

RAW BAR

Narragansett Bay Littlenecks
\$12 half doz. / \$24 dozen

Jumbo Shrimp Cocktail
\$16 4 pieces

Local New England Oysters
\$18 half doz. / \$36 dozen

Small Shellfish for 1 \$23
3 Oysters 3 Littlenecks 2 Shrimp

Large Shellfish for 2 \$46
6 Oysters 6 Littlenecks 4 Shrimp

Served with lemon, cocktail sauce and daily mignonette

Rhode Island Clam Chowder Clear Broth Chowder with Chopped Clams, Fresh Thyme 6/9

Native Lobster Bisque Local Lobster Simmered in Lobster Broth with Sherry and Cream 12

Local Farmed Baby Greens Tomatoes, Cucumbers, Balsamic Onions, Radishes, and White Balsamic 8

Traditional Caesar Salad 10
Romaine, Garlic Croutons, Parmesan, and Creamy Dressing.
Add Marinated White Anchovies for 3

Wedge Salad 12
Iceberg Lettuce, Herbed Buttermilk Dressing, Pickled Red Onion, Applewood Bacon and Bleu Cheese

Chopped Salad 14
Local Greens, Roasted Beets, Berkshire Bacon, Blue Cheese, Tomatoes, Cucumbers, Pickled Onions,
Hard-boiled Egg, White Balsamic Vinaigrette

Add to Any Salad: Natural Chicken Breast 9 | 5 oz Flat Iron Steak 14 | Grilled Gulf Shrimp 9 | Lobster Salad 18

Crispy Heritage Pork Belly 13
Chili Aioli, Pickled Charred Shishito Peppers, Smoked Paprika BBQ, Pickled Red Onion

Duck Scotch Egg 12
Wrapped in Duck Sausage, Breaded and Deep Fried, House-Made Sriracha and Honey Bourbon Sauce

Crispy Brussel Sprouts 11
Maple-Tahini Dressing, Sesame Seeds and Shaved Cured Egg Yolk

Sautéed Pt Judith Calamari 14
Roasted Garlic, Capers, Lemon, Spanish Chorizo, Tomato, Parsley Pesto and Micro Celery

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**

All sandwiches are served with house made pickles and a choice of hand-cut fries or mixed greens

Certified Angus Burger ½ lb Chuck Burger, Griddled Brioche Bun, Petite Greens, Tomato & Raw Onion 14
Add Alehouse Cheddar, Swiss, Great Hill Blue **\$1 ea**
Add Caramelized Onion, Sautéed Mushrooms and Applewood Bacon **\$2.50 ea**
Add Sunny Duck Egg or Truffle Mayonnaise **\$4 ea**

Lobster Salad BLT 22
Griddled Torpedo, Native Lobster, Dill-Shallot Aioli, Lettuce, Tomato, Celery, Apple-Wood Smoked Bacon

The "Reuben Cuban" 14
Slow-Roasted Pork Shoulder, Shaved Black Forest Ham, Swiss, Bread & Butter Cabbage Slaw, Pepperoncini
Schmear

Grilled Chicken Sandwich 13
Carmelized Shallot, Applewood Bacon, Sugarhouse Edam Cheese, Lemon Aioli with Petit
Lettuces on Multigrain Bun

Lobster Mac & Cheese Fresh Pasta, Aged Gouda, Fontina, Mascarpone, Lobster, Truffle Crumbs 22

Steak Frites au Poivre 5 or 10 oz Grilled Flat Iron and Hand-Cut Fries 16/31

Pan Seared All-Natural Chicken Breast 22
Arugula Salad, Roasted Seasonal Vegetables and Chicken Jus

Pan Seared Native Catch of the Day 24
Roasted Cherry Tomatoes, Garlic, Basil and Italian Cous Cous

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