

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

- BREAD BASKET | 8**
four warm house rolls served with daily butter
- 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
- ROASTED GARLIC HUMMUS {GFA, VA} | 16**
house made roasted garlic hummus, greek olive, feta, EVOO, sumac, grilled pita
{sub veggies for pita}
sub GF pita + 2 add fresh veggies +2
- CRISPY FRIED BRUSSELS | 16**
fried brussels sprouts, cacio e pepe sauce, hot honey
- POINT JUDITH CALAMARI | 17**
crispy rice flour fried squid, watercress, furikake chili crisp, yuzu aioli
or Traditional tossed garlic butter and hot pepper
- 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} | 16**
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 server of any allergies at the beginning of your service.
*Consuming raw or undercooked meat and seafood may increase the risk of foodborne illness.

SALADS

- BABY KALE {GFA, VA} | 16**
baby kale, shredded cabbage, carrot, edamame, scallion, crispy wonton, creamy sesame vinaigrette
- CUCUMBER MELON {GF, VA} | 16**
watermelon, cucumber, watercress, red onion, feta, chamoy vinaigrette
- BURRATA {GF} | 16**
baby arugula, grilled peach, red onion, sunflower seeds, grilled peach vinaigrette
- COBB {GF} | 20**
sliced chicken, romaine, blue cheese, egg, bacon, black bean, red onion, cucumber, tomato, avocado ranch dressing
- CLASSIC CAESAR* {GFA} | 15**
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

GRILLED PIZZA

Gluten free crust + 3 Plant based mozzarella + 3

- SHRIMP SCAMPI | 20**
garlic, spinach, mozzarella, tomato, grilled lemon, calabrian chili
- HOT HONEY | 19**
pepperoni, marinara, fresh mozzarella, hot honey
- CLASSIC FIG + SMOKED PROSCIUTTO | 18**
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

- MEATBALL PARM GRINDER | 19**
house ground sirloin meatballs, house marinara, mozzarella, burrata, sesame seed torpedo
- CUBAN SANDWICH | 19**
ham, roasted pork, pickles, swiss, honey mustard, ciabatta
- 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
- RODEO BURGER* | 19**
half pound patty, bbq sauce, cheddar, onion strings, chipotle aioli, b+b pickles, brioche
- PATTY MELT* | 19**
half pound patty, swiss, caramelized onions, rye
- BLACK BEAN BURGER {VA} | 18**
house made black bean + quinoa patty, jalapeño, avocado crema, Tajín, tortilla chip, brioche
- LOBSTER ROLL | MKT**
claw + knuckle meat lightly dressed with lemon, dill, celery, mayo, lettuce, brioche torpedo
- 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
- CHICKEN PESTO SANDWICH | 17**
roasted chicken breast, basil pesto, brie, pickled red onion, tomato, arugula, ciabatta
- SIRLOIN SANDWICH* | 21**
sirloin, sautéed onion + mushroom, horseradish cream, american cheese, ciabatta

PLATES

- ROASTED COD {GF} | 28**
summer vegetables, romesco sauce, crispy prosciutto
- LOBSTER MAC AND CHEESE {GFA} | MKT**
mafaldine pasta, sherry cream, cheddar, gruyère, breadcrumb
- JERK CHICKEN {GF} | 27**
half grilled chicken, jerk sauce, coconut rice, watercress, pineapple salsa
- HANGER STEAK {GF} | 36**
roasted potato, asparagus, avocado purée, pickled shallot
- KOREAN SHORT RIB {GF} | 30**
soy braised short rib, jasmine rice, green onion, sesame slaw
- FAROE ISLAND SALMON * {GF} | 28**
blackened salmon, sweet potato, corn + black bean hash, cilantro butter, smoked paprika oil
- FISH AND CHIPS | 22**
fried local haddock, hand cut rosemary fries, coleslaw, house tartar sauce, lemon
- AHI TUNA POKE BOWL* {GF} | 21**
pickled cucumber, radish, edamame, sesame, jasmine rice, wakame salad, avocado, togarashi, cilantro, soy & sriracha aioli
- SPINACH GNOCCHI | 26**
sautéed kale, garlic scape, white bean, white wine, lemon, parmesan breadcrumb
chicken + 7 | salmon + 11 | sirloin + 12 | shrimp + 12

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 POTATOES {GF,V} 7 |
| SMALL CAESAR SALAD {GFA} 6.5 | GRILLED ASPARAGUS {GF,V} 7 |
| JASMINE RICE {GF,V} 5 | |

ASK US ABOUT CATERING YOUR NEXT EVENT!

visit www.corkandryeri.com for our catering menu

Please note: we offer Dual Pricing which reflects either a cash price or 3% surcharge for credit processing. Thank you.