RAW BAR*
Caviar Service
Capers, Hard Cooked Egg, Red Onion, Parsley, Crème Fraîche, Potato Chips
$15

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Price</th>
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<tbody>
<tr>
<td>Littlenecks</td>
<td>$24 dozen</td>
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<tr>
<td>U-10 Shrimp Cocktail</td>
<td>4 pieces</td>
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<tr>
<td>Oysters</td>
<td>$36 dozen</td>
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<tr>
<td>Lump Crab</td>
<td>Creole Mustard</td>
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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
- 4 oz. Lump Crab

*Served with lemon, cocktail sauce and mignonette*

SOUPS, SALADS AND APPETIZERS

Rhode Island Clam Chowder 9/12
Clear Broth Chowder, Clams, Potatoes, Bacon, Fennel

Lobster Bisque 16
Shucked Lobster, Sherry, Cream

French Onion Soup 15
Caramelized Onion, Gruyere Cheese, Crostini

Field Greens 9
Shaved Vegetables, Herbs, Toasted Seeds, Lemon Vinaigrette

Traditional Caesar Salad 12
Romaine Hearts, EVOO Crouton, Parmesan, Caesar Dressing
Marinated White Anchovies 4

Smoked Salmon Board 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
Cheeses 30 Meats 34 3 Cheeses & 2 Meats 34 5 Cheeses & 3 Meats 40

Crispy Pork Belly 18
House Barbecue Glaze, Maple Glazed Brussels Sprouts

Duck Scotch Egg* 15
Sausage, Honey-Bourbon Aioli, Siracha, Pickled Onion

Crispy Halloumi Cheese 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

Dinner 11.26.2023
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**ENTRÉES**

**Beef Wellington**

Foie Gras Mousse, Puff Pastry, Whipped Potatoes, Sautééed Greens, Honey Glazed Carrots, Perigeaux Sauce

**Catch of the Day**

Whipped Potatoes, Asparagus, Roasted Pineapple Salsa

Blackening Spice

**Steak Frites**

8.oz. Filet Mignon, Arugula Salad, Parmesan Truffle Frites, Roasted Garlic Butter

**Confit Duck Legs**

Cassoulet Beans, Roasted Squash, Root Vegetables, Port Wine-Quince Glaze

**Seafood Paella**

Diver Scallops, Baby Shrimp, Swordfish, Clams, Chorico, Saffron Rice, Smoked Paprika-Tomatoes

**Pan-Roasted Statler Chicken Breast**

Whipped Potatoes, Sautééed Greens, Wild Mushrooms, Marsala

**Lobster Ravioli**

Shucked Lobster, Baby Shrimp, Lobster Sherry Cream, Grilled Baguette

**Beef Bourguignon**

Sirloin & Tenderloin Cuts, Mirepoix, Wild Mushrooms, Fingerling Potatoes, Grilled Baguette

**Vegetable Farm Plate**

Roasted Squashes, Grilled Asparagus, Honey Glazed Carrots, Wild Mushrooms, Maple Glazed Brussels Sprouts

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**A LA CARTE SIDES**

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<tbody>
<tr>
<td>Whipped Potatoes</td>
<td>9</td>
<td>Parmesan Truffle Frites, Garlic Aioli</td>
<td>10</td>
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<tr>
<td>Honey Glazed Carrots</td>
<td>8</td>
<td>Sautééed Greens, Roasted Garlic</td>
<td>7</td>
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<tr>
<td>Seared Wild Mushrooms</td>
<td>14</td>
<td>Grilled Asparagus</td>
<td>10</td>
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<tr>
<td>Maple Glazed Brussels Sprouts</td>
<td>9</td>
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**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

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Executive Chef ~ Kevin DeMarco

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