

## RAW BAR\*

### Caviar Service

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

Calvisius Tradition Prestige \$125 or Ars Italica Oscietra Classic \$150

<p><b>Littlenecks</b> \$12 half dozen \$24 dozen</p>	<p><b>U-10 Shrimp Cocktail</b> 4 pieces \$18</p>	<p><b>Oysters</b> \$18 half dozen \$36 dozen</p>	<p><b>Lump Crab Cocktail</b> Creole Mustard \$26</p>
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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>New England Clam Chowder</i>	12
Clams, Potatoes, Bacon, Cream	
<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>Endive &amp; Roquefort</i>	11
Candied Pecans, Balsamic, Citrus Supreme	
<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>Bacon Wrapped Scallops</i>	24
Maple Glaze, Red Cabbage Slaw	
<i>Scotch Egg*</i>	15
Sausage, Honey-Bourbon Aioli, Siracha, Pickled Onion	
<i>Crispy Halloumi Cheese</i>	14
Cherry Peppers, Honey, Local Greens	
<i>Seared Foie Gras</i>	24
Brioche, Citrus Supreme, Port Wine-Quince Glaze	

\*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>
Cassoulet Beans, Spring Vegetables, Port Wine-Quince Glaze	
<b><i>Shrimp &amp; Grits</i></b>	<b>39</b>
U-10 Shrimp, Spicy Tomatoes, Haricot Verts, Parmesan, Basil	
<b><i>Pan-Roasted Statler Chicken Breast</i></b>	<b>35</b>
Whipped Potatoes, Sautéed Greens, Wild Mushrooms, Marsala	
<b><i>Lobster Ravioli*</i></b>	<b>41</b>
Shucked Lobster, Baby Shrimp, Lobster Sherry Cream, Grilled Baguette	
<b><i>Ragout Bolognese</i></b>	<b>35</b>
Mezza Rigatoni, Tomatoes, House Ground Prosciutto & Sirloin, Parmesan <i>Wild Mushrooms 4</i>	
<b><i>Vegetable Farm Plate</i></b>	<b>39</b>
Grilled Asparagus, Honey Glazed Carrots, Wild Mushrooms, Maple Glazed Brussels Sprouts, Fondant 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
Maple Glazed Brussels Sprouts		9	

#### *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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