**RAW BAR**

*Caviar Service*  
Capers, Hard Cooked Egg, Parsley, Crème Fraiche, Potato Chips  
*210*

<table>
<thead>
<tr>
<th>Littlenecks</th>
<th>Jumbo Shrimp Cocktail</th>
<th>Oysters</th>
<th>Lump Crab Cocktail</th>
</tr>
</thead>
<tbody>
<tr>
<td>$12 half doz. / $24 dozen</td>
<td>$16 4 pieces</td>
<td>$18 half doz. / $36 dozen</td>
<td>$22 Creole Mustard</td>
</tr>
</tbody>
</table>

Small Shellfish Sampler *$29*  
3 Oysters 3 Littlenecks 3 Shrimp

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

Grand Shellfish Sampler *$69*  
6 Oysters 6 Littlenecks 6 Shrimp  
4oz. Lump Crab

*Served with lemon, cocktail sauce and daily mignonette*

---

**SOUPS, SALADS AND APPETIZERS**

**Rhode Island Clam Chowder**  
Clear Broth Chowder, Clams, Potatoes, Bacon, Fennel  
*811*

**Lobster Bisque**  
Shucked Lobster, Sherry, Cream  
*16*

**French Onion Soup**  
Caramelized Onion, Gruyere Cheese, Crostini  
*14*

**Field Greens**  
Shaved Vegetables, Herbs, Toasted Seeds, Lemon Vinaigrette  
*8*

**Spinach & Farro Salad**  
Pomegranate, Toasted Almonds, Mint, Champagne Vinaigrette  
*12*

**Traditional Caesar Salad**  
Romaine Hearts, EVOO Crouton, Parmesan, Caesar Dressing  
*11*

**Ceviche***  
Shrimp, Scallops, Yellowfin Tuna, Pickled Vegetables, Blood Orange Vinaigrette, Potato Crisps  
*18*

**Beef Carpaccio***  
Espresso Rub, EVOO, Local Greens, Shaved Parmesan, Preserved Lemon, Bread Shards  
*16*

---

**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 $5

---

**Crispy Pork Belly**  
Sticky Chili Glaze, Soy-Caramel Brussels Sprouts  
*16*

**Duck Scotch Egg***  
Sausage, Honey-Bourbon Aioli, Siracha, Pickled Onion  
*14*

**Crab Cake***  
Sweet Pepper Relish, Chipotle Aioli  
*16*

**Escargot**  
Burgundy Snails, Garlic Butter, Gremolata Crumb  
*13*

**Crispy Halloumi Cheese**  
Cherry Peppers, Honey, Local Greens  
*14*

---

*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*
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**

*Beef Wellington* 49
Foie Gras Mousse, Puff Pastry, Whipped Potatoes, Sautéed Greens, Glazed Carrots, Perigeaux Sauce

**Catch of the Day**
Whipped Potatoes, Asparagus, Parsleyed Oil

**Market**

*Steak Frites* 41
12oz. Prime New York Sirloin, Arugula Salad, Parmesan Truffle Frites, Chimichurri

*Crispy Duck Breast* 38
Seasonal Vegetables, Pomegranate, Ginger-Carrot Emulsion

*Pan-Seared Scallops* 39
Seasonal Vegetables, Fingerling Potatoes, Chermoula, Preserved Lemon

**Pan-Roasted Statler Chicken Breast** 34
Whipped Potatoes, Sautéed Greens, Wild Mushrooms, Marsala

*Lobster Ravioli* 36
Shucked Lobster, Peas, Wild Mushrooms, Sherry Cream

**Pork Osso-Bucco** 36
Seasonal Baby Vegetables, Gnocchi, Red Wine Tomato Sauce, Gremolata Crumb

*Nantucket Chowder* 37
Clams, Mussels, Scallops, Potatoes, Bacon, Fennel, Cream, Grilled Baguette

*Wild Mushroom Farro Risotto* 24
Black Truffle, Mascarpone, Parmesan, Fresh Herbs

**A LA CARTE SIDES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whipped Potatoes</td>
<td>8</td>
</tr>
<tr>
<td>Honey Glazed Carrots</td>
<td>8</td>
</tr>
<tr>
<td>Seared Mushrooms</td>
<td>12</td>
</tr>
<tr>
<td>Soy-Caramel Brussels Sprouts</td>
<td>8</td>
</tr>
<tr>
<td>Sautéed Greens, Roasted Garlic</td>
<td>7</td>
</tr>
<tr>
<td>Grilled Asparagus</td>
<td>9</td>
</tr>
<tr>
<td>Parmesan Truffle Frites, Garlic Aioli</td>
<td>10</td>
</tr>
</tbody>
</table>

**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

---

*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.*