

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

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

Native Lobster Bisque 12
Local Lobster Simmered in Creamy Lobster Broth with Sherry

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

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

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

Chopped Salad 14
Local Greens, Roasted Beets, Applewood Smoked 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 14 | Grilled Shrimp 9 | Lobster Salad 18

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

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

Crispy Brussel Sprouts 12
Maple-Tahini Dressing, Sesame Seeds, Shaved Cured Egg Yolk

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

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

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 served with house made pickles and a choice of hand-cut fries, mixed greens, or Truffle Frites \$5

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 Caramelized Onion, Sautéed Mushrooms, Applewood Smoke Bacon, Fired Egg 2.50 ea

Side of Truffle Mayonnaise 4 ea

The "Reuben Cuban" 15

Slow-Roasted Pork Shoulder, Shaved Black Forest Ham, Swiss, Bread & Butter Cabbage Slaw, Pepperoncini Schmeare on Rye Bread

Lobster Salad BLT 22

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

Fried Chicken Sandwich 15

Swiss, Spicy Mayo, Local Greens, House Made Pickles, Onion, Tomato, on a Brioche Bun

Lobster Mac & Cheese 22

Fresh Pasta, Aged Gouda, Fontina, Mascarpone, Lobster, Truffle Crumbs

Steak Frites au Poivre 31

10 oz Grilled Top Sirloin served with Hand-Cut Fries

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.