



Tuesday, October 16th 2018

Dinner Specials

Starters

- ~Farmstead Cheese Plate w/ Toasted Crostini & Dried Cherries 24
St. Stephen's, Cave Aged Cheddar, Triple Cream Gouda
Buzzard's Bay I.P.A. Cheddar & Imperial Bleu
- ~85 Maine Steamers 18
w/ Drawn Butter & Broth
- ~Fish Tacos w/ Lapsley's Nectarine Salsa 15
Fried Haddock, Ripe Avocado, Arugula & Soft Corn Tortillas
- ~The Wicked Roll 15
Bluefin Tuna and Avocado Inside w/ Deep Fried Kanikama, Eel Sauce, and Scallions on top
- ~Salmon Skin Handrolls (2) 10
Crispy Salmon Skin, Cucumber, Green Onion & House Eel Sauce

Entrees

- ~Pan Seared Rhode Island Blackfish w/ Sweet Corn Sauce 30
Truffle Dressed Micro Greens, Mushroom Risotto & Marinated Heirloom Tomato's
- ~Maple-Bourbon Brined Pork Chop w/ Spiced Sweet Potato Puree 26
Grilled Duroc Pork, Black Garlic Whipped Yukon Gold Potatoes
& Garlic Seared Asparagus
- ~Fried Whole Belly Clams w/ House Tartar 26
Ipswich Clams w/ Hand-Cut Fries & Tidewater Slaw
- ~Narragansett Clam Pasta over Angel Hair 22
Little Neck Clams, Panchetta, Heirloom Tomatoes, Roasted Sweet Corn,
Organic Greens, Fresh Herbs & White Wine-Pernod Sauce
- ~Sautéed Chicken Livers w/ Maitake Mushrooms & Leeks 20
w/ Sherry-Demi, Grill Seared Broccoli & Mashed Yukon Gold Potatoes
- ~Harvest Soup w/ Steamed Jasmine Rice 17
Native Maitake Mushrooms, Lapsley's Peanut Squash, Micro Mustard Greens
Green Onions & Maitake Mushroom Broth

Raw Bar Selection

- Irish Point ~ P.E.I., Canada ~ 3.00/each Lady Barnstable ~ Barnstable, MA ~ 3.00/each
- Shiny Sea ~ P.E.I., Canada ~ 3.00/each Lucky Lime ~ P.E.I., Canada ~ 3.00/each
- Paramour ~ Nova Scotia ~ 3.00/each

Drink Specials

- ~ Apple Spiced White Sangria ~
- Skky Honeycrisp Apple Vodka, House White Sangria, Lapsley Orchard's Apple Cider, Fresh Lemon,
Cinnamon Spiced Apples

Featured Wines:

- Lignum- Italian Red Blend 2017 11/37
- Black Stallion Sauvignon Blanc- California 9/32