

APPETIZERS

R.I. CALAMARI 15

Banana Peppers, White Wine
Garlic Butter

WICKED SHRIMP 16

Sautéed, Hot & Spicy Broth, Baguette

CHAR-GRILLED OCTOPUS 18

Dry Spice Rub, Chickpea Salad

CRISPY PORK BELLY CRACKLINGS 16

Spice Rubbed, Blue Cheese Slaw

QUAHOG STUFFIES 12

Chourico, Sweet Peppers

STEAMED LITLNECK CLAMS 16

Garlic Butter, Beer Broth, Baguette

CHEESE VARIETY 18

Assorted Cheeses, Fig Jam, Marcona Almonds, Toast

ADD: Felino Salami & Prosciutto Ham \$7



RAW BAR PLATES

LOBSTER COCKTAIL 18

Chilled Half Lobster, Lime Aioli

TUNA POKE* 15

Onion, Tomato, Scallion, Mango
Sesame-Lime Vinaigrette

LUMP CRAB MEAT COCKTAIL 16

Mango, Avocado, Wakame, Wasabi Tobiko

TUNA TARTARE TACOS* 15

Pineapple & Tomatillo Salsa, Sweet Chili, Cilantro

SHRIMP TACOS 16

Asian Slaw, Spicy Aioli

SEA SCALLOP CRUDO * 13

Mango, Avocado, Yuzu White Soy Vinaigrette
Cilantro, Shallots

SMOKED FISH DIP 10

Native Bluefish, Saltine Crackers

SASHIMI TRIO * 15

Hamachi, Salmon, Ahi Tuna

OYSTERS • LITTLENECKS • CHERRYSTONES CHILLED SHRIMP • PLATTERS

Rhode Island, Cape Cod, Maine, Mid-Atlantic, West Coast

SOUPS

ROCKY POINT CLAM CHOWDER 7

Clear Broth

CREAMY COD CHOWDER 7

Bacon Garnish

MIDTOWN OYSTER STEW 10

Sherry-Cream, Herb Butter

BERMUDA FISH CHOWDER 12

Island Spiced Tomato Broth, Gosling's Black Rum
Corn & Sweet Potatoes

ONION SOUP 10

au Gratin, Gruyère Cheese

SALADS

BIBB LETTUCE WEDGE 10

Applewood Smoked Bacon, Tomato
Blue Cheese Dressing

ROASTED BEET & GOAT CHEESE 12

Baby Arugula, Hazelnuts, Virgin Olive Oil, Vincotto

SEASON'S SALAD 15

Wild & Black Rice, Roasted Butternut Squash
Arugula, Pomegranate, Pistachio Nuts
Red Wine Vinaigrette w/Lavender Honey

CHOPPED SALAD 14

Crisp Lettuces, Avocado, Egg, Bacon
Crumbled Blue Cheese
Champagne Vinaigrette

TOMATO & FETA 12

Chick Peas, Cucumber, Basil
Kalamata Olive Puree, Balsamic Vinaigrette

ENTREES

GRILLED NORWEGIAN SALMON 27

Roasted Vegetables, Lemon-Garlic Olive Oil, Chick Peas

GRILLED ATLANTIC SWORDFISH 28

Edamame & Wild Mushrooms, Lobster Aioli

BLACKENED MAHI-MAHI 25

Tropical Fruit Salsa, Sautéed Spinach
Coconut Basmati Rice

CARAMELIZED SEA SCALLOPS 29

Truffle Risotto, Citrus-Basil Oil, Olive Tapenade, Carrot Puree

SHRIMP & CALAMARI LINGUINI 24

Sautéed, Lemon, Garlic, Virgin Olive Oil, Herb Gremolata

PORTUGUESE PORK & CLAMS 28

Tomato-Saffron-Fennel Broth, Chourico, Potatoes

STEAK FRITES* 28

10 oz Bistro Cut, Chimichurri

NEW YORK SIRLOIN STRIP STEAK* 38

12 oz Choice Cut, Stilton Cheese Butter, Cabernet Demi
Gorgonzola Mashed Potatoes

SIGNATURE

LOBSTER ROLL 28

Warm Butter Poached, Toasted Torpedo Roll

BLACKENED FISH TACOS 18

Napa Mango Slaw, Chipotle Aioli

GOOD BURGER* 17

Gruyère Cheese, Bacon, Onion Jam
Toasted Brioche Bun

A 20% Gratuity will be added to parties of 6 or more

PLEASE INFORM YOUR SERVER OF ANY FOOD RELATED ALLERGIES PRIOR TO ORDERING.

*These items are raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs will increase your risk of foodborne illness.