



SOUPS

FRENCH ONION SOUP Classic caramelized onion soup topped with homemade crostini and melted gruyère cheese. \$5.99

CHILI Hearty beef with peppers, onions, and kidney beans. \$6.99

OVEN ROASTED TOMATO SOUP Fresh roasted plum tomatoes with basil and crème fraîche. \$5.99

CLAM CHOWDER Creamy, classic New England clam chowder. \$6.99

APPETIZERS

MUSSELS ZUPPA One pound of mussels steamed in a spicy marinara or white sauce with garlic, white wine, and olive oil. Served with garlic bread. \$9.99

CALAMARI \$9.99

POINT JUDITH tossed in a white wine garlic butter with cherry peppers and banana peppers.

CAPRESE tossed with banana peppers, diced tomatoes and a balsamic reduction.

BUFFALO tossed with diced celery, crumbled Gorgonzola cheese and buffalo sauce.

CLAMS CASINO Six baked littlenecks stuffed with bacon, diced bell peppers and cracker crumbs. \$9.99

CRAB CAKES Two Lump crab meat cakes pan seared and served with spicy aioli. \$9.99

RHODE ISLAND STUFFIES Stuffed quahogs, a local favorite. \$2.99 each

MINI SURF & TURF Grilled beef tenderloin tips, a scallop and a shrimp over a bed of arugula with a shallot herb butter. \$11.99

WINGS Choice of buffalo, BBQ, or teriyaki. \$9.99

SPINACH & ARTICHOKE DIP A blend of fresh baby spinach, artichoke hearts, cream cheese and parmesan cheese. Served warm with tortilla chips and garnished with diced tomatoes. \$9.99

BALSAMIC PORTABELLA A portabella mushroom cap marinated in balsamic vinegar then grilled and topped with grilled eggplant, baby spinach, sliced tomato and mozzarella cheese. \$8.99

PESTO BRUSCHETTA A grilled French baguette topped with roma tomatoes, garlic, basil pesto and gorgonzola cheese. \$7.99

BBQ QUESADILLA Your choice of pulled pork, chicken or beef brisket with shredded cheese, diced tomatoes, jalapenos, onion and scallions. Served with salsa and sour cream. \$9.99

PIZZAS

CHICKEN BACON RANCH PIZZA Chicken, diced bacon, diced tomatoes, ranch dressing. \$10.99

BUFFALO CHICKEN PIZZA Spicy chicken with crumbled Gorgonzola cheese, tomatoes, and pepperoncinis. \$10.99

MARGHERITA PIZZA with tomato, mozzarella, and basil. \$10.00

SALADS

LOBSTER CAESAR SALAD Fresh lobster salad served over a bed of Romaine lettuce with Caesar dressing, shaved parmesan cheese and croutons. \$15.99

SALMON SPINACH SALAD with baby spinach, crumbled Gorgonzola cheese, walnuts, and balsamic vinaigrette. \$15.99

COBB SALAD with grilled chicken, diced egg, bacon, crumbled Gorgonzola cheese, avocado, and balsamic vinaigrette. \$12.99

BABY HEARTS OF ROMAINE CAESAR SALAD (anchovies upon request) \$7.00

*Add Grilled Chicken Breast \$3.99

*Add Grilled Hanger Steak \$5.99

*Add Grilled Salmon, Shrimp \$7.99

ICEBERG WEDGE WALDORF SALAD with apples, grapes, walnuts, crumbled Gorgonzola cheese, and Greek yogurt dressing. \$8.50

SEASONAL GREENS HOUSE SALAD with cucumbers, tomatoes, shredded carrots and our house vinaigrette. \$5.50

SANDWICHES & BURGERS

Served with housemade frites and garlic aioli (add Sweet Potato Fries for \$1.00 or Truffle Fries for \$2.00).

