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>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>
</tr>
</tbody>
</table>

**Small Shellfish Sampler $23**
3 Oysters 3 Littlenecks 4 Shrimp

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

*Served with lemon, cocktail sauce and daily mignonette*

### Rhode Island Clam Chowder
Our Signature Clear Broth Chowder with Chopped Clams, 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

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

### Chopped Salad
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 Flat Iron 14
- Grilled Shrimp 9
- Lobster Salad 18

### Chef’s Selection of House-made Charcuterie and Locally Sourced Cheese
Served with Pickled Vegetables, House-Made Relish, Candied Nuts and Sauces

<table>
<thead>
<tr>
<th>Small</th>
<th>Large</th>
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</thead>
<tbody>
<tr>
<td>26</td>
<td>35</td>
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</tbody>
</table>

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

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

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

### Beet Tartare
House Baked Seedy Cracker, Pumpkin Seed Spread, Grapefruit, Cucumber & Humbolt Fog Goat Cheese

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

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

### Lobster Salad BLT
Native Lobster, Dill- Shallot Aioli, Lettuce, Tomato, Celery, Applewood Smoke Bacon on House Made Challah

### Buttermilk Fried Chicken Breast Sandwich
Swiss, Spicy Mayo, Local Greens, House Made Pickles, Onion, Tomato, on a house baked Milk Bread Roll

### Crispy Fish Sandwich
Atlantic Haddock, Celeriac Remoulade, Lettuce & Tomato, on a house baked Milk Bread Roll

### Lobster Mac & Cheese
Fresh Pasta, Aged Gouda, Fontina, Mascarpone, Lobster, Truffle Crumbs

### Steak Frites
Prime Flat Iron Steak, Braised Onion, Shoestring Frites