

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 Sampler \$23
 3 Oysters 3 Littlenecks 2 Shrimp

Large Shellfish Sampler \$46
 6 Oysters 6 Littlenecks 4 Shrimp

Served with lemon, cocktail sauce and daily mignonette

SOUPS, SALADS AND APPETIZERS

<i>Rhode Island Clam Chowder</i>	69
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 Vinaigrette	
<i>Traditional Caesar Salad</i>	10
Romaine, Garlic Croutons, Parmesan and Creamy Caesar Dressing	
<i>Add Marinated White Anchovies for 3</i>	
<i>Wedge Salad</i>	12
Iceberg Lettuce, Buttermilk Ranch Dressing, Pickled Red Onion, Cherry Tomatoes, Applewood Bacon and Blue 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 Sauté</i>	12
Black Garlic Puree, Grilled Baguette, Blue Cheese, Madeira, Herbs and Cultured Butter	
<i>Foie Gras Torchon</i>	18
House cured Torchon, Himalayan Pink Salt, Brioche French Toast, Candied Nuts, Pickled Cranberries	
<i>Roasted Cabbage-Brined Octopus</i>	18
Sautéed Baby Bok Choy, Harissa Hummus, Black Garlic Purée, Beet Chips	
<i>Crispy Heritage Pork Belly</i>	14
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>	12
Maple-Tahini Dressing, Sesame Seeds and Shaved Cured Egg Yolk	
<i>Duck Scotch Egg</i>	13
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 with Truffle Mayo	
<i>Add a Duck Egg for 4</i>	

ENTRÉES

<i>Beef Wellington</i> Foie Gras Mousse, Puff Pastry, Potato Purée, Glazed Carrots, Perigeaux Sauce	46
<i>Pan Seared Native Catch of the Day</i> Roasted Sweet Potatoes and Beets, Baby Arugula, Spicy Garlic Vinaigrette	32
<i>Steak Frites</i> Prime Flat Iron Steak, Au Poivre Sauce and House Cut Fries	29
<i>Grilled NY Sirloin Steak</i> Chimichurri Sauce, Pickled Sweet Onions, Lyonnaise Potatoes <i>Add Seared Scallops for 15</i>	45
<i>Grilled Beer-Brined Long Bone Pork Chop</i> Sweet Potato and Pear Hash, Broccolini, Fried Pickled Red Onions, Maple Bourbon Glaze	42
<i>Crispy Duck Breast</i> Farro, Baby Spinach, Winter Fruit Sauce	36
<i>Pan Seared All-Natural Chicken Breast</i> Roasted Seasonal Vegetables, Potato Purée and Chicken Jus	29
<i>Seared Georges Bank Scallops</i> Roasted Winter Squash Risotto, Pea Tendril, Radishes and Truffle Honey	36
<i>Seared Tuna Niçoise</i> Smoked Fingerling Potatoes, Boiled Egg, Haricots Verts, Niçoise Olives, Baby Greens Roasted Onion Vinaigrette	32
<i>Native Lobster and Shrimp Scampi</i> Native Lobster, Shrimp, Tomatoes, Roasted Garlic, Capers in White Wine Butter Sauce over Egg Tagliatelle	41
<i>Lobster Mac and Cheese</i> Rigatoni, Native Lobster, Mascarpone, Fontina, Aged Gouda and Toasted Truffle Crumbs	26
<i>Autumnal Risotto</i> Roasted Winter Squash Risotto with Sautéed Local Vegetables and Basil Oil	22

A LA CARTE SIDES

Potato Purée	8	Roasted Sweet Potatoes	8
Sautéed Brussel Sprouts	8	Lyonnaise Potatoes	8
Broccolini	8	Sautéed Spinach	8

Our Local Partners

Greenview Farm, Wakefield, RI □ Rose Hill Heirlooms, Wakefield, RI □ Royalton Farms, Royalton, VT □
 Cyrus Turkey Farm, Tiverton, RI □ Vermont Farmstead Cheese Company, VT □
 Bluff Hill Cove Oysters, Pt Judith, RI □ F/V Alexa Marie, Point Judith, RI □ Salt Water Farms, RI □
 Kinnealey Meats, Brockton, MA □ Anthony's Seafood, Middletown, RI □
 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

Executive Chef: Kevin Wood
 Sous Chef: CJ Mitchell
 Kitchen Manager: Keny Gonzalez

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