 HOUR BRAISED BONELESS SHORT RIB
GF
45
- barolo wine reduction, cipollini onions, baby carrots, roasted garlic mashed potatoes and chives

ARTISANAL FLATBREADS

- CAPRESE
VG
22
- oven roasted heirloom roma tomatoes, shredded mozzarella, olive tapenade, italian basil
- MILAN
23
- chicken milanese, havarti & mozzarella cheese, scallions, buttermilk ranch
- LOBSTER & SHRIMP SCAMPI
PN
29
- fresh lobster, shrimp, fontina cheese, chives, scampi sauce
- HOT HONEY
23
- crispy prosciutto, caramalized onions, stracciatella cheese, hot honey drizzle
- SPINACH & ARTICHOKE
VG
22
- baby spinach, marinated artichoke, manchego cheese, white truffle oil
- CAULIFLOWER CRUST
GF
VG
22
- shaved brussels sprouts, sweet corn, roasted purple potatoes, violife vegan mozzarella, sea salt truffle honey

PASTA

- BLACK LINGUINI FRUTTI DI MARE
PN
44
- shrimp, littleneck clams, mussels, calamari, calabrian chili, basil garlic marinara
- BUCATINI ANGELICA
32
- diced grilled chicken, spinach, garlic basil marinara, parmigiano reggiano
- RICOTTA GNOCCHI
32
- spicy italian crumbled sausage, sundried tomatoes, san marzano marinara, ricotta con latte
- PAPPARDELLE ARAGOSTA
PN
39
- fresh maine lobster meat, heirloom baby tomatoes, sweet corn, truffle parmesan cream
- TORTELLONI ALLA PANNA
VG
32
- handmade and stuffed with ricotta & parmigiano reggiano, wild mushrooms, roasted heirloom roma tomatoes, parma rosa sauce
- TRUFFLE LOBSTER MAC & CHEESE
PN
38
- cavatappi, gruyere, parmigiano reggiano, bechamel, toasted panko bread crumbs
- BURRATA RAVIOLI
VG
32
- creamy vodka sauce, shallots, italian basil
- TAGLIATELLE ALLA SCAMPI
PN
39
- gulf shrimp, garlic, sicilian lemon, citron infused olive oil, cherry tomatoes, lemon zest, panko bread crumbs

SIDES

- BEER BATTERED ONION RINGS
VG
14
- GRILLED ASPARAGUS
10
- PARMESAN TRUFFLE FRIES
VG
15
- ROASTED BRUSSELS SPROUTS
GF
VG
12
- SWEET POTATO WAFFLE FRIES
VG
14
- SAUTÉED SPINACH
GF
VG
11
- ROASTED GARLIC MASHED POTATOES
GF
VG
12

REVEL
RESTAURANT & BAR

- REVEL EVENTS
- Customized Event Planning
- On & Off Premise Catering
- Please Inquire with our Event Coordinator
- VOTED #1 RESTAURANT WITH EVENT SPACE
- in Nassau County!
- Mario Lopez Executive Chef

20% gratuity added to parties of 6 or more.

Please notify your server of any food allergies. Consuming raw or undercooked meets, proteins or fresh eggs may increase your risk of food borne illness especially if you have certain medical conditions.

- GF
Gluten Free
- VG
Vegetarian
- VN
Vegan
- PN
Pescatarian



MOCKTAILS

LO-LITO 10

Lime Juice, Simple Syrup,
Coconut Cream, Soda Water
(Mocktail Mojito)

PEER PRESSURE 10

Pomegranate Juice, Passion fruit Puree,
Lemon Juice, Ginger Ale, Club Soda

SUPER BUENO 10

Watermelon Puree,
Fresh Lime, Club Soda

BEERS

DRAUGHT

always in constant rotation; we are proud to offer
some of the newest & best assortments from
domestic, craft, micro, & international breweries.

ASK FOR CURRENT SELECTIONS

CRAFT BOTTLED

all craft bottles are rotated through the select styles
of each brewer, to showcase
the best each has to offer. from flagships
to seasonal & one offs.



