

## 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 &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

## 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 &amp; 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 &amp; 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 BOLOGNESE 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 &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

## 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*

\*Please inform your server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

18% Gratuity will be added to tables of 6 or more.

## 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 13

Lichfield Strawberry Vodka, Strawberry Syrup, Lemon, Prosecco

### BAD APPLE 13

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

### LAVENDER BEE'S KNEES 13

Gin, Lavender Honey, Fresh Lemon Juice

### HOTEL NACIONAL 14

Plantation White Rum, Pineapple, Apricot, Citrus Juice

### CRAFT MAI TAI 13

Plantation White Rum, Brugal Extra Viejo Rum, Dry Curaçao, Lime, Orgeat

### CRAFT MOJITO 13

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

### BUTTERFLY PUNCH 13

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

### MONK'S VACAY 14

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

### CRAFT CUCUMBER MARTINI 14

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

### FAKE LOVE 13

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 & WHITE WINES

"JEIO" DOC, Prosecco, Valdobbiadene, Italy 10 / 36

BACARO, Pinot Grigio, Veneto, Italy 11 / 38

TOTARA, Sauvignon Blanc, Marlborough, New Zealand 12 / 40

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

ROUTESTOCK, Chardonnay, Carneros, Napa Valley, California 13 / 48

CHATEAU PEYRASSOL LA CROIX, Rose, Cotes De Provence, France 11 / 38

THE SEEKER, Reisling, Mosel, Germany 11/38

### RED WINES

PIKE ROAD, Pinot Noir, Willamette Valley, Oregon 14 / 48

JOSH, Pinot Noir, California 13 / 44

ESCORIHUELA GASCON, Malbec, Mendoza, 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

ROUTESTOCK, Cabernet Sauvignon, 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 13 / 56

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

### ROSE SANGRIA 13 / 56

Provençal Rose, Cognac, Grapefruit, Guava, Lime

### RED SANGRIA 13 / 56

Cabernet Sauvignon, Brandy, Hibiscus, Lemon

## FINE SPIRITS

### BRANDY

Hennessey VSOP 15 | Hennessey VS 12 | Hine Cognac 12

### TEQUILA

Clase Azul Reposado 35 | Don Julio 1942 34 | Casa Noble Extra Anejo 25  
Gran Senorora Anejo 15 | Casamigos Anejo 15 | Herradura 15  
Casa Dragones Blanco 17

### 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