



Saturday, March 17th 2018

Dinner Specials

Starters

- ~Farmstead Cheese Plate w/ Toasted Crostini & Dried Cherries 24
St. Stephen, Three Cream Gouda, Mimolette, Pyranees Mt. Forested Goat, Baley Hazen Bleu
- ~Sweet & Salty Maki 15
Cured Salmon & Cream Cheese inside - Fried Sweet Plantains, House Eel Sauce & Sesame
- ~85 Main Fish Tacos w/ Citrus Chili Tomato Salsa 15
Queso Fresco, Avocado, Spicy Mayo, Arugula & Micro Cilantro w/ Soft Corn Tortillas
- ~Chicken Liver Pate 12
w/ Kumquat Marmalade, Mimosa, Red Onion, Whole Grain Mustard & Toasted Baguette

Entrées

- ~Organic Ostrich Steak w/ Blood Orange Miso Butter 35
w/ Black Garlic & Truffle Whipped Yukon Gold Potatoes & Grilled Asparagus
- ~Fried Scallop & Chips 28
Sweet Potato Dusted Dry Sea Scallops w/ Hand-Cut Fries, House Tartar & Slaw
- ~85 Main Veal Bolognese w/ Pappardelle 28
Ground Veal, Apple-Wood Smoked Bacon, Chorizo, Prosciutto
Baby Spinach & Aged Parmesan
- ~Narragansett Littleneck Clam Pasta w/ Grilled Bread 25
Apple-Wood Smoked Bacon, Heirloom Cherry Tomatoes, Baby Spinach,
Roasted Sweet Corn, Fresh Herbs, White Wine & Garlic over Angel Hair
- ~Chicken, Shrimp & Sausage Gumbo 23
w/ Steamed Jasmine Rice & Grilled Bread
- ~Cold Snap Fish & Chips 22
Sam Adam's Cold Snap Battered Native Haddock, House Slaw & Hand-Cut Fries
- ~Striped Bass Potato Cakes w/ Herbed Browned Butter 18
Two Pan Seared Fish Cakes w/ Garlic Seared Haricots Verts

Oyster Selection

- Lucky Limes ~ P.E.I., Canada ~ 3.00/each
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| Canada Cup ~ P.E.I., Canada ~ 3.00/each | Irish Point ~ P.E.I., Canada ~ 3.00/each |
| Shiny Sea ~ P.E.I., Canada ~ 3.00/each | Beach Plum ~ Westport, MA ~ 3.00/each |
| Great White ~ Long Island ~ 3.00/each | Afternoon Delight ~ Narragansett Bay ~ 3.00/each |

Featured Wine

- ~Cambria Estate Chardonnay~
California (2015)
8 / 28

Drink Special

- ~ Blueberry Bowl ~
Skyy Blueberry, Blue Curacao, Fresh Lemon & Lime, Ginger Simple & Splash of Ginger Beer