

# 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

SOUP OF THE DAY

ask your server for today's selection

DEVILED EGGS {GF} | 13

bacon, balsamic glaze, chives, smoked paprika

SHRIMP BRUSCHETTA | 17

sautéed shrimp, tomatoes, garlic, olive oil, toasted ciabatta, parsley, basil, mozzarella, balsamic glaze

BUFFALO CHICKEN DIP {GFA} | 15

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

BRUSSELS SPROUTS {VA} | 15

crispy fried brussels sprouts, goat cheese, pickled red onion, golden raisins, maple mustard gastrique

WHITE BEAN DIP {GFA, V} | 15

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

SESAME CRUSTED AHI TUNA {GF} | 17

ponzu, wasabi aioli, pickled cucumbers and radish, cilantro

POINT JUDITH CALAMARI | 16

garlic butter, crushed red pepper, pickled cherry peppers, parsley, marinara

BBQ PULLED PORK NACHOS | 18

shredded braised BBQ pork, cheese blend, corn salsa, jalapeños, bbq sauce, sriracha aioli, micro cilantro, sour cream  
add guac + 1

CHICKEN WINGS | 15

served by the pound (average 8 wings)  
choice of: buffalo, sweet old bay, bang bang sauce, garlic parmesan, sweet chili, buffalo lemon pepper rub or smoked chipotle rub

# SALADS

COBB {GF} | 19

sliced chicken, romaine, blue cheese, egg, bacon, black bean, red onion, cucumber, tomato, avocado ranch dressing

CLASSIC CAESAR\* {GFA} | 14

romaine, grana padano, house made croutons, house made caesar dressing  
add white anchovy + 1 | fried egg + 1

APPLE + QUINOA {GF, VA} | 14

arugula, quinoa, apples, golden raisins, shaved fennel, gorgonzola cheese, apple cider vinaigrette

BEET + BURRATA SALAD {GF} | 18

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

HARVEST SPINACH SALAD {GF, VA} | 14

roasted butternut squash, baby spinach, dried cranberries, sunflower seeds, grana padano, bacon vinaigrette

ADD PROTEIN

chicken + 7 | prosciutto + 7 | salmon + 11 | sirloin + 12 | shrimp + 11

# GRILLED PIZZA

Gluten free crust + 3  
plant based mozzarella + 3

CHICKEN BROCCOLI ALFREDO | 18

white pizza, alfredo sauce, roasted garlic, grilled chicken, broccoli, mozzarella cheese, cajun seasoning

GRILLED HAWAIIAN | 17

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

WHITE TRUFFLE + MUSHROOM | 17

creamy brie spread, mozzarella, sautéed mushrooms, caramelized onions, spinach, truffle oil

CLASSIC FIG + SMOKED PROSCIUTTO | 17

gorgonzola, fig purée, arugula

MARGHERITA | 16

roma tomato, fresh mozzarella, basil, EVOO

# BOWLS

AHI TUNA POKE BOWL\* {GF} | 21

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, broccoli, scallion, white + black sesame, cilantro, ponzu glaze, fried egg

CARNITAS BOWL {GF} 22

jasmine rice, slow braised pork carnitas, sautéed peppers + onions, corn salsa, jalapeños, pickled red onions, cilantro, avocado lime crema

GF = Gluten Friendly GFA = Gluten Friendly Available

V = Vegan VA = Vegan Available

Gluten free options | + 3

Buns, Wraps, Pizza crust, Pasta

Plant Based Mozzarella + 3

# 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 | hericot verts +3  
mashed potato +3 | apple, herb + golden raisin quinoa +3  
fried brussels +3 | sautéed spinach +3

gluten free Udi's bun, GF Josephs wrap + 3  
plant based mozzarella cheese + 3

## THE CLASSIC BURGER\* | 16

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

## CRISPY ONION BURGER\* | 18

crispy fried onion strings, prosciutto, swiss, honey mustard, brioche roll

## BACON + BRIE BURGER\* | 18

brie, bacon, apple onion bacon jam, arugula, brioche roll

## SWEET POTATO + BLACK BEAN BURGER {VA} | 16

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

## BROWN BUTTER BUFFALO | 17

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

## BANG BANG SHRIMP PO' BOY | 18

crispy fried shrimp, shredded cabbage, sliced tomato, bang bang sauce, brioche torpedo

## JACK CHEESESTEAK | 18

monterey jack, caramelized onions, sautéed mushrooms, roasted red pepper aioli, ciabatta bread

## 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\* | 21

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

# PLATES

## SHORT RIB TRUFFLE MAC {GFA} | 24

fresh tromette pasta, braised beef, mushrooms, truffle cheese sauce

## HERB ROASTED CHICKEN {GF} | 25

herb marinated statler, sweet potato bacon brussels hash, creamy brandy demi glace, maple mustard gastrique

## STEAK AU POIVRE \* {GF} | 31

8oz USDA Prime Teres Major, peppercorn au poivre sauce, mashed potato, hericot verts

## POLENTA CRUSTED SWORDFISH {GF} | 29

cornmeal crust, butternut squash + spinach risotto, charred lemon

## FAROE ISLAND SALMON \* {GF} | 27

carrot puree, apple herb + golden raisin quinoa, hericot verts

## TEMPURA BROCCOLI {V} | 21

crispy fried broccoli tossed in kung pao sauce, edamame, red peppers, scallions, jasmine rice

## FISH AND CHIPS | 21

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

## RED WINE BRAISED SHORT RIB {GFA} | 30

slow roasted short rib, red wine demi, mushroom, fried shallots, creamy polenta

## SHRIMP CARBONARA {GFA} | 26

fresh fettuccine, creamy carbonara sauce, spicy tasso ham, peas, mushrooms, shallots, sautéed shrimp

## GRILLED EGGPLANT PARM {GF, VA} | 21

grilled eggplant slices, marinara, mozzarella, panko breadcrumbs, basil  
sub plant based mozzarella + 3

# SIDES

HAND CUT ROSEMARY FRIES {V} | 5

SAUTEED SPINACH WITH GARLIC {GF,V} | 6.5

HAND CUT TRUFFLE PARMESAN FRIES | 7

CREAMY POLENTA {GF} | 7

SMALL HOUSE SALAD {GF,V} | 5

SWEET POTATO BACON BRUSSELS HASH {GF} | 7

SMALL CAESAR SALAD {GFA} | 6.5

COLESLAW {GF} | 5

JASMINE RICE {GF,V} | 5

FRIED BRUSSELS {V} | 6.5

GARLIC BROCCOLI {GF,V} | 6.5

MASHED POTATO {GF} | 7

SAUTEED HERICOT VERTS {GF,V} | 6.5

APPLE, HERB AND GOLDEN RAISIN QUINOA {GF,V} | 7

ROASTED BUTTERNUT SQUASH {GF, V} | 6.5

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

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