

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



RAW BAR

Open daily | closes 30 mins prior to kitchen



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

minimum of 3:
LITTLE NECKS | 1.5 each

LOCAL RI & MA OYSTERS | 3 each
COLOSSAL SHRIMP | Market price

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

*no substitutions please

STARTERS

SOUP OF THE DAY

ask your server for todays selection

5 LAYER GREEK DIP {GFA, VA} | 16

artichoke garlic hummus, cucumber, tomato, kalamata, red onion, feta, grilled pita {sub veggies for pita}
sub GF pita + 2 add fresh veggies +2

BOURBON GLAZED BRUSSELS | 15

crispy fried brussels sprouts, bacon, red pepper bourbon glaze

CHIMI LIME CALAMARI | 16

Point Judith fried squid, house chimichurri, lime, garlic aioli
Traditional tossed garlic butter and hot peppers option upon request

CHORIZO & CLAMS {GFA} | 21

one dozen local littlenecks, white wine lemon butter, fennel, shallot, garlic, crostini

DEVILED EGGS {GF} | 13

bacon, balsamic glaze, chive, smoked paprika

SESAME CRUSTED AHI TUNA {GF} | 17

ponzu, wasabi aioli, pickled cucumber and radish, cilantro

BUFFALO CHICKEN DIP {GFA} | 15

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

BBQ PULLED PORK NACHOS | 18

shredded braised BBQ pork, cheese blend, corn salsa, jalapeño, bba sauce, sriracha aioli, micro cilantro, sour cream
add guacamole + 1

CHICKEN WINGS | 15

served by the pound (average 8-10 wings)
choice of: buffalo, garlic parmesan, sweet thai chili, maple bourbon dry rub, sriracha dry rub

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

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

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

SALADS

BURRATA SALAD {GF} | 18

arugula, watermelon, cucumber, pepitas, mint, balsamic mint vinaigrette

FRIED GOAT CHEESE | 16

mixed greens, strawberry, avocado, slivered almond, apple cider vinaigrette

TOSSED MEDITERRANEAN {GF, VA} | 16

baby kale, cucumber, red onion, tomato, kalamata olive, pepperoncini, artichoke, lemon, fresh diced mozzarella, oil & red wine vinegar

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

ADD PROTEIN

chicken + 7 | prosciutto + 7 | salmon + 11 | sirloin + 12
3 colossal U-8 grilled shrimp +15

GRILLED PIZZA

Gluten free crust + 3
plant based mozzarella + 3

SPINACH PIE PIZZA | 18

white pizza, chopped garlic spinach, black olive, pepperoni, mozzarella, roasted garlic

ROASTED RED PEPPER + CRISPY ARTICHOKE | 17

marinara, caramelized onion, spinach, mozzarella

SPICY PULLED PORK | 18

BBQ pulled pork, fried jalapeño, scallion, cheddar and mozzarella, hot honey drizzle

CLASSIC FIG + SMOKED PROSCIUTTO | 17

gorgonzola, fig purée, arugula

MARGHERITA | 16

roma tomato, fresh mozzarella, basil, EVOO

HAWAIIAN | 17

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

BURGERS + HANDHELDS

All handhelds and burgers served with your choice of house-made hand cut rosemary french fries, coleslaw or house salad
*Additional \$3 for other side substitutions
gluten free Udi's bun or Josephs wrap + 3, plant based mozzarella cheese + 3

THE CLASSIC BURGER* | 16

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

BUFFALO BURGER* | 18

blue cheese crumbles, buffalo sauce, lettuce, tomato, brioche

BACON + BRIE BURGER* | 18

brie, bacon, tomato jam, arugula, brioche

SWEET POTATO + BLACK BEAN BURGER {VA} | 16

house made black bean + quinoa patty, crispy sweet potato, chimichurri aioli, shredded lettuce, brioche

CHICKEN SAMMY | 17

crispy chicken, fried garlic and shallot, bacon, lettuce, tomato, house sauce, ciabatta

CRISPY COD | 18

lightly cajun battered fried cod, pineapple lime slaw, fried jalapeño, chipotle aioli, brioche

JACK CHEESESTEAK | 18

monterey jack, caramelized onion, sautéed mushroom, roasted red pepper aioli, ciabatta

CUBAN SANDWICH | 17

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

CHICKEN PESTO SANDWICH | 16

roasted chicken breast, basil pesto, brie, pickled red onion, tomato, arugula, ciabatta

SIRLOIN SANDWICH* | 21

sirloin, sautéed onion + mushroom, horseradish cream, american cheese, ciabatta

SIDES

HAND CUT ROSEMARY FRIES {V} | 5

HAND CUT TRUFFLE PARMESAN FRIES | 7

SMALL HOUSE SALAD {GF,V} | 5

SMALL CAESAR SALAD {GFA} | 6.5

JASMINE RICE {GF,V} | 5

GARLIC BROCCOLI {GF,V} | 6.5

COLESLAW {GF} | 5

FRIED BRUSSELS {V} | 6.5

ROASTED FINGERLING {GF} | 7

PARMESAN RISOTTO {GF} | 7

COCONUT RICE {GF,V} | 7

GRILLED ASPARGUS {GF,V} | 6

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

CARNITAS BOWL {GF} 22

jasmine rice, slow braised pork carnitas, sautéed pepper + onion, corn salsa, jalapeño, pickled red onion, cilantro, avocado lime crema

TEMPURA BROCCOLI {V} | 21

crispy fried broccoli tossed in kung pao sauce, edamame, red bell pepper, scallion, jasmine rice

PLATES

CACIO E PEPE MAC & CHEESE {GFA} | 21

fresh trombette pasta, gruyere, brioche bread crumb, cheese sauce

LEMONY CHICKEN PICATTA {GF} | 24

white wine, lemon butter caper pan sauce, parsley, asparagus parmesan risotto

SURF + TURF * {GF} | 38

8oz USDA Prime Teres Major, 2 colossal grilled shrimp, lobster cream sauce, roasted fingerling potato, asparagus

PISTACHIO CRUSTED COD {GF} | 25

lemon, broccoli, creamy coconut rice, lemongrass curry

FAROE ISLAND SALMON * {GF} | 27

cajun spice rubbed salmon, roasted fingerling potato, asparagus, roasted red pepper aioli

FISH AND CHIPS | 21

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

PESTO GNOCCHI {GF} | 22

fresh potato gnocchi, pesto cream sauce, sundried tomato

GRILLED SWEET POTATO STEAK {GF,VA} | 20

avocado corn salsa, avocado lime crema, coconut rice

SIRLOIN FRITES {GFA} | 27

chimichurri, garlic aioli, fries

*ASK US ABOUT CATERING YOUR NEXT EVENT!

visit www.corkandryeri.com for our catering menu