

## RAW BAR\*

### Caviar Service

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

\$110

Littlenecks	U-10 Shrimp Cocktail	Oysters	Lump Crab Cocktail	6oz. Chilled Lobster Tail
\$12 half dozen	4 pieces	\$18 half dozen	Creole Mustard	\$29
\$24 dozen	\$18	\$36 dozen	\$22	

Small Sampler \$29	Large Sampler \$49	Grand Sampler \$69	Plateau Sampler \$89
3 Oysters	6 Oysters	6 Oysters	6 Oysters
3 Littlenecks	6 Littlenecks	6 Littlenecks	6 Littlenecks
3 U-10 Shrimp	6 U-10 Shrimp	6 U-10 Shrimp	6 U-10 Shrimp
		4oz. Lump Crab	4oz. Lump Crab
			6oz. Chilled Lobster Tail

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

## SOUPS, SALADS AND APPETIZERS

<i>Rhode Island Clam Chowder</i>	9/12
Clear Broth Chowder, Clams, Potatoes, Bacon, Fennel	
<i>Lobster Bisque</i>	16
Shucked Lobster, Sherry, Cream	
<i>French Onion Soup</i>	15
Caramelized Onion, Gruyere Cheese, Crostini	
<i>Field Greens</i>	9
Shaved Vegetables, Herbs, Toasted Seeds, Lemon Vinaigrette	
<i>Traditional Caesar Salad</i>	12
Romaine Hearts, EVOO Crouton, Parmesan, Caesar Dressing	
<i>Marinated White Anchovies 4</i>	
<i>Beet Salad</i>	16
Roasted Beets, Lemon Vinaigrette, Crispy Goat Cheese	
<i>Smoked Salmon Board</i>	18
Capers, Red Onion, Creole Mustard, Herb Salad, Crostini	

### 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>	18
House Barbecue Glaze, Lime Cured Slaw, Barbecue Spice	
<i>Duck Scotch Egg*</i>	15
Sausage, Honey-Bourbon Aioli, Siracha, Pickled Onion	
<i>Crab Cake*</i>	21
Roasted Pineapple Salsa, Charred Scallion, Chipotle Aioli	
<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>52</b>
Foie Gras Mousse, Puff Pastry, Whipped Potatoes, Sautéed Greens, Honey Glazed Carrots, Perigeaux Sauce	
<b><i>Catch of the Day</i></b>	<b>Market</b>
Whipped Potatoes, Asparagus, Roasted Pineapple Salsa <i>Blackening Spice 2</i>	
<b><i>Steak Frites*</i></b>	<b>48/52</b>
14oz. Prime New York Strip or 8oz. Filet Mignon Arugula Salad, Parmesan Truffle Frites, Roasted Garlic Butter	
<b><i>Confit Duck Legs</i></b>	<b>38</b>
Butter Glazed Spring Dug Roots, Peas & Beans, Port Wine-Quince Glaze	
<b><i>Pan-Seared Scallops*</i></b>	<b>39</b>
Red Quinoa, Roasted Beets, Purple Cabbage Purée, Preserved Lemon	
<b><i>Pan-Roasted Statler Chicken Breast</i></b>	<b>34</b>
Whipped Potatoes, Sautéed Greens, Wild Mushrooms, Marsala	
<b><i>Twin Lobster Tails*</i></b>	<b>63</b>
6 oz. Lobster Tails, Thousand Layer Potatoes, Grilled Asparagus, Roasted Garlic Butter	
<b><i>Rigatoni Bolognese</i></b>	<b>34</b>
House Blended Ground Beef & Pork, Mezzi Rigatoni, Pomodoro, Ricotta <i>Substitutue Ricotta Gnocchi 3</i>	
<b><i>Vegetable Farm Plate</i></b>	<b>39</b>
Red Quinoa, Grilled Asparagus, Honey Glazed Carrots, Wild Mushrooms, Thousand Layer Potatoes	

## 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
- ☐ Bluff Hill Cove Oysters, Narragansett, RI ☐ Farmer's Community Food Hub, Westerly, RI

Executive Chef ~ Kevin DeMarco

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