

## APPETIZERS

## CHICKEN WINGS 16

Choice Of: **Cajun Dry Rub** with Honey-Dijon,  
**Sriracha Butter** with Gorgonzola Dipping Sauce  
**Sticky Hoisin Mustard** with Sesame Oil

## POINT JUDITH CALAMARI 17

San Marzano Marinara, Cherry Pepper Aioli

## P.E.I MUSSELS | RED or WHITE 16

Chorizo & Fennel in A Spicy San Marzano Broth  
Or White Wine Garlic Parm Cream Sauce

## SWEET &amp; SPICY CAULIFLOWER 15

Korean BBQ Sauce, Herb Yogurt, Hazelnuts, Scallions

## CRISPY PORK BELLY 16

Avocado Crema, Red Cabbage Slaw, Unagi Sauce

## OCTOPUS 19

Romesco, Fingerling Potatoes, Chorizo,  
Arugula, Sherry Vinaigrette

## BURRATA 16

Charred Pineapple, Fennel & Arugula Salad, Toasted  
Pine Nuts, Herb Vinaigrette, Rustic Bread

## TUNA TARTAR 18

Sushi Grade Tuna, Avocado Butter, Cherry Pepper  
Vinaigrette, Grilled Bread

## STEAK CROSTINI 15

Wasabi Aioli, Sliced Sirloin, Sauteed Onion

## CRISPY BRUSSEL SPROUTS 16

Gorgonzola Dressing, Crispy Pancetta, Chili Oil

## CRAB CAKE 18

Mango Avocado Salsa, Remoulade

## CHARCUTERIE BOARD 25

**Meats:** Capicola, Prosciutto Di Parma, Salami  
**Cheeses:** Manchego, Asiago, Goat Cheese  
Nuts, Honeycomb, Seasonal Fruit, Rustic Bread

## BOWLS

## CRISPY CHICKEN RICE BOWL 25

Basmati Rice, Mango Salsa, Avocado, Edamame, Red  
Cabbage, Sriracha Aioli, Tonkatsu Sauce

## FARRO BOWL 17

Beets Agro Dolce, Baby Arugula, Crumbled Goat  
Cheese, Cherry Tomatoes, Red Onions, Toasted  
Hazelnut, Champagne Vinaigrette, Honey

## SOUP &amp; SALADS

## SOUP DU JOUR MP

## FRENCH ONION SOUP 12

## CAESAR 13

House Caesar, Cherry Tomatoes, Grana Padano,  
Herb Croutons

## ARUGULA 14

Arugula, Basil, Red Onion, Cucumber,  
Baby Heirloom Tomatoes, Toasted Bread,  
Grated Parm, Red Wine Vinaigrette

## BABY GEM 15

Dried Cranberry, Gorgonzola, Apple, Sweet Walnuts,  
Lemon-Thyme Vinaigrette

**ADD: Chicken Grilled 7/ Crispy 8 | Shrimp 10 | Steak 10  
Salmon 12 | Scallops 12 | Crab Cake 10**

## ENTRÉES

## FREE RANGED HALF CHICKEN 28

24 hr. Brined Half Chicken, Pearl Couscous, Roasted Corn, Heirloom  
Tomatoes, Arugula, Citrus Herb Butter

