

SEAROOM

AT WEEKAPAUG INN

TORTILLA CHIPS AND HOUSE MADE DIP

salsa 5

corn succotash 6

guacamole 7

trio 15

SMALL PLATES

add lobster salad 18

add chicken 10

HEIRLOOM TOMATO & BURATTA

Garden Basil, Balsamic, Infused Olive Oil

14

THE INN SALAD

House Smoked Bacon, Avocado, Hen's Egg,
Atwell's Gold, Chipotle Dressing

16

LOCAL GARDEN GREENS

Beetroots, Cucumber, Kalamatta Olives

10

SUMMER VEGETABLE ANTIPASTA

Marinated Vegetables, Cucumber-Yogurt Dip

12 / 22

NEW ENGLAND CLAM CHOWDER

8

LARGE PLATES

NEW ENGLAND LOBSTER ROLL

Chilled, Bibb Lettuce, Tarragon, Meyer Lemon

25

N.E. FAMILY FARMS BEEF BURGER*

Vermont Cheddar, Herb Mayo, House Made
Potato Roll

18

with bacon 20

GRILLED BIG EYE TUNA*

Mango-Rice Salad, Long Beans, Taro Root

25

LOCAL BEER ROASTED ½ CHICKEN

Rhode Island Potato Salad, Bacon, Spinach

20

GRILLED PORTOBELLO SANDWICH

Portobello Mushroom, Local Vegetables,
Arugula, Balsamic, Fresh Mozzarella

16

ARTISANAL TACOS

6 each

BBQ Pulled Pork

Native Whitefish

Mince Beef

Beer Braised Chicken

Harvest Vegetable

All tacos are served with guacamole, lettuce, house made
salsa, queso fresco, & pickled red onions

DESSERTS

8 each

CRÈME BRULEE, CITRUS BISCOTTI

FRESH SEASONAL FRUIT SALAD

CHOCOLATE FUDGE BROWNIE

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk for food borne illness.