

RAW BAR

<p>Narragansett Bay Littlenecks Oysters \$12 half doz. / \$24 dozen</p>	<p>Jumbo Shrimp Cocktail \$16 4 pieces</p>	<p>Local New England \$18 half doz. / \$36 dozen</p>
<p>Small Shellfish for 1 \$23 3 Oysters 3 Littlenecks 2 Shrimp</p>	<p>Large Shellfish for 2 \$46 6 Oysters 6 Littlenecks 4 Shrimp</p>	
<p><i>*Served with lemon, cocktail sauce and daily mignonette*</i></p>		

SOUPS, SALADS AND APPETIZERS

<i>Rhode Island Clam Chowder</i>	6 9
Our Signature Clear Broth Chowder with Chopped Clams and Fresh Thyme	
<i>Native Lobster Bisque</i>	12
Native Lobster Simmered in Lobster Broth with Sherry and Cream	
<i>Local Farmed Baby Greens</i>	8
Tomatoes, Cucumbers, Balsamic Onions, Radishes and White Balsamic	
<i>Traditional Caesar Salad</i>	
10 Romaine, Garlic Croutons, Parmesan and Creamy Caesar Dressing <i>Add Marinated White Anchovies \$3.00</i>	
<i>Wedge Salad</i>	12
Iceberg Lettuce, Herbed Buttermilk Dressing, Pickled Red Onion, Applewood Bacon & Bleu Cheese	

House-made Charcuterie and Locally Sourced Cheese Selections

Served with Pickled Vegetables, House-Made Relish, Candied Nuts and Sauces
Select Three **21** Select Five **35**

<i>Rhode Island Mushroom Saute</i>	12
Black Garlic Puree, Grilled Baguette, Grey Barn Blue Cheese, Madeira, Herbs and Cultured Butter	
<i>Foie Gras Torchon</i>	18
House cured Torchon, Himalayan Pink Salt, Brioche French Toast, Candied Pecan Dust, Pickled Cranberries and Their Syrup	
<i>Crispy Heritage Pork Belly</i>	13
Chili Aioli, Pickled Charred Shishito Peppers, Smoked Paprika BBQ, Pickled Red Onion	
<i>Sautéed Pt Judith Calamari</i>	14
Roasted Garlic, Capers, Lemon, Spanish Chorizo, Tomato, Parsley Pesto and Micro Celery	
<i>Crispy Brussels Sprouts</i>	11
Maple-Tahini Dressing, Sesame Seeds and Shaved Cured Egg Yolk	
<i>Duck Scotch Egg</i>	12
Wrapped in Duck Sausage, Breaded and Deep Fried, House-Made Sriracha and Honey Bourbon Sauce	
<i>Truffle Frites</i>	12
House Cut Potatoes, Parsley, Truffle Salt, Aged Gouda and White Truffle Oil	

ENTRÉES

<i>Individual Beef Wellington</i>	42
Foie Gras Pâté, Puff Pastry, Potato Puree, Glazed Carrots, Perigeaux Sauce	
<i>Pan Seared Native Catch of the Day</i>	31
Roasted Cherry Tomatoes, Garlic, Basil and Italian Cous Cous	
<i>Grilled Native Swordfish</i>	28
Creamed Turnip Puree, Smoked Fingerling Potatoes Salad, Kale and Bacon Sherry Dressing	
<i>Steak Frites</i>	31
Prime Flat Iron Steak, Au Poivre Sauce and House Cut Fries	
<i>Seared Georges Bank Scallops</i>	36
Roasted Corn and Chanterelle Mushroom Risotto, Pea Tendril, Radishes and Truffle Honey	
<i>Pan Seared All-Natural Chicken Breast</i>	22
Arugula Salad, Roasted Seasonal Vegetables and Chicken Jus	
<i>Crispy Duck Breast</i>	34
Sweet Potato Puree, Kale, Caramelized Parsnip and Port Glaze	
<i>Native Lobster and Shellfish Stew</i>	41
Native Lobster, Scallops and Clams, Saffron, Tomato, Carrot, Onion, Fennel and Confit Potato, Puff Pastry	
<i>Lobster Mac and Cheese</i>	24
Rigatoni, Native Lobster, Mascarpone, Fontina, Aged Gouda and Toasted Truffle Crumbs	

A LA CARTE SIDES

Potato Puree	8	Glazed Carrots	8
Roasted Brussel Sprouts	8	Lyonnais Potatoes	8
Jumbo Asparagus	8		

Our Local Partners

Kinnealey Meats, Brockton, MA □ Royalton Farms, Royalton, VT □ Cyrus Turkey Farm, Tiverton, RI
 Rose Hill Heirlooms, Wakefield, RI □ Wishing Stone Farm, Tiverton, RI □ Bluff Hill Cove Oysters, Pt Judith, RI
 F/V Alexa Marie, Point Judith, RI □ Salt Water Farms, RI □ Vermont Farmstead Cheese Company, VT
 Grey Barn Cheeses, MA □ Newport Specialty Foods, RI □ F/V Proud Mary, Pt Judith, RI
 K&B Maple Syrup, Slocum, RI □ KJS Seafood, Point Judith, RI □ M.F. Foley Seafood, New Bedford, MA

Consumption of raw or undercooked meat and shellfish may increase your risk for foodborne illness
 Not Responsible for any meat cooked medium well or well
 Please inform your server of any food allergies prior to ordering