



Monday, April 22th 2019

Lunch Specials

- ~Farmstead Cheese Plate w/ Copa & Peppered Salami 26
Cave Aged Cheddar, Aged Gruyere, La Noix, Taleggio & Goat-Roquefort
- ~Bamboo Steak Bowl 15
Sesame Stir-fried Steak w/ Onion, Pepper, Carrot, Fennel & Broccoli w/ Green
Bamboo Rice Scallion & Toasted Sesame Seeds
- ~Cold Snap Fish & Chips 14
Sam Adams Beer battered Fluke, Hand-Cut Fries, Tidewater Slaw, & House Tartar
- ~Pan Seared Fluke 14
Point Judith Flatfish, Organic Greens, Sliced Apples, Caramelized Onion, Haricot
Vert, Cider Vinaigrette
- ~Root Vegetable Lentil 13
Roasted Tri-color Carrots, Red Beets, Fingerling Potatoes & Leeks w/ French
Lentils, Oragonzola Cheese, Fresh Herbs & Balsamic Reduction
- ~Egg Salad BLT 13
On Brioche w/ Applewood Smoked Bacon, Avocado Organic Greens & Heirloom
Tomato or Served Over our House Caesar Salad w/ Diced Bacon, Tomato & Avocado
- ~Narragansett Clam Fritters w/ House Tartar 8

Sushi Special

- ~Tuna Poke Bowl 15
Sesame Ponzu Dressed Bigeye, Avocado, Scallions, Red & Black Tobiko, Soy Beans &
Nori over Rice
- ~Aegon Targaryen 15
Spicy Tuna & Cucumber Inside, w/ Bass, Black Tobiko, Scallion & Eel Sauce on Top

Raw Bar Selection

- Irish Point ~ P.E.I., Canada ~ 3.00/ each
- Raspberry Point ~ P.E.I., Canada ~ 3.00/each
- Cotuit ~ Cape Cod, MA ~ 3.00/each
- Shiny Sea ~ P.E.I., Canada ~ 3.00/each
- Savage Blonde ~ P.E.I., Canada ~ 3.00/each

Drink Specials

- ~ Grapefruit Lemonade ~
Citrus & Grapefruit Vodka, Fresh Lemon & Grapefruit Juice- Shaken w/ Agave Nectar