

SEAROOM

AT WEEKAPAUG INN

Half Shells

Native Oysters <i>red wine mignonette</i>	\$3/ea
Littleneck Clams <i>house cocktail sauce</i>	\$2/ea

Chilled Seafood

Shrimp Cocktail <i>passion-jalapeno cocktail sauce</i>	\$11
Chilled Lobster Salad <i>lemon-aioli, brioche crackers</i>	\$18
Tuna Tartare <i>avocado, mango, lime, ginger, honey-soy</i>	\$16

Salads

RI Field Greens & <i>shaved vegetables</i> <i>lemon-thyme vinaigrette</i>	\$11
WI Cobb Wedge Salad <i>baby romaine, Great Hill Blue, bacon-sherry vinaigrette</i>	\$18
Farro & Arugula Salad <i>feta, castelvetrano olives, tomatoes, cucumber, red onion, almonds</i>	\$16
Classic Caesar Salad <i>roasted garlic croutons, crispy capers, house caesar</i>	\$12

Appetizers

French Onion Soup <i>rye crouton, gruyere</i>	\$13
NE Clam Chowder <i>chives, oyster crackers</i>	\$13
Crab Cakes <i>remoulade, pickled vegetables</i>	\$15
Crispy Pork Belly <i>peach barbecue, jalapeno, mint</i>	\$15
Steak Tartare <i>dijonaise, tomato-caper vinaigrette</i>	\$13
Charcuterie Board	\$18
<i>Chef's selection of four meats including local "soupy"</i>	

Entrée Plates

Weekapaug Cheeseburger <i>chips, frites or green salad</i>	\$17
Hot Lobster Roll <i>chips, frites or green salad</i>	\$24
Baked Lobster-Macaroni and Cheese	\$19
Littleneck Clams <i>homemade pepper linguini, tomatoes, seasoned bread crumbs</i>	\$19
Mussels <i>local ale, pork belly, tomatoes, jalapeno, cilantro, lime, crostini</i>	\$17
Spinach & Ricotta Raviolis <i>romesco, summer squash, almonds, wild mushrooms, parmesan</i>	\$17

Protein Selections

Land

½ Roast Chicken <i>lemon-butter & herb pan jus</i>	\$19
Duck Leg Confit <i>sauce à l'orange</i>	\$18
Grilled Rib Eye Steak <i>house ale-steak sauce</i>	\$21
Braised Beef Short Rib <i>barbecue braising sauce</i>	\$18
House Porchetta <i>tomato, arugula, balsamic glaze</i>	\$19

Sea

R.I. Whole Lobster <i>grilled or steamed</i>	\$27
Local Fluke <i>lemon-dill crust, "gazpacho" salsa</i>	\$17
Grilled Tuna & <i>eggplant caponata, tomato, basil oil</i>	\$24
Pan Seared Scallops & <i>citrus-fennel piperade</i>	\$22
Mustard-Crusted Salmon <i>hazelnut and orange salsa</i>	\$20

Sides

Whipped Potato Gratin \$5 <i>VT white cheddar</i>	Crispy Brussels Sprout \$7 <i>bacon-sherry vinaigrette</i>
Crushed Fingerlings \$6 <i>caper, rosemary, parmesan</i>	Summer Ratatouille \$6 <i>bread crumbs, basil oil</i>
Truffled Frites \$6 <i>parsley, parmesan</i>	Charred Broccoli Rabe \$6 <i>lemon, almonds, manchego</i>
Sauteed Local Kale \$6 <i>soupy lardons, lemon, pecorino</i>	Grilled Corn on the Cobb \$5 <i>jalapeno-lime butter, sea salt</i>
Runner Bean Ragu \$7 <i>pesto, caperberries, pine nuts</i>	Fried Shishito Peppers \$7 <i>sea salt, horseradish cream</i>
Salt Roasted Cauliflower \$5 <i>sweet-chili glaze, pistachio</i>	Roasted Baby Carrots \$6 <i>coriander, mandarin oil</i>

18% gratuity will be added parties of six or more

*consuming raw or undercooked meats, seafood, shellfish, or eggs increases your risk for food borne illness.
please advise your server of any food allergie

Wines

Sparkling By the Glass

Anna de Codorniu, Blanc de Blancs Reserva, Spain, NV	\$9
Pierre Sparre, Rosé, <i>Alsace, France NV</i>	\$12
L. Roederer, <i>Champagne, Reims, France NV</i>	\$25

White & Rosé By the Glass

Cloudy Bay, Sauvignon Blanc, <i>Marlborough, New Zealand 2016</i>	\$17
Cave de Lugny, Les Charmes, Chardonnay, <i>Macon, France 2016,</i>	\$9
Frank Family Vineyards, Chardonnay, <i>Carneros, CA, USA, 2016</i>	\$12
Louis Latour, Chassagne Montrachet, <i>Burgundy, France 2015</i>	\$27
Burgans, Albarino, <i>Rios Baixas, Spain 2017</i>	\$9
Santa Margherita, <i>Pinot Grigio Alto Adige, Italy 2017</i>	\$15
Domianes Ott, By Ott, Rosé, <i>Provence, France</i>	\$13

Red Wine By The Glass

Mas La Chevaliere, Pinot Noir, <i>Languedoc, France, 2016</i>	\$9
Castellare, Chianti Classico, <i>Italy 2016</i>	\$14
Finca, El Orgin, Malbec, Reserva, <i>Mendoza, Argentina 2017</i>	\$10
Concannon, Founders Vineyard, Cabernet Sauvignon, <i>Paso Robles, CA, USA, 2017</i> <i>Paso Robles, CA, USA, 2016</i>	\$9
Donati Family Vinyard Claret, <i>Paicines, CA, USA,,</i>	\$10

DAILY DINNER ADDITIONS

Mondays

Lasagna Bolognese
\$21

Tuesdays

Salt Baked Local Fish
\$22

Wednesdays

Hopkins Southdowns Lamb Shank
\$24

Thursdays

Pork Milanese
\$21

Fridays

Bouillabaisse
\$26

Saturdays

Côte de Boeuf
\$28

Sundays

Spicy Fried Hudson Chicken
\$21