

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

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

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

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

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

Burrata
Sicilian Eggplant Capanata, Arugula, Fig
Balsamic Glaze, EVOO, Crostini 19 GFO V

French Onion Soup
Caramelized Onion, Red Wine, Beef Jus,
Crouton & Gruyere Cheese 15

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 Huancaína 18

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

Shore Fries 12 GFO

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.