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RAW BAR*

Caviar Service
Capers, Hard Cooked Egg, Red Onion, Parsley, Crème Fraiche, Potato Chips
$110

<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>
<tr>
<td>Small Shellfish Sampler $29</td>
<td>Large Shellfish Sampler $49</td>
<td>Grand Shellfish Sampler $69</td>
<td></td>
</tr>
<tr>
<td>3 Oysters 3 Littlenecks 3 Shrimp</td>
<td>6 Oysters 6 Littlenecks 6 Shrimp</td>
<td>6 Oysters 6 Littlenecks 6 Shrimp</td>
<td></td>
</tr>
<tr>
<td>4oz. Lump Crab</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Served with lemon, cocktail sauce and daily mignonette*

SOUPS, SALADS AND APPETIZERS

Rhode Island Clam Chowder
Clear Broth Chowder, Clams, Potatoes, Bacon, Fennel
$8 | $11

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

Traditional Caesar Salad
Romaine Hearts, EVOO Crouton, Parmesan, Caesar Dressing
Add Marinated White Anchovies for $3
$11

Heirloom Tomatoes & Buratta
Parmesan Crisp, Basil, Balsamic, EVOO
$16

Prosciutto & Melons
Pomegranate, Basil, EVOO, Pickled Melon Rind
$14

Lump Crab Gazpacho*
Cilantro, Pickled Peppers, Tortilla Crisps
$17

Selection of Domestic & Imported Charcuterie & Cheeses*
Whole Grain Mustard, Cornichon, Salted Nuts, Seasonal Compote, Crostini
5 Cheeses  $26  3 Cheeses & 2 Meats  $30  3 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

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Dinner 8.22.22
**ENTRÉES**

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

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

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

*Crispy Duck Breast*  
Bok Choy, Jasmine Rice, Sesame Glaze  

*Pan-Seared Scallops*  
Corn Pureé, Succotash, Baby Corn, Chili Oil, Preserved Lemon  

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

*Lobster Ravioli*  
Shucked Lobster, Tomatoes, Wild Mushrooms, Sherry Cream  

*Pork Milanese*  
Arugula, Tomatoes, Parmesan, Balsamic  

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

*Wild Mushroom Risotto*  
Arborio Rice, 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>Soy-Caramel Brussels Sprouts</td>
<td>8</td>
</tr>
<tr>
<td>Honey Glazed Carrots</td>
<td>8</td>
</tr>
<tr>
<td>Sautéed Greens, Roasted Garlic</td>
<td>7</td>
</tr>
<tr>
<td>Seared Mushrooms</td>
<td>12</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

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