

RAW BAR*

Caviar Service

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

Calvisius Ars Italica Oscietra Classic \$150

<p>Littlenecks \$12 half dozen \$24 dozen</p>	<p>U-10 Shrimp Cocktail 4 pieces \$18</p>	<p>Oysters \$18 half dozen \$36 dozen</p>	<p>Lump Crab Cocktail 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>	16
Caramelized Onion, Gruyere Cheese, Crostini	
<i>Field Greens</i>	10
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>Smoked Salmon Board</i>	18
Capers, Red Onion, Creole Mustard, Herb Salad, Crostini	

Selection of Domestic & Imported Charcuterie & Cheeses*

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, Pickled Pears, 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

<i>Beef Wellington*</i>	59
Foie Gras Mousse, Puff Pastry, Whipped Potatoes, Sautéed Greens, Honey Glazed Carrots, Perigeaux Sauce	
<i>Grilled Swordfish</i>	39
Whipped Potatoes, Asparagus, Roasted Pineapple Salsa <i>Blackening Spice 2</i>	
<i>Steak Frites*</i>	52
8oz. Filet Mignon, Arugula Salad, Parmesan Truffle Frites, Roasted Garlic Butter	
<i>Confit Duck Legs</i>	38
Cassoulet Beans, Root Vegetables, Local Squashes, Port Wine-Quince Glaze	
<i>Seafood Paella</i>	45
Scallops, Shrimp, Swordfish, Littlenecks, Calasparra Rice, Saffron Scented Tomatoes, Roasted Peppers, Local Squashes	
<i>Pan-Roasted Statler Chicken Breast</i>	35
Whipped Potatoes, Sautéed Greens, Wild Mushrooms, Marsala	
<i>Lobster Ravioli*</i>	41
Shucked Lobster, Baby Shrimp, Lobster Sherry Cream, Grilled Baguette	
<i>Ragout Bolognese</i>	35
Mezza Rigatoni, Tomatoes, House Ground Prosciutto & Sirloin, Parmesan <i>Wild Mushrooms 4</i>	
<i>Vegetable Farm Plate</i>	39
Grilled Asparagus, Honey Glazed Carrots, Wild Mushrooms, Roasted Beets, Local Squashes	

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
Roasted Beets, EVOO, Sea Salt	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
- Farmer's Community Food Hub, Westerly, RI

Executive Chef - Kevin DeMarco

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