

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 & 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 24

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 & 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

**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, Moroccan Spiced Couscous, Chickpeas,
Pearl Onions, Carrots, Herb Yogurt

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 & 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 & 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