

RAW BAR

Jumbo Shrimp Cocktail

Lemon, Cocktail Sauce 15 **GF**

Local Oysters*

Lemon, Cocktail Sauce, Passionfruit Mignonette
3.75 ea **GF**

Tuna Tartare

Tamari Ginger, Spicy Mayo, Soy Caramel,
Cucumber, Scallion, Wonton Crisps 20 **GFO**

PIZZA

Margherita Pizza

Hand-Crushed Tomatoes, Fior De Latte, Fresh
Basil 17 **V**

Roni Pizza

Pomodoro, Shredded Mozzarella, Ricotta, Cup &
Char Pepperoni 20

Fig & Goat Pizza

Red Wine Macerated Fig, Aji Amarillo & Honey,
Goat Cheese, Scallion 20

SALADS & SOUP

Add: Chicken 12, Shrimp 12, Salmon* 16, Steak* 20

Caesar Salad

Romaine, Herb Croutons, Parmigiano Reggiano 16
GFO

Cucumber Salad

Heirloom Tomatoes, Arugula, Pickled Onions, Goat
Cheese, Green Goddess Dressing, Herbs De
Provence 16 **GFO V**

Burrata

Sicilian Eggplant Caponata, Arugula, Fig
Balsamic Glaze, EVOO, Crostini 19 **GFO V**

French Onion Soup

Caramelized Onion, Red Wine, Beef Jus,
CROUTON & Gruyere Cheese 15

Chicken & Dumpling Soup

Roasted Chicken Breast, Mirepoix, Gnocchi 13

SMALL PLATES

Tempura Cauliflower **GF V**

Teriyaki, Cabbage Slaw, Toasted Sesame 16

Rhode Island Calamari **GF**

Pickled Fresno Peppers, Grilled Lemon, Garlic
Butter 18

Bocaditos **GF**

Goat cheese Stuffed Peppadew, Blue corn Arepas,
Apricots, Olive Tapenade, Grana Padano 16

Rangoon Dip **GFO**

Cream Cheese, Chive, Crab, Lemon, Scallion,
Crispy Wonton 18

4 Cheese Pasta

Fontina, Sharp & Smoked Cheddar, American,
Herbed Bread Crumb 16

Montaditos **GFO**

Open Face Sandwich, Pickled Vegetables,
Crab & Mustard Roasted Heirloom Tomato,
Sauce Huancaina 18

Mussels

Bacon, Bleu Cheese, Narragansett Lager,
Lemon, Crostini 19

Shore Fries 12 **GFO**

ENTRÉES

Lobster Roll **GFO**

Roasted Scallion and Ginger Mayonnaise, Celery,
Lettuce, Buttered Brioche Roll, Shore Fries 34

Seared Yellowfin Tuna* **GF**

6 oz, Fennel & Jicama Salad, Basil Oil, Blood
Orange Reduction 32

Scallops Salad **GF**

Seared Scallops over Barley & Arugula,
Cashew Cream, Old Bay Cashews,
Watermelon Radish, Micro Chives 42

Honey Glazed Arctic Char*

Autumn Grain Pilaf, Apples, Roasted Winter
Squash, Braised Kale, Pistachio, Hot Honey
Glaze 34

Whole Fish **GF**

Served with Crispy fried Fingerling Potato,
Calabrian Chile Aioli, Kale, Seaweed, and
Heirloom Tomato salad, Goat Cheese Stuffed
Piquillo Pepper

Whole Roasted Local Porgy 38

Roasted Fish For The Table **MKT**

Rooftop Burger* **GFO**

8oz., Aged Cheddar, Bacon, Garlic Aioli,
Lettuce, Tomato, Potato Roll, Shore Fries 20
Substitute with a Gluten-Free Roll +3

Acorn Squash **GF,V**

Whole Roasted Acorn Squash, Wild Rice
Pilaf, Salad of Pine Nut, Basil, Pepita, Olive,
Fried Shallot, Lemon Honey 29

Roasted Chicken **GF**

Roasted Airline Chicken Breast, Grilled
Broccolini, Poached & Crispy Sunchoke,
Mushrooms, Miso Cream, Mint 36

Butcher Shop **GFO**

All Steaks are Choice Plus and Butchered In
House. Served with Chimichurri, Egg, Blue
Cornbread, Chili Maple Butter

8 oz Filet Mignon 50

12 oz New York Strip 48

16 oz Ribeye 68

V Vegetarian **GF** Made without gluten **GFO** Can be made without gluten

20% gratuity added to parties of 6 or more.

*Eating raw or undercooked meats, poultry, seafood, shellfish or unpasteurized eggs may increase your risk of food borne illness.

Please inform your server or bartender of any allergies or dietary restrictions, before placing your order.