

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

LITTLE NECKS | 1.5 each

minimum of 3:

LOCAL RI & MA OYSTERS | 3 each

COLOSSAL U-8 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 {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, butter bean, pickled pepper trio,  
roasted tomato, arugula, saffron aioli  
or Traditional tossed garlic butter and hot pepper option  
upon request

COCONUT CURRY MUSSELS {GFA} | 18  
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 +12 | lobster salad +mkt price

## 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 | 17  
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.corkanddryeri.com](http://www.corkanddryeri.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 + 12

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 STATLER CHICKEN {GF} | 27  
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