

## RAW BAR\*

### Caviar Service

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

\$110

<p><b>Littlenecks</b> \$12 half doz. / \$24 dozen</p>	<p><b>Jumbo Shrimp Cocktail</b> \$16 4 pieces</p>	<p><b>Oysters</b> \$18 half doz. / \$36 dozen</p>	<p><b>Lump Crab Cocktail</b> \$22 Creole Mustard</p>
<p><b>Small Shellfish Sampler \$29</b> 3 Oysters 3 Littlenecks 3 Shrimp</p>	<p><b>Large Shellfish Sampler \$49</b> 6 Oysters 6 Littlenecks 6 Shrimp</p>	<p><b>Grand Shellfish Sampler \$69</b> 6 Oysters 6 Littlenecks 6 Shrimp 4oz. Lump Crab</p>	

\*Served with lemon, cocktail sauce and daily mignonette\*

## 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 Add Marinated White Anchovies for 3	
<i>Heirloom Tomatoes &amp; Buratta</i>	16
Parmesan Crisp, Basil, Balsamic, EVOO	

### 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

<b><i>Beef Wellington*</i></b>	<b>49</b>
Foie Gras Mousse, Puff Pastry, Whipped Potatoes, Sautéed Greens, Glazed Carrots, Perigeaux Sauce	
<b><i>Catch of the Day</i></b>	<b>Market</b>
Whipped Potatoes, Asparagus, Parslied Oil	
<b><i>Steak Frites*</i></b>	<b>41</b>
12oz. Prime New York Sirloin, Arugula Salad, Parmesan Truffle Frites, Chimichurri	
<b><i>Crispy Duck Confit</i></b>	<b>38</b>
Boneless Duck Legs, Fall Squashes, Baby Root Vegetables, Port Wine-Quince Glaze	
<b><i>Pan-Seared Scallops*</i></b>	<b>39</b>
Corn Pureé, Succotash, Baby Corn, Chili Oil, Preserved Lemon	
<b><i>Pan-Roasted Statler Chicken Breast</i></b>	<b>34</b>
Whipped Potatoes, Sautéed Greens, Wild Mushrooms, Marsala	
<b><i>Lobster Ravioli*</i></b>	<b>36</b>
Shucked Lobster, Tomatoes, Wild Mushrooms, Sherry Cream	
<b><i>Pork Milanese</i></b>	<b>33</b>
Arugula, Tomatoes, Parmesan, Balsamic	
<b><i>Nantucket Chowder*</i></b>	<b>37</b>
Clams, Mussels, Scallops, Potatoes, Bacon, Fennel, Cream, Grilled Baguette	
<b><i>Stuffed Delicata Squash</i></b>	<b>26</b>
Mushrooms, Squashes, Root Vegetables, Squash Pureé, Pepitas	

## 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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