



Monday, June 18th 2018

Dinner Specials

Starters

~Farmstead Cheese Plate w/ Toasted Crostini & Dried Cherries St. Stephen's, Eidalon, Verano, Pyrenees Goat & Smoky Bleu	24
~85 Maine Steamers w/ Drawn Butter & Broth	18
~85 Main Fish Tacos Lightly Fried Haddock, Roasted Sweet Corn Salsa, Guacamole, Cilantro & Soft Corn Tortillas	15
~Summer Dragon Bluefin Tuna, Hamachi & Native Asparagus inside – Avocado & Fresh Strawberries outside	15
~Thai Chili Steamed Mussels P.E.I. Mussels Steamed w/ Red Bell Pepper, Carrot & White Cabbage	14
~Grilled Mission Figs & Orange Infused Mascarpone Amaretto Honey & Toasted Pine Nuts	12
~Native Fluke Ceviche Citrus Cooked Rhode Island Flounder w/ Fresh Tortilla Chips	10

Entrées

~Pan Seared Black Sea Bass w/ Watercress-Cashew Pesto w/ Fava Bean, Sweet Corn, Sliced Radish & Fingerling Potato Hash	36
~Grilled Choice Hanger Steak w/ Wild Mushroom Butter Roasted Garlic Whipped Yukon Gold Potatoes, Local Asparagus, Roasted Wild Mushrooms & Heirloom Cherry Tomatoes	30
~Veal Bolognese w/ Handmade Gnocchi Ground Veal, Apple-Wood Smoked Bacon, Chorizo, Prosciutto & Baby Spinach & Aged Parmesan	29
~Fried Whole Belly Clams w/ House Tartar Ipswich Clams w/ Hand-Cut Fries & Tidewater Slaw	26
~Sweet Potato Battered Fish & Chips Lightly Fried Day-Boat Haddock w/ Sweet Potato Fries, House Tartar & Slaw	22
~Sashimi Grade Bluefin Tuna & Watercress Salad Basil Dressed Organic Watercress w/ Asian Pear Salsa, Cucumber Noodles & Shaved Carrot	22

Oyster Selection

Canada Cup ~ P.E.I., Canada ~ 3.00/each
Paramour ~ Nova Scotia, Canada ~ 3.00/each
Umami ~ Narragansett, RI ~ 3.00/each
Shiny ~ P.E.I., Canada ~ 3.00/each
Raspberry Point ~ P.E.I., Canada ~ 3.00/each
Irish Point ~ P.E.I., Canada ~ 3.00/each

Featured Wine

~ "Hay-Maker" Sauvignon Blanc ~ Marlborough, New Zealand (2017) 8 / 27	~ "Mud House" Pinot Noir ~ Central Otago, New Zealand (2015) 10 / 35
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Drink Special

~Peach-Passion Mule~

New Amsterdam Peach Vodka, Passion Fruit Puree, Fresh Lime & Ginger Beer