**RAW BAR**

<table>
<thead>
<tr>
<th>Narragansett Bay Littlenecks</th>
<th>Jumbo Shrimp Cocktail</th>
<th>Local New England Oysters</th>
</tr>
</thead>
<tbody>
<tr>
<td>$12 half doz. / $24 dozen</td>
<td>$16 4 pieces</td>
<td>$18 half doz. / $36 dozen</td>
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</tbody>
</table>

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*

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**Rhode Island Clam Chowder**  
Our Signature Clear Broth Chowder with Chopped Clams and Fresh Thyme

**Native Lobster Bisque**  
Local Lobster Simmered in Creamy Lobster Broth with Sherry

**Local Farmed Baby Greens**  
Tomatoes, Cucumbers, Balsamic Onions, Radishes, White Balsamic Vinaigrette

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

**Wedge Salad**  
Iceberg Lettuce, Buttermilk Ranch Dressing, Pickled Red Onion, Cherry Tomatoes, Applewood Smoked Bacon, Blue Cheese

**Chopped Salad**  
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 Top Sirloin Steak 14  |  Grilled Shrimp 9  |  Lobster Salad 18

**Crispy Heritage Pork Belly**  
Crispy Plantain, Pineapple Jalapeno Salsa, Charred Shisito Pepper, Manchamentel Sauce

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

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

**Sautéed Pt Judith Calamari**  
Roasted Garlic, Capers, Lemon, Spanish Chorizo, Tomato, Parsley Pesto

**Truffle Frites**  
House Cut Potatoes, Parsley, Truffle Salt, Aged Gouda with Truffle Mayo  
*Add a Duck Egg for 4*

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

Eggs Benedict 14
Two Poached Rhode Island Farm Eggs over Black Forest Ham on English Muffin topped with Hollandaise, served with Breakfast Potatoes

Lobster Omelet 20
Three Rhode Island Farm Eggs filled with Native Lobster, Mushrooms, Fontina and Aged Gouda Cheeses, served with Breakfast Potatoes

Rhode Island Farm Omelet 14
Three Rhode Island Farm Eggs filled with Local Vegetables and Alehouse Cheddar, served with Breakfast Potatoes

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

Lobster Salad BLT 22
Native Lobster, Dill-Shallot Aioli, Lettuce, Tomato, Celery, Applewood Smoked Bacon on a Brioche Roll

The “Reuben Cuban” 15
Slow-Roasted Pork Shoulder, Shaved Black Forest Ham, Swiss, Bread & Butter Cabbage Slaw, Pepperoncini Schmear on Rye Bread

Rhode Island Farm Omelet 14
Three Rhode Island Farm Eggs filled with Local Vegetables and Alehouse Cheddar, served with Breakfast Potatoes

Certified Angus Burger 14
½ lb Chuck Burger, Petite Lettuces, Tomato & Raw Onion, Griddled Brioche Bun
Add Alehouse Cheddar, Swiss, Great Hill Blue 1 ea
Add Sunny Duck Egg or Truffle Mayonnaise 4 ea
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Native Lobster, Dill-Shallot Aioli, Lettuce, Tomato, Celery, Applewood Smoked Bacon on a Brioche Roll

The “Reuben Cuban” 15
Slow-Roasted Pork Shoulder, Shaved Black Forest Ham, Swiss, Bread & Butter Cabbage Slaw, Pepperoncini Schmear on Rye Bread

Fried Chicken Sandwich 15
Swiss, Spicy Mayo, Local Greens, House Made Pickles, Onion, Tomato, on a Brioche Bun

Our Local Partners

Greenview Farm, Wakefield, RI o Rose Hill Heirlooms, Wakefield, RI o Royalton Farms, Royalton, VT o Cyra’s Turkey Farm, Tiverton, RI o Vermont Farmstead Cheese Company, VT o Bluff Hill Cove Oysters, Pt Judith, RI o Salt Water Farms, RI o Grey Barn Cheeses, MA o Kinnealey Meats, Brockton, MA o Newport Specialty Foods, RI o Slocum Sugarhouse, Slocum, RI o Anthony’s Seafood, Middletown, RI o M.F. Foley Seafood, New Bedford, MA

Executive Chef: CJ Mitchell
Kitchen Manager: Keny Gonzalez

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