



WELCOME TO CORK & RYE!

Please inform your server of any allergies at the beginning of your service.

GF = Gluten Friendly
GFA = Gluten Friendly Available

Gluten free options | +3

- Buns
- Wraps
- Pizza crust
- Pasta

RAW BAR

Open daily | closes 30 mins prior to kitchen

MINIMUM OF 3:

LITTLE NECKS | 1.5 each

LOCAL RI & MA OYSTERS | 2.50 each

COLOSSAL SHRIMP | Market price

RAW BAR PLATTER | 42*
12 oysters, 6 little necks, 4 shrimp

PETITE PLATTER | 25*
6 oysters, 2 little necks, 2 shrimp

*no substitutions please

HALF SHELL HAPPY HOUR - 1.50 OYSTERS

MON - THURS 4-7PM*

*while supplies last

STARTERS

BUFFALO CHICKEN DIP {GFA} | 15

Roasted chicken breast, sharp cheddar, buffalo, cream cheese, toasted pita (sub veggies for pita)
sub GF pita + 2

BLACKENED AHI TUNA {GF} | 15

Ponzu, sriracha aioli, togarashi

POINT JUDITH CALAMARI | 16

Garlic butter, banana pepper, parsley, marinara

DRUNKEN MUSSELS {GFA} | 16

Garlic butter white wine sauce, parsley, crushed red pepper, crostini

*Make it Drunken Clams +2

FRIED BRUSSEL SPROUTS | 14

Dijon dill aioli, watermelon radish, fennel frawns

ROASTED RED PEPPER HUMMUS PLATE {GFA} | 15

Grilled pita bread, marinated artichokes, olives, cucumbers, cherry tomatoes, feta
sub GF pita + 2

BIRRIA NACHOS | 16

Mexican style pulled chicken, cheese blend, black bean salsa, jalapeños, micro cilantro. Side sour cream + guacamole

BUFFALO CAULIFLOWER | 14

Tempura cauliflower tossed in buffalo sauce, ranch

CHICKEN WINGS | 14

Served by the pound (average 8 wings)

Choice of: lemon pepper, sweet old bay, buffalo, garlic parmesan, spicy asian scallion, caribbean jerk

SOUP + SALAD

SEASONAL OFFERING - HOUSE MADE CLAM CAKES + NEW ENGLAND CLAM CHOWDER

Chowder - cup | 7 bowl | 9

3 clam cakes + bowl | 14

6 clam cakes appetizer | 12

DAILY SOUP - Ask your server for today's selections

COBB {GF} | 16.5

Sliced Chicken, romaine, blue cheese, egg, bacon, black bean, red onion, cucumber, tomato, avocado ranch dressing

CHOPPED CAESAR* | 13.5

Romaine, grana padano, house made croutons, house made caesar dressing

add white anchovy + 1 | fried egg +1

SHAVED ASPARAGUS SALAD {GF} | 13.5

Arugula, watercress, watermelon radish, shaved carrot, shaved asparagus, pistachios, lemon, tarragon vinaigrette

BURRATA SALAD {GF} | 16

Burrata cheese, watercress, heirloom tomatoes, shaved fennel, blood orange, sea salt, blood orange vinaigrette

GREEK {GF} | 14

Romaine, kalamata, feta, onion, tomato, pepperoncini, herb dressing

ADD PROTEIN

chicken + 6 | prosciutto + 6 | salmon + 9 | shrimp + 10

sirloin + 11

GRILLED PIZZA

GARDEN RICOTTA | 16

Ricotta + feta spread, marinated eggplant, zucchini, tomato, oregano, balsamic reduction

BACON + POTATO | 16

Bacon, sliced fingerling potatoes, ricotta cheese, scallions

BROCCOLI RABE | 16

Broccoli rabe, roasted red peppers, mozzarella, marinara, crushed red pepper, garlic oil

CLASSIC FIG & SMOKED PROSCIUTTO | 16

Gorgonzola, fig purée, arugula

MARGHERITA | 16

Roma tomato, fresh mozzarella, basil, EVOO

HANDHELDS + BURGERS

All handhelds and burgers served with your choice of house-made hand cut rosemary french fries, coleslaw or house salad
Substitute: truffle fries +2 | caesar salad +3 | asparagus +3 | fingerling potato +2 | fried brussels +2 | rabe & roasted red peppers +3

THE CLASSIC BURGER* | 15

Lettuce, tomato, red onion, sharp cheddar, brioche roll
Add bacon +1 | sautéed onions +1
sautéed mushrooms +1 | fried egg +1

SOUTHERN BURGER* | 17

Smoked BBQ aioli, fried onion rings, cheddar, lettuce, tomato, brioche roll

GOUDA BURGER | 16

Dijon mustard, horseradish aioli, bibb lettuce, pickles, brioche roll

BRIE + BACON BURGER* | 17

Brie, bacon, spicy peach caramelized onions, arugula, brioche roll

FRIED CHICKEN SANDWICH | 16

Fried chicken, monterey jack, bibb lettuce, tomato, chive + bacon mayo, ciabatta bread

SWEET POTATO + BLACK BEAN BURGER {GFA} | 16

House made black bean & quinoa patty, crispy sweet potatoes, chimichurri aioli, shredded lettuce, brioche roll

NEW ENGLAND STYLE LOBSTER ROLL | 32

Bibb lettuce, lightly dressed lobster salad with mayo, dill + celery, brioche torpedo

ROASTED PORK + BROCCOLI RABE SANDWICH | 15

Roasted pork, broccoli rabe, provolone, roasted red pepper aioli, ciabatta bread

SIRLOIN SANDWICH* | 19

Sirloin, sautéed onions & mushrooms, horseradish cream, american cheese, ciabatta bread

CAJUN SHAVED STEAK | 18

Monterey jack, red + green peppers, brioche torpedo
add sautéed mushrooms +1 | add sautéed onion +1

CUBAN SANDWICH | 16

Roasted pork shoulder, country ham, red onion, pickles, smoked swiss, honey mustard, ciabatta bread

COD SANDWICH | 16

Crispy cod, jicama slaw, micro-cilantro, mango + jalapeño chutney, brioche roll

CHICKEN PESTO SANDWICH | 15

Roasted chicken breast, basil pesto, brie, pickled red onions, tomato, arugula, ciabatta bread

ENTRÉES

AHI TUNA POKE BOWL* {GF} | 18

Pickled cucumber, radish, edamame, sesame, jasmine rice, wakame salad, avocado, togarashi, cilantro, soy & sriracha aioli

SMOKED TASSO HAM MAC AND CHEESE {GFA} | 20

Elbow macaroni, cheddar jack and american cheese sauce, tasso ham, peas, panko crumbs, scallions

FAROE ISLAND MANGO SALMON {GF} | 25

Blackened salmon, grilled asparagus, cilantro honey lime rice, mango salsa, lime

GRILLED EGGPLANT + WILD RICE {GF} | 22

Roasted tomato wild rice, white bean purée, salsa verde

MUSSELS FRA DIAVLO {GFA} | 25

Linguine, spicy marinara, crostini

KOREAN SHAVED STEAK + RICE BOWL {GFA} | 22

Edamame, carrot, peppers, rice, fried egg, broccoli, scallion, white + black sesame, cilantro, ponzu glaze

FISH + CHIPS | 18

Crispy cod, house-made slaw, tartar sauce

GARLIC PARMESAN STEAK FRITES* | 27

8oz Sirloin, garlic & parmesan butter, house-cut french fries, garlic aioli

*Consuming raw or undercooked meat and seafood may increase the risk of foodborne illness.