



WEEKAPAUG INN

WEEKAPAUG, RHODE ISLAND

THE BAR

Quonnie Rock Oysters \$4 Local Littlenecks \$3
Shrimp Cocktail \$3.50

Oysters Rockefeller \$22
Creamed Spinach, Bacon, Seasoned Breadcrumbs

Crab & Corn Fritters \$16
Weekapaug Remoulade

Smoked Fish Dip \$16
House Smoked, Pimento Cheese, Everything Spiced Lavash

Blistered Shishitos v GF \$13
Sea Salt, Green Goddess

Truffle Fries v GF \$9
White Truffle Oil, Parmesan, Garden Herbs

Farm Vegetable Crudité v* GF \$18
Roasted Garlic Hummus

Bruschetta v \$13
Hillandale Farms Tomato, Frantoia Olive Oil, Garden Basil

Lobster Deviled Eggs GF \$18
Cage Free Eggs, Old Bay, Farm Radish

Cheese & Charcuterie \$22
Chef's Selection of Locally Cured Meat & Cheese

Executive Chef: Andrew Brooks

V = Vegetarian V* = Can be made Vegan GF = Gluten Free