

## THE BAR

ENJOY SELECTIONS FROM OUR RAW BAR AND SMALL PLATES WHILE VISITING THE LOUNGE. 2:30PM - 9:00PM

#### SELECT

RAW BAR, SMALL PLATES

### **OPTIONS**

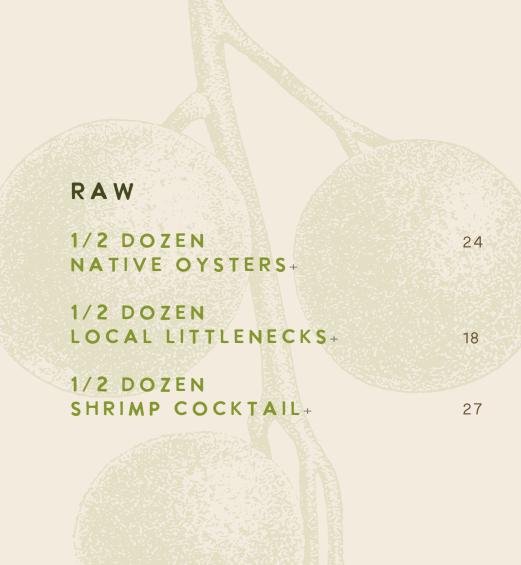
V= VFGFTARIAN

V\*= CAN BE MADE VEGAN

GF = GIUTEN FREE

DF = DAIRY 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.



# SMALL PLATES

CHEESE & CHARCUTERIE	22
CHEF'S SELECTION OF LOCALLY	
CURED MEAT & CHEESE	
TRUFFLE FRIES / V / GF	12
WHITE TRUFFLE OIL, PARMESAN,	
GARDEN HERBS	
NEW ENGLAND	
	1/
CLAM CHOWDER	16
OYSTER CRACKERS	
CAESAR SALAD	16
ROMAINE HEARTS, FOCACCIA CROUTONS,	
WHITE ANCHOVY, PARMESAN	
ADD: CHICKEN +12 / SALMON+ +16 / SHRIMP +16	
HONEY-STUNG	
BRUSSELS SPROUTS / V	1.4
	14
RI HONEY, CRISPY PROSCIUTTO	

LOBSTER & CORN FRITTERS WEEKAPAUG REMOULADE	18
GULDEN FARMS BURGER+  LETTUCE, TOMATO, VERMONT CHEDDAR,  BACON ONION JAM, BRIOCHE BUN,  SERVED WITH CHOICE OF FRIES, CHIPS, OR SIDE SALAD	22
NEW ENGLAND LOBSTER ROLL HOT BUTTER OR COLD LOBSTER SALAD SERVED WITH CHOICE OF FRIES, CHIPS, OR SIDE SALAD	39
PASTA POMODORO / V* HOUSE-MADE LINGUINI, POMODORO, BASIL, PARMESAN	26
LINGUINI & CLAMS+  LOCAL LITTLENECKS, HOUSE-MADE  LINGUINI, WHITE WINE, LEMON, BUTTER	32
STEAK FRITES+/ GF  MARINATED FLANK STEAK, HAND-CUT  FRIES, BLACK GARLIC STEAK SAUCE	34



## **DESSERTS**

STRAWBERRY YUZU TART	14
TANGY LEMON CURD,	
STRAWBERRY CRUMBLE,	
STRAWBERRY LAVENDER SORBET	
SPUMONI, SPUMONI!	14
PISTACHIO SPONGE, BLACK CHERRY,	
CANDIED NUTS	
PEACH MELBA PAVLOVA	14
RASPBERRY, CITRUS POACHED PEACH,	
VANILLA BEAN GELATO	
HOUSE-MADE ICE CREAM	8
VANILLA, CHOCOLATE, STRAWBERRY	
HOUSE-MADE SORBET V* / GF	8
- TANGERINE PEACH	
- STRAWBERRY LAVENDER LEMONDAE	
- KIWI	



