

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 16

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 17

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 29

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

BRAISED SHORT RIB 33

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

SHRIMP AND GRITS 28

Braised Fennel, Tomato & Andouille Sausage

STONINGTON SCALLOPS 33

Butternut Squash Risotto, Crispy Pancetta, Asparagus

STEAKS

STEAK & FRITES 30

Sliced Skirt Steak, Porcini Mustard, Petite Arugula Salad

14 OZ PRIME NY STRIP 40

Fingerling Potatoes, Wild Mushrooms, Herb Butter

8 OZ FILET MIGNON 45

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 32

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

COCKTAILS

PUSHIN' PASSION 15

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

PEACH MULE 13

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

STRAWBERRY SEVENTY-FIVE 13

Lichfield Strawberry Vodka, Strawberry Syrup, Lemon, Prosecco

BAD APPLE 12

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

GIMLET ROYALE 12

Tanqueray, Yuzu, Lime Zest

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

JACK ROSE 13

Hine Cognac, Lemon, Homemade Grenadine, Orange Twist

FAKE LOVE 13

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

CRAFT OLD FASHIONED 14

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

DESSERT

ESPRESSO MARTINI 14

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

CAPPUCCINO MARTINI 14

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

PISTACHIO MARTINI 15

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 13/ 60

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

SURFBOARD 13 / 63

Habanero-Infused Tequila, Watermelon, Lime, Aperol

WHITE SANGRIA 12 / 56

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

ROSE SANGRIA 12 / 56

Provençal Rose, Cognac, Grapefruit, Guava, Lime

RED SANGRIA 12 / 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