## CLASSIC MEATLOAF 27

Veal & Pork Blend, Garlic Mashed Potato, Asparagus, Gravy

## "CRISPY SKIN" SCOTTISH SALMON 32

Roasted Red Pepper Chickpea Purée, Roasted Root Vegetables, Tomato Jam

## CHICKEN TIKKA MASALA 27

Chicken Breast, Basmati Rice, Garlic Naan

## BRAISED SHORT RIB 34

Roasted Garlic Whipped Potatoes, Crispy Brussel Sprouts, Crispy Red Onions

## SHRIMP AND GRITS 30

Braised Fennel, Tomato & Andouille Sausage

## STONINGTON SCALLOPS 35

Sweet Corn Risotto, Blistered Heirloom Tomatoes, Crispy Pancetta

## STEAKS

## STEAK &amp; FRITES 32

Sliced Skirt Steak, Porcini Mustard, Petite Arugula Salad

## 14 OZ PRIME NY STRIP 40

Fingerling Potatoes, Broccoli Rabe, Herb Butter

## 8 OZ FILET MIGNON 47

Garlic Mashed Potatoes, Roasted Heirloom Carrots, Homemade Steak Sauce

**Add To Any Steak:** Shrimp 12, Scallops 12, Shrimp & Scallops 15, Crab Cake 10

## PASTA

## SESAME CRUSTED TUNA PAD THAI 33

Stir-Fried Rice Noodles, Organic Egg, Veggies, Pineapple, Sweet & Sour Sauce,  
Toasted Hazelnut

## BLACK SPAGHETTI 34

Shrimp, Stonington Scallops, Chorizo, Fennel, Spicy San Marzano

## RIGATONI BOLOGNESE 26

Classic Beef Ragu, Fresh Ricotta

## MUSHROOM RAVIOLI 26

Butter Sauce, Mushrooms, Shaved Pecorino, Pine Nuts, Aged Balsamic

## BLACK TRUFFLE MAC &amp; CHEESE 23

Shell Pasta, Gruyere & Cheddar Blend, Truffle Pate, Toasted Breadcrumbs  
**ADD: Crispy Chicken 8**

## WITH FRIES

## FILET MIGNON TIPS SANDWICH 23

Crispy Fried Onions, Gruyere Cheese, Peppercorn Steak Sauce

## GRILLED CHICKEN CIABATTA 19

Melted Brie, Smoked Bacon, Crispy Granny Smith Apples, Honey Dijon

## CRISPY FISH TACOS | 2 TACOS 18 | 3 TACOS 23

Red Cabbage Slaw, Elote Crema, Avocado

## CARNE ASADA TACOS | 2 TACOS 18 | 3 TACOS 23

Guacamole, Pickled Red Onion, Queso Fresco, Fresh Cilantro, Lime Crema

## DRIVE-IN BURGER 18

Shredded Lettuce, Tomatoes, Diced Onion, Aged Cheddar, Special Sauce

## THE OLD-FASHIONED BURGER 19

Fresh-Ground Prime Chuck & Brisket, Caramelized Onions, Gruyere, House  
Cured Bacon, House Pickles, Espresso BBQ Sauce

*GF Corn Tortilla Available | Sub Plant Based Burger \$4 | Truffle Fries \$3 | GF Bun \$2*

## COCKTAILS

**PUSHIN' PASSION 15**

Tequila or Mezcal, Passion Fruit, Lemon,  
Habanero Bitters, Demerara, Tajin Rim

**PEACH MULE 14**

Tito's Vodka, Giffard Crème De Peche,  
Lemon, Ginger Beer

**STRAWBERRY SEVENTY-FIVE 14**

Lichfield Strawberry Vodka, Strawberry Syrup,  
Lemon, Prosecco

**BAD APPLE 14**

Tito's Vodka, Granny Smith Apples, Lemon,  
Baked Apple Bitters

**LAVENDER BEE'S KNEES 15**

Gin, Lavender Honey, Fresh Lemon Juice

**HOTEL NACIONAL 14**

Plantation White Rum, Pineapple, Apricot,  
Citrus Juice

**BRAZILIAN MAI TAI 14**

Cachaca, Dark Rum, Triple Sec,  
Passion Fruit, Orgeat, Lime

**CRAFT MOJITO 13**

Plantation Rum, Lime, Cane Sugar, Mint,  
Angostura Bitters Float

**BUTTERFLY PUNCH 14**

Libélula Tequila, Watermelon, Pineapple,  
Lemon Juice, Agave, Bitters

**MONK'S VACAY 15**

Ketel One, Yellow Chartreuse, Mango, Lemon,  
Agave, Tiki Bitters

**CRAFT CUCUMBER MARTINI 15**

Cucumber Vodka, St Germain, Cucumber Syrup,  
Fresh lemon Juice

**FAKE LOVE 14**

Four Roses Bourbon, Angostura Amaro,  
Pomegranate, Lemon, Honey

**CRAFT OLD FASHIONED 15**

Four Roses Bourbon, St George Nola Coffee  
Liqueur, Cinnamon, Orange Bitters, Citrus Twist

