

## RAW BAR\*

### Caviar Service

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

\$115

<b>Littlenecks</b> \$12 half dozen \$24 dozen	<b>U-10 Shrimp Cocktail</b> 4 pieces \$18	<b>Oysters</b> \$18 half dozen \$36 dozen	<b>Lump Crab Cocktail</b> Creole Mustard \$ Market
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Small Sampler \$29

3 Oysters  
 3 Littlenecks  
 3 U-10 Shrimp

Large Sampler \$49

6 Oysters  
 6 Littlenecks  
 6 U-10 Shrimp

Grand Sampler \$69

6 Oysters  
 6 Littlenecks  
 6 U-10 Shrimp  
 4oz. Lump Crab

*\*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 Marinated White Anchovies 4	
<i>Heirloom Tomatoes &amp; Buratta</i>	18
Basil, Balsamic, EVOO	
<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, Honeycomb, Crostini

5 Cheeses 30     3 Cheeses & 2 Meats 34     5 Cheeses & 3 Meats 40

<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>	23
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>52</b>
8oz. Filet Mignon, Arugula Salad, Parmesan Truffle Frites, Roasted Garlic Butter	
<b><i>Confit Duck Legs</i></b>	<b>38</b>
Saffron Fingerling Potatoes, Cassoulet Beans, Red Wine-Quince Glaze	
<b><i>Pan-Seared Scallops*</i></b>	<b>39</b>
Roasted Corn, Red Quinoa, Corn Purée, Blistered Tomatoes, Chorico Crumble	
<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>42</b>
Shucked Lobster, Baby Shrimp, Lobster Sherry Cream, Grilled Baguette	
<b><i>Beef Bourguignon</i></b>	<b>39</b>
Sirloin & Tenderloin Cuts, Mirepoix, Wild Mushrooms, Fingerling Potatoes, Grilled Baguette	
<b><i>Vegetable Farm Plate</i></b>	<b>39</b>
Red Quinoa, Grilled Asparagus, Honey Glazed Carrots, Wild Mushrooms, Parmesan Truffle Fingerling Potatoes	

## A LA CARTE SIDES

Whipped Potatoes	9	Parmesan Truffle Frites, Garlic Aioli	10
Honey Glazed Carrots	8	Sautéed Greens, Roasted Garlic	7
Seared Wild Mushrooms	14	Grilled Asparagus	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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