Soups & Appetizers

LOCAL New England Clam Chowder • Local clams, celery, bacon, potatoes in a creamy broth	7
Butternut Squash Bisque • velvety soup of local butternut squash	7
Clam Cakes • A Rhode Island favorite! Local clam fritters	7
Rhode Island Stuffies • Two local quahogs "casino style", herb breadcrumbs	9
Fish Tacos • pan seared local catch of the day, jicama slaw, double corn tortillas, salsa verde	13
Crab Cakes • pan seared jumbo lump crab cake, mango salsa	14
NY Strip Crostini • Italian crostini, sliced NY Strip, shallot brandy cream sauce	12
Craft Nachos • crispy hand-cut corn tortillas, pepper jack, Cotija cheese, diced tomatoes, salsa verde • add braised short rib or grilled chicken 15 add guacamole \$2	10
Chicken Wings • Eight jumbo wings in your choice of Buffalo, Garlic parmigiana, Sweet Thai Chili, BBQ, or dry rub Salt & Pepper • Make it boneless for \$2	11
LOCAL Crispy Thai Calamari • crispy calamari, sweet Thai chili, banana peppers, bell pepper, cucumber salsa	13

Salads

ADD: Chicken \$5* Steak \$9 *Shrimp \$9 * Salmon \$8	
Roasted Beet • roasted golden and ruby beets, baby field greens, candied walnuts, goat cheese, red wine vinaigrette	9
Chopped Salad • romaine, red onions, crispy bacon, tomatoes, cucumbers, crumbled bleu cheese, cilantro lime vinaigrette	9
Poached Pear • baby arugula, red wine poached pear, crumbled blue cheese, toasted almonds, fig glaze	10
$Classic\ Caesar\ {\scriptstyle \bullet}\ romaine,\ shaved\ parmigiana,\ herb\ croutons,\ homemade\ dressing$	8
Baby Greens • baby seasonal mixed greens, cucumber, tomato, red onion, balsamic vinaigrette	7

Rustic Flat Breads

Margarita • over night tomatoes, fresh mozzarella, basil, extra virgin olive oil	12
Fig & Prosciutto • fig glaze, prosciutto, goat cheese, mozzarella, baby arugula	13
Duck & Apple • duck bolognese, ricotta cheese, mozzarella, drunken apples, basil	13



Entrées

LITTEES	
Served with your choice of two sides	
* NY Strip • grilled NY Strip, Black Hog Brown Ale, maple Dijon cream sauce	25
Pork Chop • brined in pineapple, brown sugar, cinnamon, then grilled, and topped with drunken bourbon apples	18
Free-Range Chicken • half roasted chicken, maple sage brown butter	18
LOCAL Scallops • pan seared sea scallops, guava glaze	26
Salmon • pan seared lightly blackened Atlantic salmon, pineapple relish, Cabernet reduction	21
Grilled Swordfish • black bean and corn salsa, smoked tomato and onion aioli	25
Fish & Chips • crispy hand battered local cod, served with hand-cut fries, & house made slaw	16
Crispy Clam Strips or Whole Belly Clams • lightly battered and crispy,	Market

Hand Held

	Below items served with slaw and your choice of hand-cut fries, sweet potato wedges (\$2 extra), or mixed greens with balsamic vinaigrette		
Lobster &	& Scallop Roll • lobster, scallops, celery, red onion, tarragon aioli	Marl	ket
	lam Strips or Whole Belly Clam Roll • lightly battered and /, served with French Fries & Cole slaw	Marl	ket
Steak W	rap • grilled steak, sautéed bell peppers, onions, mushrooms, mozzare	lla	13
	Short Rib Grilled Cheese • slow braised short rib, Swiss and cheddar, tle aioli, multigrain		14
America	n Burger • cheddar, lettuce, tomato		12
Bayview side e	Burger • caramelized onions, sautéed mushrooms, Gorgonzola, sunny	1	13
dressi	Vrap • romaine lettuce, shaved parmigiana, house made Caesar ing d chicken 11 grilled shrimp 13		

Pasta & Risotto

Braised Short Ribs • slow braised short ribs, butternut squash risotto	24
* Gnocchi & Steak • potato gnocchi, grilled steak, balsamic rosemary cream sauce	22
Duck Bolognese • slow braised duck, fresh pappardelle pasta, shaved Parmesan	21
Lobster & Scallop Chipotle Mac & Cheese • cold water lobster meat, sea scallops, creamy smoky chipotle sauce, cracker crumbs	25
Seafood Risotto • shrimp, scallops, calamari, grilled chicken, saffron	27
Baked Fusilli • grilled chicken, creamy pink tequila sauce, mozzarella	16

Sides

Red Bliss Mashed Potatoes	5
Farm stand Vegetables	5
Hand-cut Fries	5
Sweet Potato Wedges	5
Mixed Greens	5
Butternut Squash Risotto	5