

# Starters

- Caesar Salad 9. Parmesan crisp, white anchovie
- Composed Organic Field Greens 8. Candied walnuts, sundried cranberries, tear drop tomatoes, blood orange vinaigrette
- Roasted Beet Salad 10. Frisee, olive oil, lemon, goat cheese Crispy shallots
- Chilled Shrimp & Lobster Salad 18. Watermelon, cantoloupe, cucumber, basil, Vietnamese dressing
- Maine Wild Mussels 10. Natural Broth, trinity, slow roasted tomatoes
- Hot Rock Kobe Sirloin 25. Sesame arugula, ginger soy dipping sauce
- Sea Salt & Pepper Calamari 10. Cherry pepper Aioli, candied lemon
- Maryland Blue Crab Dip 16. Tuscan grilled flat bread
- Applewood Bacon & Scallops 15. Espresso, Vermont maple sauce
- Rhode Island Necks & Beans 11. Cannelinni beans, sweet Italian sausage, rabe Garlic rubbed Tuscan toast
- New England Clam Chowder 8. Cream based, chives
- Maine Lobster Bisque 9. Sherry shooter, Organic Rhody fresh cream
- Clams Casino 13. Classic style
- Fried Whole Belly Clams 17. Old Bay tartar sauce
- P.O. Bar Grilled Oysters 12. Roasted pineapple salsa, pancetta jerky
- Strega Shrimp 14. The "Witch's" Shrimp
- Cilantro & poblano marinated, cucumber salad, Great Hill Bleu cheese sauce
- Ahi Tuna Trio 16. Blackened, Nigiri, PokeLettuce wrap
- Asian BBQ Spare Ribs 12. Ginger coleslaw

# Shellfish Bar

Served with Cocktail Sauce and lemon

- Marquesa Jumbo Shrimp 4. ea.
- Maryland Crab Cocktail 15.
- Littlenecks on the Half 2.00ea.
- Cherrystones on the Half 1.95ea.
- Poached 1# Lobster (chilled or hot) mrkt.
- Barents Sea King Crab Legs 1/2 Pound 28. One Pound 52.

### Grand Indulgence Platter

Whole Maine Lobster, Oysters, Lump Crab, Shrimp cocktail Littlenecks, King Crab Legs 125.

# Fish Glorious Fish!!

No Substitutions Please

- Grilled N.E. Swordfish 31. Three olive relish, parsley nage, Roasted fingerling potatoes
- Hawaiian Mahi Mahi 31. Potato horseradish crust, citrus beurre blanc sautéed rabe
- Blackened Atlantic Salmon 29. Pico de gallo, cilantro crème fraiche, Warm orzo and spinach salad
- Cod Loin Bianco 27. Roma Tomatoes, Basil, Roasted Garlic Champagne, sauteed spinach
- Seared Hawaiian Ahi Tuna 33. Dunkimoto crust, blood orange ponzu, Sesame sticky rice cake

# Chef's Inspirations

No Substitutions Please

- Coriander Sea Scallops 30. Wilted arugula, oven roasted tomatoes, Korean red garlic broth
- Spanish Seafood Paella 32. Done in the traditional manner
- Grilled Maine Lobster 42. Roasted mushrooms, sweet corn, frisee, fingerling potatoes, organic miso broth
- Grilled Marquesa Shrimp 33. Roasted garlic risotto, Yellow vine ripe tomato coulis
- Lobster Saute 34. Fresh N.E. lobster meat, spinach, linguini, Oven roasted tomatoes, Wild mushrooms, Saffron cream
- New York Sirloin 26. 12oz., Au Poivre sauce
- Filet Mignon 31. 10oz. Applewood bacon wrapped, Roasted garlic Au jus
- Filet Mignon Oscar 42. Jumbo lump crab, sauce bearnaise
- USDA Prime Rib-Eye Steak 38. 23 oz., Roasted garlic Au jus
- Chicken Marengo 25. Olive oil, olives, oven roasted tomatoes, Brandy cream, roasted fingerling potatoes

# Shareable Sides

- Sauteed Rabe 8./12. Olive Oil, Lemon Juice
- Grilled Asparagus 6./10. White Balsamic Syrup
- Roasted Herb Fingerlings 6./11.
- Lobster Mashed Potatoes 14./23. Lobster Gravy
- Red Bliss Mashed Potatoes 6./9. Extra Virgin Olive Oil, Parmesan Cheese
- Sauteed Spinach 6./11. Olive oil, golden roasted garlic
- Roasted Garlic Risotto 7./12. Fresh herbs, reggiano parmesan
- Orzo & Spinach Salad 6./11.



# Oysters

Served with blood orange/cabernet sauvignon mignonette

- Beavertail, Jamestown, RI 2.25
- Canada Cup, PEI 2.50
- Cape Breton, Nova Scotia 2.75
- Fancy Gourmet, New Brunswick 2.50
- Raspberry Point, PEI 3.00

### Daily Selection on Blackboard

\*Rhode Island State Law Requires us to inform you that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

# Sushi Bar

- Salmon & Cucumber 12. Salmon, cream cheese, cucumber
- Spider Roll 15. Tempura soft shell crab
- Spicy Tuna 12. Ahi tuna, cucumber
- Surf & Turf 15. Filet mignon, ahi tuna, Tempura shrimp, avocado
- California Roll 16. King Crab, avocado, cucumber
- Eel & Avocado 12. Smoked eel, avocado

# From the Farm

All Steak Entrees served with hand cut truffled french fries

Surf Your Turf For Additional 12. Choice of: Shrimp, Scallops or Crab