BOTTLE & CAN

ALL - 8 | BUDWEISER

MICHELOB ULTRA | COORS LIGHT

HEINEKEN | HEINEKEN OO | HEINEKEN LIGHT

SUN CRUISER | CORONA | CORONA LIGHT

WHITE CLAW

MIXOLOGY

DAKOTAS ORCHID 18

Titos, St. Germaine, Lemon, White Cranberry

STRAWBERRY FIELDS 18

Cîroc Riviera Strawberry Limonade Vodka, Basil,
Lemonade, Club Soda

CITRUS LUSH 18

Bombay Sapphire Murcian Lemon Gin ,
Fresh Lemon Juice , Simple Syrup, Prosecco

THE GINNY 18

Hendricks Gin, St. Germaine, Lime, Simple Syrup,

MEZCAL MULE 19

Union Mezcal, Pineapple Juice, Fresh Lime, Ginger beer

BLACKBERRY BRAMBLE 17

Bulliet Bourbon, Mint, Lemon, Blackberry Syrup

POSEIDON PASSION 18

Tres Agaves Reposado, Passionfruit, Lime,
Agave, Tajin Rim

PINEAPPLE BALL 19

Cîroc Coconut Vodka, Pineapple Juice, Coco Lopez

MILLIONAIRE MARTINI 32

JCB Pure Vodka, Dry Vermouth, Hint of Green Olive Juice

JUST PEACHY 17

Angels Envy Bourbon, Peach Puree, Fresh Lemon,
Simple Syrup

WATERMELON SUGAR 18

Astral Tequila, Watermelon Juice, Fresh Lime, Sugar Rim

REVEL SANGRIA 17

Choice of Red or White Wine, Pineapple Juice,
Cranberry Juice, Brandy, Peach Schnapps

PURPLE RAIN 18

The Better Mans Lavendar Gin, Lemon, St. Germain

PAIGE SIX NEWS 19

Cîroc Passion Fruit Vodka, Aperol, Orange,
Lemon, Club Soda

PERFECTLY PEARED 19

Grey Goose Pear Vodka, Amaretto, Lemon, Orgeat Syrup

RBF (REVELS BEST FRIEND) 18

Makers Mark, Orange Bitters, Cinnamon

MORADA PALOMA 18

Vida Morada Lavender Tequila , Grapefruit Juice ,
Fresh Lime , Simple Syrup

COCONUT RUM PUNCH 17

Bacardi Coconut , Dark Rum , Pineapple ,
Pomegranate, Sugar Rim

WINE

WHITE

- Pinot Grigio DOC, Guinigi (Italy) **15/56**
- Pinot Grigio, Sea Glass (Santa Barbara, California) **16/60**
- Sauvignon Blanc, Forty Vines (Central Valley, CA) **14/52**
- Sauvignon Blanc, Crowded House (New Zealand) **16/60**
- Sauvignon Blanc, Kim Crawford (New Zealand) **15/56**
- Rosé, Hampton Water (France) **14/52**
- Rosé, The Pale (Provence, France) **15/56**
- Chardonnay, Mercer Bros (Washington) **14/52**
- Chardonnay, La Crema (Monterey, CA) **17/62**
- Chardonnay, Cambria (Santa Maria Valley, CA) **17/62**
- Riesling, Moselland (Mosel, Germany) **14/52**
- Moscato, Villa Rosa D'Asti DOCG (Piedmonte, Italy) **14/52**

SPARKLING & CHAMPAGNE

- Prosecco, Mionetto (Italy) 187ml **15**
- Prosecco, Guinigi (Italy) **50**
- Prosecco Rosé DOC, Guinigi (Treviso, Italy) **52**
- Veuve Clicquot Brut (France) **160**
- Moët & Chandon Imperial Brut Champagne (France) **225**
- Perrier-Jouet Grand Brut Champagne (France) **160**
- Dom Perignon Brut Champagne **525**

RED

- Pinot Noir, Meiomi (California) **15/56**
- Pinot Noir, Acrobat (Oregon) **14/52**
- Pinot Noir, Silver Peak (California) **15/56**
- Merlot, Robert Mondavi, Private Selection 'Rum-Barrel Aged' (California) **17/64**
- Malbec, UNO (Mendoza, Argentina) **16/60**
- Chianti Classico DOCG, Carpineto (Tuscany, Italy) **15/58**
- Red Blend, Rhiannon (California) **14/52**
- Cabernet Sauvignon, Silver Peak (California) **14/52**
- Cabernet Sauvignon, Charles Smith Substance (Washington) **17/64**
- Cabernet Sauvignon, Unshackled (Central Coast, California) **16/60**
- Cabernet Franc, Damiani (Finger Lakes, NY) **16/60**
- Bordeaux, Chateau La Graviere (France) **14/52**

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