## DESSERT

**ESPRESSO MARTINI 15**

Absolut Vanilla, St George Coffee Nola,  
Shot Of Lavazza Espresso

**CAPPUCCINO MARTINI 15**

Absolut Vanilla, Baileys, St George Coffee Nola,  
Shot Of Lavazza Espresso

**PISTACHIO MARTINI 16**

Pistachio Cello, White Chocolate Liqueur,  
Rumchata, Whipped Cream  
& Crushed Pistachios

## WINE BY THE GLASS

## ROSÉ &amp; WHITE WINES

**LUNETTA**, Prosecco, Veneto, Italy 10 / 36

**BACARO**, Pinot Grigio, Veneto, Italy 11 / 38

**MAHI**, Sauvignon Blanc, Marlborough, New Zealand 12 / 40

**LOUIS JADOT BOURGOGNE**, Chardonnay, Burgundy, France 11 / 40

**ST FRANCIS**, Buttery Chardonnay, Carneros, Sonoma, California 13 / 48

**JEAN-LUC COLOMBO**, Rose, Cotes De Provence, France 11 / 38

**THE SEEKER**, Reisling, Mosel, Germany 11/38

## RED WINES

**KINGS RIDGE**, Pinot Noir, Willamette Valley, Oregon 14 / 48

**JOSH**, Pinot Noir, California 13 / 44

**CUMA**, Malbec, Northwest Andes, Argentina 12 / 42

**CANNONBALL**, Merlot, Healdsburg, California 11 / 40

**CA MOMI**, Red Blend, Napa Valley, CA 12 / 42

**EL COTO CRIANZA**, Rioja, Oyon, Spain 11 / 40

**JOSH**, Cabernet, California 13 / 46

**BONANZA**, Cabernet Sauvignon by Camus, Napa Valley, CA 15 / 54

## GLASS OR PITCHER

**CRAFT MARGARITA 14 / 60**

Libélula Tequila, Dry Curaçao, Lime Juice, Organic Agave, Salted Rim

**SURFBOARD 14 / 63**

Habanero-Infused Tequila, Watermelon, Lime, Aperol

**WHITE SANGRIA 14 / 56**

Sauvignon Blanc, Cinnamon Syrup, Peach Liqueur, Pear, Lemon

**ROSE SANGRIA 14 / 56**

Provençal Rose, Cognac, Grapefruit, Strawberry, Lime

**RED SANGRIA 14 / 56**

Cabernet Sauvignon, Brandy, Hibiscus, Lemon

## FINE SPIRITS

## BRANDY

Hennessey VS 12 | Hine Cognac 12 | Hine Rare 14

## TEQUILA

Clase Azul Reposado 35 | Casamigos Anejo 15 | La Gritona Reposado 14  
Casa Dragones Blanco 17 | Don Fulano Blanco 15 | Don Fulano Anejo 16  
Herradura 15 | Herradura Reposado 15 | Herradura Ultra Anejo 15

## WHISKEY

Whistle Pig Rye 10 Yr 19 | Lagavulin 16 Year Scotch 19 |  
Oban 14 Year Scotch 18 | Hibiki Harmony 19 | Nikka Coffey Grain 18  
Macallan 12 Year Scotch 17 | Glenlivet 12 Year Scotch 16  
Balvenie 12 Year Scotch 16 | Widow Jane 18 | Basil Hayden 14  
Laphroaig 10 Year Scotch 16 | Auchentoshan 12 Yr 16 | Angel's Envy 16  
Michters Bourbon 15 | Eagle rare Bourbon 18 | Green Spot Irish Whiskey 12