

RAW BAR

Open daily | closes 30 mins prior to kitchen

HALF SHELL HAPPY HOUR - 1.50 OYSTERS
MON - THURS 4-7PM | SAT + SUN 12-3PM*

MINIMUM OF 3:

LITTLE NECKS | 1.5 each

LOCAL RI & MA OYSTERS | 3 each

COLOSSAL SHRIMP | Market price

RAW BAR PLATTER | 45* 
12 oysters, 6 little necks, 4 shrimp

PETITE PLATTER | 26* 
6 oysters, 2 little necks, 2 shrimp

*no substitutions please



STARTERS

HOUSE MADE CLAM CAKES + NEW ENGLAND CLAM CHOWDER

Chowder - cup | 7 bowl | 9

3 clam cakes + cup chowder | 13

6 clam cakes appetizer | 13

DEILED EGGS {GF} | 13

Bacon, balsamic glaze, chives, smoked paprika

PRETZELS AND BEER CHEESE | 16

Creamy beer cheese, bbq pulled pork, served with baked pretzel nuggets

BUFFALO CHICKEN DIP {GFA} | 15

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

KUNG PAO BRUSSELS SPROUTS | 15

Crispy fried brussels sprouts, spicy asian glaze, edamame, red peppers, peanuts, scallions

WHITE BEAN DIP {GFA} | 15

Balsamic caramelized onions, roasted garlic, grilled pita sub GF pita + 2

BLACKENED AHI TUNA {GF} | 16

Ponzu, sriracha aioli, togarashi

POINT JUDITH CALAMARI | 16

Garlic butter, pickled cherry peppers, parsley, marinara

DRUNKEN MUSSELS {GFA} | 15

Garlic white wine butter sauce, red pepper flakes, cherry tomato, shallots, parsley, crostini

* Try it curry style with coconut curry sauce +1

* Sub Clams +2

BARBACOA NACHOS | 17

Mexican style braised beef, cheese blend, pico de gallo, jalapeños, avocado crema, micro cilantro, side guacamole

CHICKEN WINGS | 14

Served by the pound (average 8 wings)

Choice of: buffalo, sweet old bay, garlic parmesan, sweet chili, buffalo lemon pepper rub or smoked chipotle rub

SALADS

COBB {GF} | 18

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

CLASSIC CAESAR* {AGF} | 13

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

add white anchovy +1 | fried egg +1

CHOPPED POWER GREENS SALAD {GF} | 14

Shaved brussels, kale, carrots, broccoli and cabbage with avocado, oranges, edamame, crispy ramen, sweet sesame dressing

BEET & BURRATA SALAD {GF} | 18

Burrata cheese, mesclun greens, honey roasted red and yellow beets, chopped pistachios, sea salt, orange vinaigrette

STRAWBERRY + SPINACH SALAD {GF} | 14

Sliced strawberries, baby spinach, crispy brussels sprouts, goat cheese, slivered almonds, strawberry peppercorn vinaigrette

ADD PROTEIN

chicken + 6 | prosciutto + 6 | salmon + 9 | sirloin + 11

GRILLED PIZZA

GRILLED HAWAIIAN | 17

Smoked country ham, grilled pineapple, marinara, mozzarella, sweet chili glaze

CAJUN SHAVED STEAK | 18

White pizza with garlic and olive oil base, cajun shaved steak, mozzarella, red and green bell peppers, shitake mushrooms, roasted garlic, chives

GARDEN RICOTTA | 16

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

CLASSIC FIG & SMOKED PROSCIUTTO | 17

Gorgonzola, fig purée, arugula

MARGHERITA | 16

Roma tomato, fresh mozzarella, basil, EVOO

BOWLS

AHI TUNA POKE BOWL* {GF} | 20

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

PONZU GLAZED SHAVED STEAK + RICE BOWL {GF} | 22

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

BARBACOA BOWL {GF} 22

Jasmine rice, braised barbacoa beef, sauteed peppers and onions, pico de gallo, jalapeños, cilantro, avocado lime crema

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

BURGERS + HANDHELDS

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 | grilled squash +3
grilled asparagus +3 | smashed potatoes +3
fried brussels +3 | sautéed spinach +3

THE CLASSIC BURGER* | 15.5

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

CRISPY JALAPEÑO BURGER* | 17.5

Fried jalapeños, bacon ranch aioli, monterey jack cheese, bibb lettuce, pickled red onions, brioche roll

BACON + BRIE BURGER* | 17.5

Brie, bacon, mango pineapple chutney, cilantro, brioche roll

FRENCH ONION BURGER | 17.5

Caramelized onions, gruyere cheese, french onion spread, arugula, brioche roll

SWEET POTATO + BLACK BEAN BURGER | 16

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

BROWN BUTTER BUFFALO | 16

Panko crusted chicken cutlet, brown butter buffalo sauce, house blue cheese dressing, pickled carrots and celery, arugula, brioche roll

NEW ENGLAND LOBSTER ROLL | 29

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

CRISPY COD SANDWICH | 17

Fried local cod, pickled vinegar slaw, fried jalapeños, chimichurri aioli, brioche bun

PASTRAMI REUBEN | 17

Swiss, thousand island dressing, sauerkraut, pickles, brioche

CAJUN SHAVED STEAK | 18

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

CUBAN SANDWICH | 17

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

CHICKEN PESTO SANDWICH | 16

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

SIRLOIN SANDWICH* | 20

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

PLATES

PASTRAMI MAC AND CHEESE {GFA} | 22

Fresh gemelli pasta, creamy cheddar beer cheese sauce, pastrami, pretzel bread crumbs, scallions

GLAZED GRAND MARNIER CHICKEN {GF} | 24

Sautéed chicken breast, grand marnier glaze, wild rice, grilled green and yellow squash

SIRLOIN CHATEAU * {GF} | 29

8oz USDA Prime Teres Major, peppercorn au poivre sauce, grilled asparagus, smashed potatoes

GRILLED SWORDFISH {GF} | 28

Lemon pepper dusted swordfish, harissa romesco sauce, wild rice, garlicky spinach, charred lemon

FAROE ISLAND SALMON * {GF} | 25

Caper dill citrus beurre blanc, crispy smashed potatoes, grilled asparagus

BASIL SPINACH RAVIOLI {VEGAN} | 23

Coconut curry cream sauce, shallots, cherry tomatoes, baby spinach

FISH AND CHIPS | 19

Fried local cod, hand cut rosemary fries, coleslaw, tartar sauce + lemon

SIDES

HAND CUT ROSEMARY FRIES | 5

HAND CUT TRUFFLE PARMESAN FRIES | 7

SMALL HOUSE SALAD {GF} | 5

SMALL CAESAR SALAD {GFA} | 6

JASMINE RICE {GF} | 5

GRILLED ASPARAGUS {GF} | 6

GRILLED YELLOW AND GREEN SQUASH {GF} | 6

SAUTEED SPINACH WITH GARLIC {GF} | 6

CRISPY SMASHED POTATOES {GF} | 6

WILD RICE {GF} | 5

COLESLAW {GF} | 5

FRIED BRUSSELS | 6