Consumption of raw or undercooked meat and shellfish may increase your risk for foodborne illness. Please inform your server of any food allergies prior to ordering.

### RAW BAR

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

### SOUPS, SALADS AND APPETIZERS

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

**Winter Vegetable Minestrone**
Smokey Tomato Broth, Ricotta Cavatelli, Roasted Garlic

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

**Traditional Caesar Salad**
Baby Romaine Hearts, Garlic Crunchy Seeds, Parmesan, Creamy Caesar Dressing
*Add Marinated White Anchovies for $3*

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

**Beet Tartare**
House Seeded Cracker, Pumpkin Seed Spread, Grapefruit, Cucumber, Humboldt Fog Goat Cheese

**Chef’s Selection of House-made Charcuterie and Locally Sourced Cheese**
Served with Pickled Vegetables, House-Made Relish, Candied Nuts and Sauces
*Small 26 Large 35*

**French Onion Toast**
Mystic Cheese Co. “Melinda Mae” Cheese, Carmelized Onion Puree, Black Garlic, Candied Kumquats

**Crispy Heritage Pork Belly**
Al Pastor Glaze, Corn Spaetzle, Pickled Sweet Onion, Cilantro

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

**Arancini**
Bayley Hazen Bleu Cheese, Red Pepper Agridolce, Honey & Marcona Almonds

*Dinner 2022*
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Executive Chef: Derrick Marquiss
Chef de Cuisine: Neil Sowa
Pastry Chef: Kendra Starr

ENTRÉES

**Beef Wellington**
46
Foie Gras Mousse, Puff Pastry, Mashed Potato Purée, Sautéed Local Greens, Glazed Carrots, Perigeeaux Sauce

**Native Catch of the Day**
32
Roasted Sweet Potatoes, Chorizo, Heirloom Beans, Crispy Okra, Lemon, Capers

**Steak Frites**
31
Prime Flat Iron Steak, Braised Onion, Shoestring Frites

**Crispy Duck Breast**
36
Local Roasted Baby Turnips, Sautéed Squash and Zucchini, Parisian Gnocchi, Green Garlic Vinaigrette

**Wagyu Beef Short Rib**
39
Creamy Polenta, Shaved Brussels Sprouts, Whole Grain Mustard & Port Wine Demi Glace

**Pan-Seared All Natural Chicken Breast**
34
Herbed Farro, Arugula Pesto, Seasonal Vegetables, Garlic Rosemary Jus

**Lobster Mac and Cheese**
26
Fresh Pasta, Native Lobster, Mascarpone, Fontina, Aged Gouda, Toasted Truffle Crumbs

**Potato & Caramelized Onion Pierogies**
22
Maple Glazed Mushrooms, Baby Kale, Creamy Leeks, Ginger-Butternut Puree

A LA CARTE SIDES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato Purée</td>
<td>8</td>
</tr>
<tr>
<td>Sautéed Local Greens</td>
<td>8</td>
</tr>
<tr>
<td>Shaved Brussels Sprouts</td>
<td>8</td>
</tr>
<tr>
<td>Creamy Polenta</td>
<td>8</td>
</tr>
<tr>
<td>Glazed Mushrooms</td>
<td>8</td>
</tr>
<tr>
<td>Sweet Potato Succotash</td>
<td>8</td>
</tr>
<tr>
<td>House Cut French Fries</td>
<td>8</td>
</tr>
<tr>
<td>Add Truffle Mayo</td>
<td>4</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
Mystic Cheese Co. Mystic, CT
Bluff Hill Cove Oysters, Pt Judith, RI
Salt Water Farms, RI
Grey Barn Cheeses, 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
Dave Snow Heirlooms, Warren, RI
4 Town Farm, Seekonk, MA
Gnarly Vines Farm, Tiverton, RI
Interstellar Microgreens, West Warwick, RI