

RAW BAR*

Caviar Service

Capers, Hard Cooked Egg, Red Onion, Parsley, Crème Fraiche, Potato Chips

\$110

<p>Littlenecks \$12 half doz. / \$24 dozen</p>	<p>Jumbo Shrimp Cocktail \$16 4 pieces</p>	<p>Oysters \$18 half doz. / \$36 dozen</p>	<p>Lump Crab Cocktail \$22 Creole Mustard</p>
<p>Small Shellfish Sampler \$29 3 Oysters 3 Littlenecks 3 Shrimp</p>	<p>Large Shellfish Sampler \$49 6 Oysters 6 Littlenecks 6 Shrimp</p>	<p>Grand Shellfish Sampler \$69 6 Oysters 6 Littlenecks 6 Shrimp 4oz. Lump Crab</p>	
<p><i>*Served with lemon, cocktail sauce and daily mignonette*</i></p>			

SOUPS, SALADS AND APPETIZERS

<i>Rhode Island Clam Chowder</i>	8 11
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>	11
Romaine Hearts, EVOO Crouton, Parmesan, Caesar Dressing	
<i>Add Marinated White Anchovies for 3</i>	
<i>Heirloom Tomatoes & Buratta</i>	16
Parmesan Crisp, Basil, Balsamic, EVOO	
<i>Prosciutto & Melons</i>	14
Pomegranate, Basil, EVOO, Pickled Melon Rind	
<i>Lump Crab Gazpacho*</i>	17
Cilantro, Pickled Peppers, Tortilla Crisps	

*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

<i>Crispy Pork Belly</i>	16
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
Sweet Pepper Relish, Chipotle Aioli	
<i>Escargot</i>	13
Burgundy Snails, Garlic Butter, Gremolata Crumb	
<i>Crispy Halloumi Cheese</i>	14
Cherry Peppers. Honey, Local Greens	

*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

<i>Beef Wellington*</i>	49
Foie Gras Mousse, Puff Pastry, Whipped Potatoes, Sautéed Greens, Glazed Carrots, Perigeaux Sauce	
<i>Catch of the Day</i>	Market
Whipped Potatoes, Asparagus, Parslied Oil	
<i>Steak Frites*</i>	41
12oz. Prime New York Sirloin, Arugula Salad, Parmesan Truffle Frites, Chimichurri	
<i>Crispy Duck Breast*</i>	41
Seasonal Vegetables, Pomegranate, Ginger-Carrot Emulsion	
<i>Pan-Seared Scallops*</i>	39
Seasonal Vegetables, Fingerling Potatoes, Chermoula, Preserved Lemon	
<i>Pan-Roasted Statler Chicken Breast</i>	34
Whipped Potatoes, Sautéed Greens, Wild Mushrooms, Marsala	
<i>Lobster Ravioli*</i>	36
Shucked Lobster, Peas, Wild Mushrooms, Sherry Cream	
<i>Pork Osso-Bucco</i>	36
Seasonal Baby Vegetables, Gnocchi, Red Wine Tomato Sauce, Gremolata Crumb	
<i>Nantucket Chowder*</i>	37
Clams, Mussels, Scallops, Potatoes, Bacon, Fennel, Cream, Grilled Baguette	
<i>Wild Mushroom Farro Risotto</i>	24
Black Truffle, Mascarpone, Parmesean, Fresh Herbs	

A LA CARTE SIDES

Whipped Potatoes	8	Soy-Caramel Brussels Sprouts	8
Honey Glazed Carrots	8	Sautéed Greens, Roasted Garlic	7
Seared Mushrooms	12	Grilled Asparagus	9
Parmesan 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

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