

RED

Chateau Ballue Mondon, Bordeaux, France 9/33
Angels & Cowboys, Blend, CA 12/45
Puydeval by Jeff Carrel, Blend, France 10/37
Woodworks, Cabernet Sauvignon, CA 10/37
Massal 1945, Cabernet Sauvignon, Chile 13/52
Alfredo Roca, Pinot Noir, Argentina 9/33
McManis, Pinot Noir, CA 9/33
Alto, Malbec, Argentina 9/33
Dominio de Heredia, Tempranillo, Rioja, Spain 9/33
Giovanna Madonia Tenentino, Sangiovese, Italy 10/37
Freemark Abbey, Cabernet Sauvignon, CA 72
E. Spencer, Cabernet Sauvignon, CA half btl 45/75
Markham, Cabernet Sauvignon, CA 80
Franciscan Estate, Cabernet Sauvignon, CA 68
Calyptra, Grand Reserva Pinot Noir, Chile 84

WHITE

Pascal Jolivet Attitude, Sauvignon Blanc, France 10/37
Pavão, Vinho Verde, Portugal 6/22
Las Perdices, Pinot Grigio, Argentina 10/37
La Roche Domaine Maciat Poncet, Chardonnay, France 12/48
Farmstead, Chardonnay, CA 11/40
Foris, Pinot Blanc, OR 10/37
By:Ott Cotes de Provence, Rose, France 13/52
Chateau D'Epire, Chenin Blanc, France 13/52
Nessa, Albariño, Spain 11/44
Vincent Caille, Muscadet, France 10/37
Tremonti, Albana, Italy 10/37
Dr. Loosen, Reisling, Germany 9/29
Selbach, Reisling, Germany 11/40
Valckenberg Gewurztraminer, Germany 10/37
Lucien Crochet, Sancerre, France half btl 38/64
Calyptra, Grand Reserva Sauvignon Blanc, Chile 84

BOTTLED BEER

Unified Press Citizen Cider, VT (ABV 5.2%) 6
Jacks Abby Post Shift Pilsner, MA (ABV 4.7%) 6
Narragansett Lager 16 oz, RI (ABV 5.0%) 4
Brooklyn Lager, NY (ABV 5.2%) 6
Goose Island Matilda, Belgian Style Pale Ale, IL (ABV 7.0%) 7
Grey Sail Flying Jenny Pale Ale, RI (ABV 5.3%) 5
Jacks Abby Hoponius Union IPL, MA (ABV 6.7%) 6
Harpoon IPA, MA (ABV 5.9%) 5
Founders All Day IPA, MI (ABV 4.7%) 5
Lord Hobo Consolation Prize Double IPA, MA 16 oz (ABV 9.5%) 9
Heineken, Amsterdam (ABV 5.0%) 5
Bud Light, MO (ABV 4.2%) 4
Coors Light, CO (ABV 4.0%) 4
Miller Lite, WI (ABV 4.17%) 4
Buckler N/A, Holland (ABV 0.5%) 4
Maui Coconut Porter, HI (ABV 6.0%) 6
Evil Twin Imperial Biscotti Break Stout, NY 16 oz (ABV 11.5%) 10

CHAMPAGNE & SPARKLING

Anna De Codorniu, Brut Rose Cava, Spain 9/40
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Lamberti, Prosecco, Italy 10/37
Laurent Perrier, NV Brut, France half btl 45
Laurent Perrier, Brut Rose, France 130



SALADS

KALE SALAD 9

Four Town Farm Kale, Sea Salt Feta,
Smoked Candied Walnuts,
Cranberry Champagne Vinaigrette

PANZANELLA 11

Local Red & Green Leaf Lettuce,
Grilled Ciabatta, Pickled Butternut & Red Onion,
Cherry Tomatoes, Crispy Poached Egg,
Goat Cheese, Lemon, Olive Oil

ADDITIONS

Grilled Salmon 12 - Shrimp & Scallop per piece 3.50
Seared Tuna 15 - Beef Tenderloin 15

SANDWICHES

PATTY MELT 13

House Blended Burger, Caramelized Onions,
Swiss Cheese, House Cured Bacon,
Garlic Toasted Country Bread

LOBSTER ROLL 23

Hand Picked Lobster, Celery,
House Made Citrus Mayo

SMOKED TUNA SANDWICH 16

Yellowfin Tuna, Soy, Pickled Red Onion,
Sesame, Ginger Fennel Slaw, Mustard Seed

SOUPS

SCALLOP CHOWDER 9

Creamy Scallop Broth, Sweet Corn,
Seared Scallop, Homemade Chive Crackers

SHRIMP & LOBSTER BISQUE 11

Fall Squash, Truffle Oil,
Garlic Crostini

SMALL PLATES

FRIED OYSTERS 12

Local Rhode Island Oysters, Apples,
Pickled Ginger, Red Onion & Butternut Squash

CHICHARRONES 5

Crispy Fried Pork Skin, Pickled Red Onion,
Whole Grain Mustard Creme Fraiche

TACOS

Prime Guinness Braised Beef 12

Marinated Fried Cod 13

House Made Pico de Gallo, Iceberg,
Flour Tortillas, Cilantro Creme Fraiche

MUSSEL FRITES 12

Garlic, White Wine Broth,
Salt & Vinegar Potato Sticks, Red Pepper Coulis

SMOKED FISH PLATE 15

Scallops, Lobster Roe Creme Fraiche, Soy Tuna Pâté,
Goat Cheese Crouton, Brined Salmon, Pickled Vegetables,
House Cured Bacon & Apple Chutney

RAW BAR

SOLD BY THE PIECE

Shrimp 3.50

Oysters 2.50

Lobster Claw MP/Tail MP

Little Necks 1.50

Oyster Shooters 5

SAUCES

Cocktail Sauce

Mignonette

Pickled Jalapeños & Shallots

SCALLOP CEVICHE 14

Sliced Raw Scallops,

Local Rhode Island Apples

Pickled Ginger & Butternut Squash

Crispy Potato Chips

SEARED TUNA 15

Housemade Cajun,

Local Pickled Vegetables,

Parsnip Chips, Beet Ginger Gastrique

SAMPLER PLATTER 38

8 Assorted Oysters

4 Little Necks

4 Cocktail Shrimp

CAPTAIN'S PLATTER 85

16 Assorted Oysters

8 Little Necks

8 Cocktail Shrimp

1 Lobster Tail