Sunday, May 21stp 2017

Lunch Specials

~Farmstead Cheese Plate w/ Toasted Crostini & Maple-Butter 24
St. Stephen's, Edilon, Farmhouse Cheddar,
Verano, Prufrock & Chorizo

~Shaved N.Y. Strip Steak Sandwich 15
w/ Horseradish Sour Cream, Parmesan Cheese, Cheery Pepper Relish,
Shaved Red Onion, Dressed Arugula on a Grilled English Bun

~Sweet Potato Battered Blackfish & Chips w/ House Tartar 14
Lightly Fried RI Blackfish w/ Sweet Potato Fries & Watermelon Chow Chow

~Grilled Portabella Sandwich 12
Marinated Mushroom Cap, Roasted Red Peppers, Caramelized Onion,
Chevre, Arugula & Basil Pesto on a grilled English Bun

~Fried Whole Belly Ipswich Clams 13
w/ Hand-Cut Fries, House Slaw & House Tartar

~Grilled Chicken Sandwich 13
Marinated Chicken Breast, Sun-Dried Tomato, Artichoke & Kalamatta Olive
Tapenade w/ Feta Cheese & Mixed Greens on an English Buns

~Narragansett Clam Fritters 9
Six Fritters Served w/ House Tartar

Sushi Special

~ Spicy Big Eye Tuna Maki 15
Spicy Tuna, Apple, Cucumber & Tempura Crunch inside
w/ Seared Tuna, Spicy Mayo & Eel Sauce on top

Oyster Selection

Hogs Island ~ Damaiscotta River, ME ~ 3.00/each
Chief Sagamore ~ Cape Cod, MA ~ 3.00/each
Umami ~ Narragansett, RI ~ 3.00/each
Fancy Sweets ~ P.E.I., Canada 3.00/ each
Nasketucket ~ Cape Cod ~ 3.25/each
Salutation Cove ~ P.E.I., Canada ~ 3.00/ each

Featured Wines

~ Angeline Vineyards Rose ~
California (2016)
8 / 28

~ Jonathan Edwards Stone Table Red ~
Lodi, California
9 / 32

Drink Special

~ Grapefruit Spritzer ~
Deep Eddy Grapefruit Vodka, House Pinot Grigio, Fresh Lemon, Soda Water & Splash of Currant Juice