



APPETIZERS

SCALLOP CHOWDER 9
Creamy Scallop Broth, Sweet Corn,
Seared Scallop, Homemade Chive Crackers

MEXICAN STREET CORN 8
Narragansett Creamery
Queso Blanco, Spicy Cilantro Creme

FRIED OYSTERS 12
Local Rhode Island Oysters, Apples,
Sweet Corn, Pickled Ginger & Red Onion

CHICHARRONES 5
Whole Grain Honey Mustard Aioli

KALE SALAD 8
Fresh Kale, Smoked Candied Walnuts,
Dried Cranberries, Bleu Cheese,
Roasted Garlic Balsamic Vinaigrette

PANZANELLA 11
Four Town Farm Greens, Cherry Tomatoes,
Grilled Ciabatta, Crispy Poached Egg,
Goat Cheese, Pickled Red Onion,
Lemon, Olive Oil

RAW BAR

SOLD BY THE PIECE

Shrimp 3.50
Oysters 2.50
Lobster Claw MP/Tail MP
Littlenecks 1.50
Oyster Shooters 5

SAUCES

Cocktail Sauce
Mignonette
Pickled Jalapeños & Shallots

SCALLOP CEVICHE 14

Sliced Raw Scallops,
Local Rhode Island Apples, Sweet Corn,
Pickled Ginger, Crispy Potato Chips

TUNA TARTARE 15

Diva Cucumbers, Sesame,
Soy, Citrus, Chips

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

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

CHICKEN SALAD 11

Brined and Roasted, Oregano Dijon Aioli,
Local Greens, Sesame Toasted

TACOS

Prime Guinness Braised Beef 12
Marinated Fried Cod 13
House Made Pico de Gallo, Iceberg,
Flour Tortillas, Cilantro Creme Fraiche

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
Andes Plateau, Cabernet Sauvignon, Chile 12/48
Alfredo Roca, Pinot Noir, Argentina 9/33
Simple Life, 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
Calyptra Vivendo, Sauvignon Blanc, Chile 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
Whispering Angel, 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 6
Downeast Pumpkin Cider, MA 7
Narragansett Lager 16 oz, RI 4
Left Hand Oktoberfest Märzen Lager, CO 6
Brooklyn Lager, NY 6
Two Roads Old Factory Pilsner, CT 6
Shiner Bock, TX 6
Kentucky Bourbon Pumpkin Ale, KY 8
Goose Island Matilda, Belgian Style Pale Ale, IL 7
Grey Sail Flying Jenny Pale Ale, RI 5
Jacks Abby Hoponius Union IPL, MA 6
Dogfish Head 60 Minute IPA, DE 6
Founders All Day IPA, MI 5
Black Hog Easy Rye Da Session IPA, CT 6
Lord Hobo Consolation Prize Double IPA, MA 16 oz 9
Whalers Hazelnut Stout, RI 6
Heineken, Amsterdam 5
Bud Light, MO 4
Coors Light, CO 4
Miller Lite, WI 4

CHAMPAGNE &
SPARKLINGS

Anna De Codorniu, Brut Rose Cava, Spain 9/40
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Tremonti, Barbera Frizzante, Italy 33
Lamberti, Prosecco, Italy 10/37
Laurent Perrier, NV Brut, France half btl 45
Laurent Perrier, Brut Rose, France 130