



Small Plates

New England Clam Chowder Cup \$5 Bowl \$7

Fresh Clams, smoked bacon and a creamy broth-add Clamcakes 6 for \$9 – 12 for \$12

Roasted Tomato Cup \$5 Bowl \$7

Fresh roasted tomato, garlic, basil and herb crouton

Crispy Chicken Wings 8 for \$10 12 for \$16

Tender, deep fried chicken wings. Choice of BBQ, Buffalo, or Hoison/Teriyaki glaze

Pan Roasted Crab Cakes \$10

Pan seared jumbo lump crab cakes with wilted spinach and roasted pepper coulis

Rhode Island Stuffed Quahog \$6 each

Fresh Rhode Island clams, chourico, Portuguese sweet bread stuffing and bell pepper relish

Grilled Shrimp and Chourico Skewer \$10

Three jumbo grilled shrimp with grilled chourico rounds, garlic aioli and marinara sauce

Point Judith Calamari \$14

Lightly breaded and deep-fried calamari, mixed greens, tomato, pepperoncini, basil and garlic aioli

Hummus Bowl \$8 Pint \$14

Roasted garlic hummus, fresh cut veggies, olives and toasted pita chips

Bavarian Pretzel Sticks \$10

Baked and salted pretzel rods with a spicy mustard dipping sauce

Salads

Garden Greens \$6

Mixed greens, grape tomatoes, carrot, cucumber & toasted almonds. Dressings available- Balsamic, Bleu Cheese, and Ranch

Kale and Quinoa \$8

Baby kale, spinach, quinoa, apple slices, carrot, craisins and cranberry vinaigrette

Classic Caesar \$7

Chopped romaine hearts, garlic croutons, parmesan cheese, classic creamy garlic dressing

ADD to Salad- Grilled Chicken \$7, Grilled Shrimp \$10, Salmon \$10 or Steak, \$14

Flatbread Pizza

Margherita \$13

Sliced vine ripened tomato, fresh basil, mozzarella and parmesan cheese, finished with extra virgin olive oil

Chicken Taco \$15

Spicy grilled chicken, tomato, red onion, bell peppers, cilantro and cheddar-pepper jack cheese

Greek \$14

Roasted garlic oil, wilted spinach, olive, red onion, tomato, bell pepper, pepperoncini, feta, mozzarella and parmesan cheese

Cheese/Pepperoni /Veggie \$12

Sandwiches served with dressed greens or fries

All American Burger \$12

Grilled 8oz all beef burger, bibb lettuce, tomato and house pickle chips, add cheese \$1 bacon \$1.50

Grilled Chicken \$12

Marinated grilled chicken breast, lettuce, tomato and chipotle aioli on a toasted bulkie roll, add bacon \$1.50

Salmon BLT Wrap \$15

Grilled Salmon, lettuce, tomato, smoked bacon and lemon aioli in a flour tortilla

Grilled Cheese \$10

Butter toasted white bread, provolone and cheddar cheese, add sliced tomato \$.50

Soup and Sandwich \$10

Cup of soup and ½ grilled cheese

Twin Dogs \$10

Grilled all beef hot dogs

Most of our Sandwiches can be prepared with a lettuce bun for Gluten free or Keto

Larger Plates

Fish and Chips \$17

Lightly beer battered and deep-fried cod filet, French fries, coleslaw, tartar sauce and lemon

Grilled Salmon \$18

Bacon vinaigrette, spinach, crispy carrot and mashed potato

Roasted Cod and Chourico \$18

Roasted Atlantic cod, jasmine rice, grilled squash and a roasted tomato chourico broth

Shrimp Scampi \$20

Sautéed shrimp, tomato, basil and roasted garlic in a white wine butter sauce over penne pasta

Chicken Marsala \$20

Pan roasted chicken breast with a rich creamy mushroom sauce over penne pasta

Country Beef Stew \$16

Slow braised tender chunks of beef, potatoes, carrots and celery in a rich beef gravy topped with a pastry crust.

Slow Roast Pork Ribs \$18

Full rack of St Louis style pork ribs with sweet BBQ, honey cornbread and coleslaw

Grilled Filet of Beef \$25

Grilled petite filet, grilled asparagus, creamy mashed potatoes and Cabernet Demi-glaze

Sweets

Warm Apple Pie A la Mode \$6

Smores Cheesecake \$6

Chocolate Bread Pudding \$6

Chocolate Cookie Ice Cream Sandwich \$6

It is the customer's obligation to inform the server of any food allergies.

NOTICE: * Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical