



WEEKAPAUG INN

WEEKAPAUG, RHODE ISLAND

THE DECK

Starters

Shrimp Cocktail gf \$18
Cocktail Sauce, Lemon

Beet Carpaccio v* gf \$14
Blood Orange, Almond Nougatine, Farm Radish

New England Clam Chowder \$16
Oyster Crackers

Chilled Strawberry & Coconut Soup v* gf \$14
Candied Strawberry, Toasted Coconut

Rhode Island Calamari \$16
Cherry Peppers, Baby Heirloom Tomato, Marinara

Salads

Garden Salad v* gf \$14
*Hillandale Farm Greens, Cucumber, Tomato, Carrot,
Radish, White Balsamic Vinaigrette*

Caesar Salad \$14
*Romaine Hearts, Focaccia Croutons,
White Anchovy, Parmesan*

Watermelon Salad v* gf \$16
*Watermelon, Cucumber, Sea Salt Feta,
Meyer Lemon Vinaigrette*

Cobb Salad gf \$18
*Romaine, Smoked Turkey, Hard Boiled Egg, Blue
Cheese, Tomato, Cucumber, Bacon, Avocado, House
Made Ranch*

Strawberry Salad v* gf \$16
*Hillandale Farm Greens, Honey Whipped Goat Cheese,
Candied Pecans, Champagne Vinaigrette*

Add: Chicken \$12 Salmon \$16 Shrimp \$12

Sandwiches

Served with choice of fries, chips, or side salad

Gulden Farms Burger \$22
*Lettuce, Tomato, Crystal Cave Aged Cheddar, Bacon
Onion Jam, Brioche Bun*

New England Lobster Roll \$29
Vermont Creamery Butter or Cold Lobster Salad

Grilled Chicken Sandwich \$20
*Lettuce, Tomato, Onion, Pepperjack,
Chipotle Aioli, Brioche bun*

Weekapaug BLT \$18
*Bacon, Lettuce, Tomato, Avocado, Black Garlic Aioli,
Sourdough*

Balsamic Portabella Sandwich v* \$18
Lettuce, Tomato, Onion, Romesco, Pesto, Multigrain

Entrees

Grilled Cauliflower & Eggplant v* gf \$18
Heirloom Tomato Quinoa, Eggplant Puree

Local Catch of the Day gf \$mp
Creamed Corn, Summer Succotash, Red Pepper Coulis

Fried Whole Belly Clams \$mp
Rhode Island Whole Belly Clams, Tartar Sauce

Pan Seared Crab Cake \$24
Remoulade, Fennel Citrus Salad

Steak Frites gf \$29
*Marinated Flank Steak, Hand Cut Fries,
Black Garlic Steak Sauce*