

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

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

LOCAL RI & MA OYSTERS | 3 each

COLOSSAL U-8 SHRIMP | Market price

*no substitutions please

STARTERS

HOUSE MADE CLAM CAKES + NEW ENGLAND CLAM CHOWDER
chowder {GF} cup | 7 bowl | 10
3 clam cakes + cup of chowder | 13
6 clam cakes appetizer | 13

5 LAYER GREEK DIP {GFA, VA} | 16
roasted red pepper hummus, cucumber, tomato,
kalamata olive, artichoke, red onion, feta, grilled pita
{sub veggies for pita}
sub GF pita + 2 add fresh veggies +2

CRISPY FRIED BRUSSELS | 15
fried brussels sprouts, marcona almond, whipped ricotta,
hot honey

POINT JUDITH CALAMARI | 17
crispy fried squid, lupini bean, pickled pepper trio,
roasted tomato, arugula, saffron aioli, cilantro
or Traditional tossed garlic butter and hot pepper option
upon request

COCONUT CURRY MUSSELS {GFA} | 21
chinese sausage, red onion, garlic, cilantro, crostini

DEILED 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

BRAISED PORK NACHOS | 18
chipotle braised pulled pork, cheese blend, charred
salsa, jalapeño, chipotle 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

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

ANCIENT GRAINS SALAD {GF, VA} | 18
tender greens, quinoa, amaranth, feta, kalamata
olive, onion, cucumber, tomato, green goddess
dressing

CHOPPED ITALIAN SALAD {GF} | 19
romaine, sharp provolone, sopressata, salami, ham,
coppa, red onion, tomato, red wine vinaigrette

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
4 jumbo grilled shrimp +14

GRILLED PIZZA

Gluten free crust + 3 Plant based mozzarella + 3

WHITE ITALIAN | 18
bacon, stracciatella cheese, red onion, arugula,
sundried tomato aioli, basil oil

CHICKEN BACON RANCH | 18
grilled chicken, bacon, ranch, chopped romaine,
spicy pepperoni oil

CLASSIC FIG + SMOKED PROSCIUTTO | 17
gorgonzola, fig purée, arugula

MARGHERITA | 16
roma tomato, fresh mozzarella, basil, EVOO
add pepperoni + 2

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
*Additional \$3 for other side substitutions

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

THE CLASSIC BURGER* | 17
half pound patty, lettuce, tomato, red onion, sharp
cheddar, brioche
add bacon +1 | sautéed onion +1
sautéed mushroom +1 | fried egg +1

CORK BURGER* | 19
half pound patty, american cheese, sharp cheddar,
double smoked bacon, caramelized onion, cork sauce,
brioche

BACON + BRIE BURGER* | 19
half pound patty, brie, bacon, tomato jam, arugula,
brioche

BLACK BEAN BURGER {VA} | 18
house made black bean + quinoa patty, sautéed wild
mushroom, vegan pesto aioli, lettuce, tomato, onion,
brioche

SOUTHERN FRIED CHICKEN | 18
buttermilk fried chicken, coleslaw, hot honey,
house made b+b pickles, brioche

CRISPY HADDOCK | 18
lightly battered fried haddock, american cheese,
lemon dill caper tartar sauce, lettuce, tomato, onion,
brioche

JACK CHEESESTEAK | 18
monterey jack, caramelized onion, sautéed
mushroom, roasted red pepper aioli, ciabatta

ROAST BEEF SANDWICH | 21
rare sliced Certified Angus Beef, boursin cheese,
spinach, roasted tomato, onion jam, grilled ciabatta

CHICKEN PESTO SANDWICH | 16
roasted chicken breast, basil pesto, brie, pickled red
onion, tomato, arugula, ciabatta

NEW ENGLAND LOBSTER ROLL | MKT
claw + knuckle meat lightly dressed with mayo, dill,
lemon + celery, lettuce, brioche torpedo roll

SIRLOIN SANDWICH* | 21
sirloin, sautéed onion + mushroom, horseradish cream,
american cheese, ciabatta

ASK US ABOUT CATERING YOUR NEXT EVENT!
visit www.corkandryeri.com for our catering menu

PLATES

AHI TUNA POKE BOWL* {GF} | 21
pickled cucumber, radish, edamame, sesame,
jasmine rice, wakame salad, avocado, togarashi,
cilantro, soy & sriracha aioli

STEAKHOUSE CAVATELLI {GFA} | 38
marinated flat iron steak, spinach, mushroom,
onion, garlic butter, ricotta cavatelli

BBQ MEATLOAF {GF} | 25
house ground sirloin meatloaf, bbq glaze, garlic
spinach, three potato salad

GRILLED CAULIFLOWER STEAK {GF,V} | 22
charred broccoli, roasted tomato, red pepper
romesco, fennel + tender greens salad, lemon
vinaigrette, marcona almond
chicken + 7 | salmon + 11 | sirloin + 12 | shrimp + 14

BLACKENED SWORDFISH {GF} | 30
smoked chicken sausage + black bean dirty rice,
sautéed spinach, avocado crema

FAROE ISLAND SALMON * {GF} | 27
everything bagel seasoning crust, wilted spinach,
asparagus, fingerling, creamy mustard dill sauce

FISH AND CHIPS | 21
fried local haddock, hand cut rosemary fries,
coleslaw, house tartar sauce, lemon

PAN SEARED SHRIMP | 27
lo mein noodle, pepper, onion, eggplant, tomato,
tom yum broth

MAC AND CHEESE {GFA} | 24
smoked chicken sausage, grilled broccoli, cave-
aged cheddar cheese sauce, pipette pasta

ROASTED HALF CHICKEN {GF} | 30
roasted eggplant, asparagus, chickpea, artichoke,
fingerling potato, tomato masala pan jus

SIDES

HAND CUT ROSEMARY FRIES {V} | 5

COLESLAW {GF} | 5

HAND CUT TRUFFLE PARMESAN FRIES | 7

FRIED BRUSSELS {V} | 6.5

SMALL HOUSE SALAD {GF,V} | 5

ROASTED FINGERLING {GF,V} | 7

SMALL CAESAR SALAD {GFA} | 6.5

THREE POTATO SALAD {GF} | 7

JASMINE RICE {GF,V} | 5

GRILLED ASPARAGUS {GF,V} | 6

CHARRED BROCCOLI {GF,V} | 6.5

GARLIC SAUTÉED SPINACH {GF,V} | 7