



Monday, April 22nd 2019

Dinner Specials

Starters

~Farmstead Cheese Plate w/ Copa & Peppered Salami	26
Cave Aged Cheddar, Aged Gruyere, La Noix, Taleggio & Oregonzola Blue	
~Tuna Poke Bowl	15
Sesame Ponzu Dressed Big-Eye, Avocado, Scallions, Red & Black Tobiko, Edamame over Rice	
~House Targaryen	15
Spicy Kanikama & Cucumber Inside, w/ Bass, Black Tobiko, Scallion & Eel Sauce on Top	
~Fish Tacos	14
Lightly Fried Fluke, Baby Arugula, Asian Pear Salsa & Spicy Mayo	
~Narragansett Clam Fritters w/ House Tartar	10

Entrees

~Grilled Choice Hanger Steak w/ Chimichurri	30
12 oz. Coco-Tequila Marinated Black Angus Beef, Tri-Colored Fingerling Hash Caramelized Leeks, Native Ramps & Coconut Seared Rainbow Chard	
~85 Main Veal Bolognese w/ Hand-Made Gnocchi	29
Ground Veal, Hickory Smoked Bacon, Chorizo, Prosciutto, Pancetta Baby Spinach & Aged Parmesan	
~Pan Seared Fluke w/ Native Ramp Pesto	27
Point Judith Flatfish, Local Honey Vinaigrette Dressed Frisée Asian Pears, Pickled Shallots & Haricot Vert	
~Fried Whole Belly Clams w/ House Tartar	26
Ipswich Clams w/ Hand-Cut Fries & Tidewater Slaw	
~Cold Snap Fish & Chips w/ House Tartar	22
Sam Adams Cold Snap Battered Day-boat Haddock w/ Hand Cut Fries & House Slaw	
~Five Cheese Ravioli w/ Local Burrata	22
Roasted Vegetable Tomato Vodka Cream & Aged Parmesan	

Raw Bar Selection

Blue Point ~ Long Island, NY ~ 3.00/each	Cotuit ~ Cape Cod, MA ~ 3.00/each
Shiny Sea's ~ P.E.I., Canada ~ 3.00/each	
Irish Point ~ P.E.I., Canada ~ 3.00/each	Savage Blonde ~ P.E.I., Canada ~ 3.00/each

Drink Specials

~ Coconut Lime Painkiller ~
Rum Haven Coconut Infused Rum, Bacardi Lime, Coconut Milk, Fresh Lime & a Splash of Pineapple Juice Shaken & Topped w/ Dark Rum

~ Blueberry Sangria~

Blueberry Vodka, POM Blueberry Juice in House Red Sangria w/ Fresh Citrus Fruits & Blueberries