



Saturday, February 24th 2018

Dinner Specials

Starters

- ~Farmstead Cheese Plate w/ Toasted Crostini & Dried Cherries 24
White Angelique, Mimolette, Pyranees Forested Goat, Bailey Hazen Blue, Blue Crusted Goat
w/ Maple-Butter & Cocoa Dusted Almonds
- ~Little Boy Blue Maki 15
Bluefin Tuna & Cucumber inside – Tempura Flake, Wasabi Mayo & Eel Sauce outside
- ~Lava Maki 14
Kanikama & Avocado outside w/ Tuna, Salmon, Yellowtail & Green Onions inside w/ Sweet Citrus Sauce
- ~Steamed Razor Clams w/ Saffron & Pernod 14
Tomato, Fresh Herbs, White Wine & Grilled Bread
- ~85 Main Fish Tacos w/ Ginger-Cabbage Slaw 14
Lightly Fried Fluke, Chipotle-Lime Sour Cream & Micro Cilantro w/ Soft Corn Tortillas

Entrées

- ~85 Main's Choice Filet w/ House Béarnaise 38
Grill Seared Asparagus & Roasted Garlic Whipped Yukon Gold Potatoes
- ~Grilled Choice Tenderloin Tips w/ Truffled Bleu Cheese Butter 32
Grill Seared Asparagus & Roasted Garlic Whipped Yukon Gold Potatoes
- ~Lobster & Crab Stuffed Fluke w/ Herbed Citrus Beurre Blanc 32
Point Judith Fluke, Maine Lobster & Blue Crab, Baby Spinach,
Heirloom Cherry Tomatoes & Long-Stemmed Artichokes
- ~85 Main Veal Bolognese w/ Angel Hair 28
Ground Veal, Apple-Wood Smoked Bacon, Chorizo, Prosciutto
Organic Baby Spinach & Aged Parmesan
- ~85 Main Meatloaf w/ Sherry-Mushroom Demi 25
Ground Peakebrook Farms Beef & Organic Pork, Roasted Garlic Whipped Yukons
& Garlic Seared Haricots Verts
- ~Handmade Meyer Lemon & Ricotta Ravioli 22
Heirloom Cherry Tomatoes, Leeks & Baby Spinach
- ~Cold Snap Fish & Chips 22
Sam Adam's Cold Snap Battered Native Flounder, House Slaw & Hand-Cut Fries

Oyster Selection

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| Pickle Points ~ P.E.I., Canada ~ 3.00/each | Lucky Lime ~ P.E.I., Canada ~ 3.00/each |
| Red Point ~ P.E.I., Canada ~ 3.00/each | Savage Blonde ~ P.E.I., Canada ~ 3.00/each |
| Shiny Sea ~ P.E.I., Canada ~ 3.00/each | East Beach ~ Ninigret Pond, RI ~3.00/each |
| Irish Point ~ P.E.I., Canada ~ 3.00/each | Raspberry Point ~ P.E.I., Canada ~ 3.00/each |

Featured Wine

~Alfredo Roca Pinot Noir~
Mendoza, Argentina (2016)
8 / 28

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

Drink Special

- ~ Blueberry Mule Martini ~
Skyy Blueberry Vodka, Blue Curacao, Fresh Lemon, Fresh Lime & Ginger Simple Syrup
(Served Up w/ Ginger Sugar Rim)