**SOUPS, SALADS AND APPETIZERS**

**Rhode Island Clam Chowder** 6/9
Our Signature Clear Broth Chowder with Chopped Clams and Fresh Thyme

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

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

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

**Wedge Salad** 12
Iceberg Lettuce, Buttermilk Ranch Dressing, Pickled Red Onion, Cherry Tomatoes, Applewood Bacon and Blue Cheese

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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

**Rhode Island Mushroom Sauté** 12
Black Garlic Puree, Grilled Baguette, Blue Cheese, Madeira, Herbs and Cultured Butter

**Octopus Carpaccio** 18
Pickled Celery, Smoked Potatoes, Orange Segments, Lemon Vinaigrette, Micro Celery

**Crispy Heritage Pork Belly** 14
Crispy Plantain, Pineapple Jalapeno Salsa, Charred Shisito Pepper, Manchamantel Sauce

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

**Crispy Brussels Sprouts** 12
Maple-Tahini Dressing, Sesame Seeds and Shaved Cured Egg Yolk

**Duck Scotch Egg** 13
Wrapped in Duck Sausage, Breaded and Deep Fried, House-Made Sriracha and Honey Bourbon Sauce

**Truffle Frites** 12
House Cut Potatoes, Parsley, Truffle Salt, Aged Gouda with Truffle Mayo

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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

| RAW BAR |
|-----------------|-----------------|-----------------|
| Narragansett Bay Littlenecks | Jumbo Shrimp Cocktail | Local New England Oysters |
| $12 half doz. / $24 dozen | $16 4 pieces | $18 half doz. / $36 dozen |
| Small Shellfish Sampler $23 | Large Shellfish Sampler $46 |
| 3 Oysters 3 Littlenecks 2 Shrimp | 6 Oysters 6 Littlenecks 4 Shrimp |

*Served with lemon, cocktail sauce and daily mignonette*
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ENTRÉES

**Beef Wellington**
Foie Gras Mousse, Puff Pastry, Mashed Potato Purée, Sautéed Spinach Glazed Carrots, Perigeaux Sauce

**Pan Seared Native Catch of the Day**
White Bean, Cherry Tomatoes, Summer Squash, Garlic, Shallots, Crispy Smoked Potato Chip, Chili Oil

**Steak Frites**
Prime Top Sirloin Steak, Au Poivre Sauce and House Cut Truffle Wedges

**Crispy Duck Breast**
Local Roasted Baby Turnips, Sautéed Squash and Zucchini, Parisian Gnocchi, Green Garlic Vinaigrette

**Pan Seared All-Natural Chicken Breast**
Herb Farro, Arugula Pesto, Seasonal Vegetables, Garlic Rosemary Jus

**Seared Georges Bank Scallops**
Blueberry Goat Cheese Risotto, Spinach Puree, Garlic Tossed Green Beans, Burnt Orange Honey

**Lobster Mac and Cheese**
Rigatoni, Native Lobster, Mascarpone, Fontina, Aged Gouda and Toasted Truffle Crumbs

**Tofu and Vegetables**
Tofu, Sautéed Local Seasonal Vegetables, Sweet Corn Puree, Smoked Tomato Vinaigrette

A LA CARTE SIDES

<table>
<thead>
<tr>
<th>Side</th>
<th>Price</th>
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<tbody>
<tr>
<td>Potato Purée</td>
<td>8</td>
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<tr>
<td>Lyonnaise Potatoes</td>
<td>8</td>
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<tr>
<td>Sautéed Brussel Sprouts</td>
<td>8</td>
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<tr>
<td>Sautéed Spinach</td>
<td>8</td>
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<tr>
<td>Zucchini &amp; Squash</td>
<td>8</td>
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Our Local Partners
Greenview Farm, Wakefield, RI • Rose Hill Heirlooms, Wakefield, RI • Royalton Farms, Royalton, VT •
Cyra’s Turkey Farm, Tiverton, RI • Vermont Farmstead Cheese Company, VT •
Bluff Hill Cove Oysters, Pt Judith, RI • Salt Water Farms, RI • Grey Barn Cheese, MA •
Kinnealey Meats, Brockton, MA • Newport Specialty Foods, RI • Slocum Sugarhouse, Slocum, RI •
Anthony’s Seafood, Middletown, RI • M.F. Foley Seafood, New Bedford, MA

Executive Chef: Carlton Mitchell
Kitchen Manager: Keny Gonzalez