

APPETIZERS

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 & 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

HAWAIIAN SLIDERS 14

Crispy Pork Belly, Hoisin Mustard, Pickled Onions, Radishes **Vegetarian: Wild Mushroom**

CRISPY BRUSSEL SPROUTS 16

Gorgonzola Dressing, Crispy Pancetta, Pomegranate Seeds, 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

SOUP & SALADS

SOUP DU JOUR MP

FRENCH ONION SOUP 12

CAESAR 13

Cherry Tomatoes, Grana Padano, Herb Croutons

ARUGULA 13

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

BABY GEM 14

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

FARRO BOWL 17

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

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

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

Wild Mushroom Risotto, Black Truffle Oil

STEAKS

STEAK & FRITES 32

Sliced Skirt Steak, Porcini Mustard, Petite Arugula Salad

14 OZ PRIME NY STRIP 40

Fingerling Potatoes, Wild Mushrooms, 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 12, 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 BOLONESE 26

Classic Beef Ragu, Fresh Ricotta

GNOCCHI JAMBALAYA 27

Braised Organic Chicken & Andouille Sausage, Bell Pepper & Tomato Sauce

MUSHROOM RAVIOLI 24

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

BLACK TRUFFLE MAC & 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

CHICKEN KATSU SANDWICH 19

Panko Crusted Chicken, Creamy Slaw, Tonkatsu Sauce, Furikake Aioli

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