

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 | 2 each

LOCAL RI & MA OYSTERS | 3.5 each

COLOSSAL U-8 SHRIMP | Market price

CAPTAINS PLATTER | 55*

12 oysters, 6 little necks, 4 shrimp

SKIPPERS PLATTER | 28*

6 oysters, 2 little necks, 2 shrimp

*no substitutions please

STARTERS

BREAD BASKET | 7
freshly baked crusty baguette, roasted garlic butter, sea salt

DAILY SOUP cup | 7 bowl | 9
ask your server for todays selection

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
garlic parmesan butter, fried caper, grilled lemon

POINT JUDITH CALAMARI | 17
crispy rice flour fried squid, fried artichoke, roasted tomato, olive, arugula, smoked paprika aioli
or Traditional tossed in garlic butter + hot pepper

DEVEILED 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 | 16
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 GRAIN {GFA, VA} | 17
spring mix, farro, quinoa, amaranth, dried cranberry, candied pecan, goat cheese, sherry vinaigrette

ROASTED BEET {GF} | 16
arugula, bleu cheese, bacon, pickled red onion, brown butter vinaigrette

BABY GEM {GF} | 15
torn gem lettuce, onion, radish, cherry tomato, buttermilk green goddess dressing

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 + 2 | fried egg + 2

ADD PROTEIN
chicken + 8 | prosciutto + 7 | salmon + 12 | sirloin + 14
4 jumbo grilled shrimp + 12

GRILLED PIZZA

Gluten free crust + 3 Plant based mozzarella + 3

WILD MUSHROOM | 20
ricotta, caramelized onion, mozzarella, pistachio, lemon, truffle maple syrup

HOT HONEY | 20
pepperoni, marinara, fresh mozzarella, hot honey

CLASSIC FIG + SMOKED PROSCIUTTO | 19
gorgonzola, fig purée, arugula

MARGHERITA | 17
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

FRIED CHICKEN SAMMY | 19
swiss, bacon, pickled red onion, chipotle aioli, ciabatta

THE CLASSIC BURGER* | 18
half pound patty, lettuce, tomato, red onion, sharp cheddar, brioche
add bacon + 2 | sautéed onion + 1
sautéed mushroom + 1 | fried egg + 2

BACON + BRIE BURGER* | 20
half pound patty, bacon, brie spread, pumpkin ginger jam, arugula, brioche

STEAKHOUSE BURGER* | 20
half pound patty, swiss, jack cheese, caramelized onion, au poivre aioli

BLACK BEAN BURGER {VA} | 18
house made black bean + quinoa patty, creamy pepita seed pesto, roasted tomato, shaved fennel, brioche

PORK TENDERLOIN SANDWICH | 20
sliced pork tenderloin, broccolini, sharp provolone, garlic aioli, crusty baguette

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* | 24
sirloin, sautéed onion + mushroom, horseradish cream, american cheese, ciabatta

PLATES

BRAISED COD {GFA} | 31
chorizo, tuscan kale, white bean, fingerling potato, carrot, onion, celery, herb broth, crostini

SHORT RIB PASTRAMI MAC AND CHEESE {GFA} | 27
mafaldine pasta, pastrami rubbed beef short rib, swiss, rye bread crumble

HERB ROASTED CHICKEN {GF} | 28
bone in statler chicken breast, tuscan kale, potato gratin, pan au jus

PORK CHOPS* {GF} | 30
twin maple bourbon rubbed pork chops, brussels squash + black bean hash, tamarind bbq

BOLOGNESE {GFA} | 27
house ground sirloin ragu, touch of cream, fresh mini rigatoni, grana padano
+ burrata | 6

FAROE ISLAND SALMON * {GFA} | 28
blackened salmon, broccolini, crispy fingerling, pumpkin puree, cider reduction

FISH AND CHIPS | 24
fried local haddock, hand cut rosemary fries, coleslaw, house tartar sauce, lemon

AHI TUNA POKE BOWL* {GF} | 23
pickled cucumber, radish, edamame, sesame, jasmine rice, wakame salad, avocado, togarashi, cilantro, soy & sriracha aioli

CHARRED CABBAGE {GF, VA} | 26
charred + roasted cabbage, roasted squash, root vegetable, chili crisp, pepita seed, tahini yogurt
chicken + 8 | salmon + 12 | sirloin + 14 | shrimp + 12

SIDES

HAND CUT ROSEMARY FRIES {V} 6	COLESLAW {GF} 5
HAND CUT TRUFFLE PARMESAN FRIES 8	FRIED BRUSSELS {V} 7
SMALL HOUSE SALAD {GF,V} 6	ROASTED FINGERLING {GF,V} 7
SMALL CAESAR SALAD {GFA} 7	BROCCOLINI {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.