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**RAW BAR**

Caviar Service

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

$13

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Littlenecks (half dozen)</td>
<td>$11.75</td>
<td>Capers, Hard Cooked Egg, Red Onion, Parsley, Crème Fraiche, Potato Chips</td>
</tr>
<tr>
<td>U-10 Shrimp Cocktail (4 pieces)</td>
<td>$18</td>
<td>Capers, Hard Cooked Egg, Red Onion, Parsley, Crème Fraiche, Potato Chips</td>
</tr>
<tr>
<td>Oysters (half dozen)</td>
<td>$36</td>
<td>Capers, Hard Cooked Egg, Red Onion, Parsley, Crème Fraiche, Potato Chips</td>
</tr>
<tr>
<td>Lump Crab Cocktail (4 pieces)</td>
<td>$15</td>
<td>Capers, Hard Cooked Egg, Red Onion, Parsley, Crème Fraiche, Potato Chips</td>
</tr>
</tbody>
</table>

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

*Served with lemon, cocktail sauce and mignonette*

**SOUPS, SALADS AND APPETIZERS**

**Rhode Island Clam Chowder**
Clear Broth Chowder, Clams, Potatoes, Bacon, Fennel

**Lobster Bisque**
Shucked Lobster, Sherry, Cream

**French Onion Soup**
Caramelized Onion, Gruyere Cheese, Crostini

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

**Traditional Caesar Salad**
Romaine Hearts, EVOO Crouton, Parmesan, Caesar Dressing

**Smoked Salmon Board**
Capers, Red Onion, Creole Mustard, Herb Salad, Crostini

**Selection of Domestic & Imported Charcuterie & Cheeses**

*Whole Grain Mustard, Cornichon, Salted Nuts, Seasonal Compote, Honeycomb, Crostini*

<table>
<thead>
<tr>
<th>Cheeses &amp; Meats</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>5 Cheeses</td>
<td>30</td>
</tr>
<tr>
<td>3 Cheeses &amp; 2 Meats</td>
<td>34</td>
</tr>
<tr>
<td>5 Cheeses &amp; 3 Meats</td>
<td>40</td>
</tr>
</tbody>
</table>

**Crispy Pork Belly**
House Barbecue Glaze, Lime Cured Slaw, Barbecue Spice

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

**Shrimp Bruschetta**
Baby Shrimp, Sopressata, Tomatoes, White Wine Garlic Sauce, Basil, Grilled Baguette

**Crispy Halloumi Cheese**
Cherry Peppers. Honey, Local Greens

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ENRÊS

Beef Wellington*
Foie Gras Mousse, Puff Pastry, Whipped Potatoes, Sautéed Greens, Honey Glazed Carrots, Perigueux Sauce

Catch of the Day
Whipped Potatoes, Asparagus, Roasted Pineapple Salsa
Blackening Spice 2

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

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

Pan-Seared Scallops*
Spiced Squash Purée, Root Vegetables, Cracked Pepper-Thyme Roasted Squash

Pan-Roasted Statler Chicken Breast
Whipped Potatoes, Sautéed 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
Red Quinoa, Grilled Asparagus, Honey Glazed Carrots, Wild Mushrooms, Parmesan Truffle Fingerling Potatoes

A LA CARTE SIDES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whipped Potatoes</td>
<td>9</td>
</tr>
<tr>
<td>Honey Glazed Carrots</td>
<td>8</td>
</tr>
<tr>
<td>Seared Wild Mushrooms</td>
<td>14</td>
</tr>
<tr>
<td>Parmesan Truffle Frites, Garlic Aioli</td>
<td>10</td>
</tr>
<tr>
<td>Sautéed Greens, Roasted Garlic</td>
<td>7</td>
</tr>
<tr>
<td>Grilled Asparagus</td>
<td>10</td>
</tr>
</tbody>
</table>

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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