



Wednesday, July 19th 2017

Lunch Specials

- ~Farmstead Cheese Plate w/ Toasted Crostini & Cocoa Dusted Almonds 24
Eidalon, St. Stephen's, Cave Aged Cheddar, Mont St. Francis,
Pyrenees Mt. Forested Goat, Smokey Blue & Saucisson Sec
- ~Grilled Sea Bass Salad 14
Catch of the Day, Dressed Organic Mixed Greens w/ Fresh Melons,
Strawberries, Chimichurri & Pineapple Salsa
- ~Herb Crusted Chevre Salad w/ Watercress Pesto 14
Chevre Cheese Rolled in Calendula Petals, Orange Zest & Fresh Oregano
w/ Native Arugula, Fennel & Heirloom Cherry Tomatoes
- ~Egg Salad BLT 12
Egg Salad on a Grilled Brioche Roll w/ Avocado, Heirloom Tomato &
Applewood Smoked Bacon Served w/ Hand-Cut Fries & Spicy Ketchup
- ~Fried Ipswich Whole Belly Clams w/ House Tartar 14
w/ Hand Cut Fries & House Slaw
- ~85 Main Fishcakes 13
Savory Striped Bass Fishcake over our House Salad or on an English Bun w.
Lettuce, Tomato, Tartar Sauce & Hand Cut Fries

Sushi Special

- ~JB Tempura Roll 12
Salmon, Cream Cheese, Avocado, Tempura topped w/ Crispy Leeks & Shiso Leaf

Oyster Selection

- Breachway - Charlestown, RI - 3.00/each
- Pickle Point - P.E.I., Canada - 3.00/each
- Cedar Island - Pt. Judith, RI - 3.00/each
- Canada Cups - P.E.I., Canada - 3.00/each
- East Beach Blonde - Ninigret Pond, RI - 3.00/each
- Wellfleet - Wellfleet, MA - 3.00/each
- Irish Point - P.E.I., Canada - 3.00/each
- Salt Aire - P.E.I., Canada - 3.00/each
- Pemaquid - Hog Island, MA - 3.00/each

Featured Wines

~ Renieri Invetro ~
Toscana, Italy (2012) -- 10 / 38

~ Benvolio Pinot Grigio ~
Italy (2016) - 8 / 28

Drink Special

~ Peach Mule ~
New Amsterdam Peach Vodka, Local Ginger Beer & Fresh Lime