

Boat House Punch ~ 15
 Clement Rhum, Fresh Orange, Jack
 Rudy Grenadine, Ginger Beer

...pairs with Bocce ~ 15
 Malfy Sicilian Lemon Gin, Garden
 Mint, Lemon Balm, Yacht Club Tonic

Block Island Paloma ~ 15
 Milagro Tequila, Fresh Grapefruit,
 Aquidneck Honey, Sumac

Frozen Classics:
 Strawberry Daiquiri, Pina Colada, or
 Margarita ~15

Local Craft Beer Cans.....6
 Sankaty Light Lager,
 White Birch Blueberry Berliner Weisse,
 Grey Sail "Flagship" Cream Ale,
 Black Hog S.W.A.G Hefeweizen,
 Bucket "Pail" Ale,
 Berkshire "Lost Sailor" IPA

<u>White Wines</u>	<u>Glass</u>	<u>Bottle</u>
Sauvignon Blanc, Pellehaut, France	10	40
Dry Muscat, Schwarzbock, Austria	15	58
Riesling, Kilakanoon, Clare Valley	12	46
White Field Blend, Bridge Lane Cellars, Long Island	11	42
Chardonnay, Domaine Merlin, Burgundy	14	54
<u>Sparkling & Rose Wine</u>		
Cava, Codorniu "Cuvee Anna", Spain	11	42
Rose of Sangiovese, Charles Smith, Washington	12	46
<u>Red Wines</u>		
Pinot Noir, Pellehaut, France	10	40
Grignolino, Cantine Valpane, Piedmont	12	44
Pinot Meunier, Darting, Germany	14	54
Merlot, Broadside, Paso Robles	12	46

TORTILLA CHIPS & HOUSE MADE DIP

salsa 5 corn succotash 6 guacamole 7 trio 15

SALADS & SANDWICHES

add lobster salad 18
 add chicken 10

HEIRLOOM TOMATO & BURATTA
 Garden Basil, Balsamic, Infused Olive Oil
 14

SUMMER VEGETABLE ANTIPASTA
 Marinated Vegetables, Cucumber-Yogurt Dip
 12 / 22

NEW ENGLAND LOBSTER ROLL
 Chilled, Bibb Lettuce, Tarragon, Meyer Lemon
 25

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

CHOCOLATE FUDGE BROWNIE
 8
 HAAGEN DAZ ICE CREAM NOVELTIES
 4.50

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