



## THE DECK *main menu*

### STARTERS

<i>Shrimp Cocktail</i> gf	21
<i>cocktail sauce, lemon</i>	
<i>Truffle Ricotta Toast</i> v	16
<i>grilled peaches, Rhode Island honey, arugula, Nana's country bread</i>	
<i>Clam Chowder</i>	16
<i>Rhode Island or New England</i>	
<i>Watermelon Gazpacho</i> vg / gf	14
<i>cucumber, white balsamic</i>	
<i>Rhode Island Calamari</i>	16
<i>cherry peppers, baby heirloom tomato, pomodoro</i>	

### SANDWICHES

*Served with choice of fries, house made chips, or side salad*

<i>GULDEN FARMS BURGER</i> *	22
<i>lettuce, tomato, Vermont cheddar, bacon onion jam, brioche bun</i>	
<i>NEW ENGLAND LOBSTER ROLL</i>	39
<i>hot butter or cold lobster salad</i>	
<i>CAPRESE CHICKEN SANDWICH</i>	20
<i>Narragansett mozzarella, farm tomato, garden pesto, Capizzano balsamic, Nana's focaccia</i>	
<i>WEEKAPAUG BLT</i>	18
<i>bacon, lettuce, tomato, avocado, black garlic aioli, country bread</i>	
<i>HOUSE MADE VEGGIE BURGER</i> vg	18
<i>black bean, mushroom, chickpea, red pepper, lettuce, tomato, chipotle aioli, brioche bun</i>	

### SALADS

<i>GARDEN SALAD</i> vg / gf	14
<i>farm greens, cucumber, tomato, carrot, radish, white balsamic vinaigrette</i>	
<i>CAESAR SALAD</i>	16
<i>romaine hearts, focaccia croutons, white anchovy, parmesan</i>	
<i>COBB SALAD</i> gf	18
<i>romaine, smoked turkey, hard boiled egg, blue cheese, tomato, cucumber, bacon, avocado, house made ranch</i>	
<i>MAPLEBROOK BURRATA</i> gf	18
<i>arugula, heirloom tomato, basil pesto, Capizzano balsamic</i>	
<i>BLUEBERRY SALAD</i> gf	16
<i>spinach, dried apricot, blueberry mascarpone candied pecans, champagne vinaigrette</i>	

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

### ENTRÉES

<i>MAINE GRAINS POLENTA</i> v / gf	20
<i>pimento cheese, eggplant, pickled pepper, creamed corn, scallion vinaigrette</i>	
<i>GRILLED SWORDFISH</i> *	29
<i>sweet corn relish, cous cous, saffron olive oil</i>	
<i>FRIED WHOLE BELLY CLAMS</i>	32
<i>Rhode Island whole belly clams, tartar sauce</i>	
<i>PAN SEARED CRAB CAKE</i>	26
<i>sweet chili remoulade, avocado jicama slaw</i>	
<i>STEAK FRITES</i> * gf	34
<i>marinated flank steak, hand cut fries, black garlic steak sauce</i>	

v = vegetarian    vg = can be made vegan    gf = gluten-free

\*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk for food borne illness. Please advise your server of any food allergies.