

RAW BAR*

Caviar Service

Russian Crown Ossetra \$110

Hard Cooked Egg, Brunoise Shallot, Parsley, Crème Fraiche, Brioche Toast

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|---|---|---|
| Littlenecks \$12 half doz. / \$24 dozen | Jumbo Shrimp Cocktail \$16 4 pieces | Oysters \$18 half doz. / \$36 dozen |
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Small Shellfish Sampler \$28
 3 Oysters 3 Littlenecks 3 Shrimp

Large Shellfish Sampler \$49
 6 Oysters 6 Littlenecks 6 Shrimp

Served with lemon, cocktail sauce and daily mignonette

SOUPS, SALADS AND APPETIZERS

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| <i>Rhode Island Clam Chowder</i> | 7 10 |
| Clear Broth Chowder, Clams, Potatoes, Bacon, Fennel | |
| <i>Lobster Bisque</i> | 16 |
| Shucked Lobster, Sherry, Cream | |
| <i>French Onion Soup</i> | 14 |
| Caramelized Onion, Gruyere Cheese, Crostini | |
| <i>Field Greens</i> | 8 |
| Shaved Vegetables, Herbs, Toasted Seeds, Lemon Vinaigrette | |
| <i>Traditional Caesar Salad</i> | 10 |
| Baby Romaine Hearts, EVOO Crouton, Parmesan, Creamy Caesar Dressing | |
| <i>Add Marinated White Anchovies for 3</i> | |
| <i>Beef Tartare</i> | 14 |
| Capers, Cornichon, Anchovies, Spicy Aioli, Crostini | |
| <i>Heirloom Tomatoes & Buratta</i> | 14 |
| Arugula Pesto, Balsamic Reduction, Crispy Parmesan | |

*Selection of Domestic & Imported Charcuterie & Cheeses**

Whole Grain Mustard, Cornichon, Salted Nuts, Seasonal Compote, Crostini
 5 Cheeses 26 3 Cheeses & 2 Meats 30 5 Cheeses & 3 Meats 36
Add Honey Comb \$4

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| <i>Crispy Pork Belly</i> | 14 |
| Sticky Chili Glaze, Soy-Caramel Brussels Sprouts | |
| <i>Duck Scotch Egg*</i> | 14 |
| Sausage, Honey-Bourbon Aioli, Siracha, Pickled Onion | |
| <i>Crab Cake</i> | 16 |
| Corn Relish, Chipotle Aioli | |
| <i>Escargot</i> | 13 |
| Burgundy Snails, Garlic Butter, Gremolata Crumb | |
| <i>Seared Foie Gras</i> | 22 |
| Brioche, Citrus, Gooseberry Jam | |
| <i>Roasted Bone Marrow</i> | 16 |
| Crostini, Herb Salad, Toasted Crumbs | |

*Consumption of raw or undercooked meats, poultry, shellfish and eggs may increase your risk of food borne illness
 Please inform your server of any food allergies prior to ordering

ENTRÉES

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| <i>Beef Wellington*</i> | 48 |
| Foie Gras Mousse, Puff Pastry, Whipped Potatoes, Sautéed Greens, Glazed Carrots, Perigeaux Sauce | |
| <i>Grilled Atlantic Swordfish*</i> | 35 |
| Italian Cous Cous, Stewed Tomatos, Olives, Capers, Eggplant, Parslied Oil | |
| <i>Steak Frites*</i> | 41 |
| 12oz. Prime New York Sirlion, Arugula Salad, Parmesean Truffle Frites, Chimichurri | |
| <i>Crispy Duck Breast*</i> | 38 |
| Seasonal Baby Vegetables, Pomegranate, Truffle Emulsion | |
| <i>Pan-Seared Scallops*</i> | 39 |
| Corn Purée, Fingerling Potato, Charred Onion | |
| <i>Pan-Seared Statler Chicken Breast</i> | 34 |
| Whipped Potatoes, Sautéed Greens, Wild Mushrooms, Marsala | |
| <i>Lobster Ravioli</i> | 35 |
| Shucked Lobster, Maitaki Mushrooms, Sherry Cream | |
| <i>Pork Osso-Bucco</i> | 36 |
| Seasonal Baby Vegetables, Gnocchi, Red Wine Tomato Sauce, Gremolata Crumb | |
| <i>Wild Mushroom Farro Risotto</i> | 24 |
| Black Truffle, Mascarpone, Parmesean, Fresh Herbs | |

A LA CARTE SIDES

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|----------------------|----|--|----|
| Whipped Potatoes | 8 | Soy-Caramel Brussels Sprouts | 8 |
| Honey Glazed Carrots | 8 | Sautéed Greens, Roasted Garlic | 7 |
| Marsala Mushrooms | 12 | Parmesean Truffle Frites, Garlic Aioli | 10 |

Our Local Partners

- Rose Hill Heirlooms, Wakefield, RI □ Kinnealey Meats, Brockton, MA
- Newport Lobster Company, Middletown, RI □ M.F. Foley Seafood, New Bedford, MA
- Interstellar Microgreens, West Warwick, RI □ Maple Brook Farm, Bennington, VT
- Four Town Farm, Seekonk, MA

Executive Chef ~ Kevin DeMarco

Executive Sous Chef ~ Andrew Kent

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