RED STRIPE GRILLED CHEESE & ROASTED TOMATO SOUP or **HOUSEMADE FRITES** with prosciutto, poached pear, and pesto. \$12.50

PLAIN GRILLED CHEESE & ROASTED TOMATO SOUP or **HOUSEMADE FRITES** \$9.50

RED STRIPE BURGER with lettuce, tomato, red onion, havarti cheese, and guacamole \$10.99

GANSETT BURGER with whiskey BBQ sauce, cheese, bacon, and onion rings. \$9.99

BACON CHEESEBURGER with lettuce, tomato and red onion. \$9.99

OPEN-FACED HANGER STEAK SANDWICH with arugula, tomato, red onion, and crumbled Gorgonzola cheese. \$11.99

FRENCH DIP Hand sliced Prime Rib on a French baguette with caramelized onions, gruyère cheese and Au Jus. \$10.99

MEATBALL GRINDER Meatballs slow simmered in marinara on a torpedo roll with marinara and melted mozzarella cheese. \$8.50

EGGPLANT PARM Lightly breaded eggplant on a torpedo roll with marinara and melted mozzarella cheese. \$8.50

MIDDLE EASTERN VEGGIE WRAP with hummus, tabbouleh, vegetables and feta cheese. \$8.99
Add Grilled Chicken Breast \$3.99

GRILLED CHICKEN SANDWICH with melted mozzarella, olive tapenade, and arugula served on Pullman bread. \$10.99

CHICKEN CAESAR WRAP Grilled chicken, Romaine lettuce with Caesar dressing, shaved parmesan cheese and croutons. \$8.99

BUFFALO CHICKEN WRAP with lettuce, tomato, celery, blue cheese. \$8.99

LOBSTER CAESAR WRAP Fresh lobster salad and Romaine lettuce with Caesar dressing, shaved parmesan cheese and croutons. \$15.99

SCALLOP PO BOY Sea scallops lightly fried on a toasted French baguette with lettuce, tomato & red onion. Served with cole slaw and a chipotle remoulade. \$11.99

PULLED BBQ SANDWICH Your choice of pork, chicken or beef brisket on a bulkie roll with cole slaw and sliced dill pickles. \$9.99

Certain seafood and shellfish must be cooked to recommended temperatures in order to decrease the risk of illness for certain individuals. On the issue of mercury in seafood, we have chosen our menu items and order product in a way to minimize risk. Inquire with your server for details. Also notify your server of any food allergies you may have. Thank you.



{ MOULES "Best Mussels" }

Yankee Magazine — Best of New England

FULL PORTION \$17.99

served with housemade frites

HALF PORTION \$9.99

no housemade frites

RED STRIPE

shallot, Red Stripe beer, garlic,
tomato, pesto, and cream

MARINIERE

white wine, leeks,
shallots, garlic, and thyme

BARBEQUE

BBQ RIBS Smoked baby back ribs rubbed with house made seasoning and glazed with a honey BBQ sauce.

Served with baked beans, corn bread and cole slaw. \$22.99

BBQ PLATTER Your choice of pulled pork, beef brisket or pulled chicken served with bbq baked beans, cole slaw and corn bread. \$14.99

BBQ HALF CHICKEN A ½ chicken rubbed with our homemade rub then smoked and glazed with a honey bbq sauce. Served with bbq baked beans, cole slaw and cornbread. \$14.99

COMBO PLATE a combination of BBQ ribs, pulled chicken and beef brisket. \$19.99

CHOICE CUTS

PRIME RIB 16oz King or 12oz Queen cut with mashed potatoes, seasonal vegetables, Au Jus, and horseradish dijonaise. (Available Friday, Saturday & Sunday) **King:** \$18.99, **Queen:** \$15.99

FILET MIGNON 8oz filet wrapped in bacon then grilled to your liking and topped with a port wine demi glace. Served with roasted potatoes and seasonal vegetables. \$21.99

SURF & TURF 8oz filet grilled to your liking then topped with 2 Jumbo shrimp and a bernaise sauce. Served with roasted potatoes and seasonal vegetables. \$25.99

STEAK FRITES Grilled hangar steak over baby arugula with gorgonzola crumbles. Served with house made frites and garlic aioli. \$18.99

SEAFOOD

PAN SEARED SCALLOPS Sea scallops pan seared then topped with a balsamic reduction and lemon zest. Served with a vegetable risotto. \$20.99

LOBSTER SAUTE Native pound and a quarter lobster sauteed with garlic, roma tomatoes and fresh basil in a sherry cream sauce over a bed of linguini. \$22.99

FRUTTI DI MARE Shrimp, scallops, calamari & mussels in a spicy tomato broth over a bed of linguini. \$17.99

GRILLED SALMON served with rice, seasonal vegetables, and horseradish dijonaise. \$17.99

SWORDFISH Char-grilled and topped with artichoke salsa, served with rice and seasonal vegetables. \$18.99

BLACKENED TUNA Ahi tuna steak rubbed with Cajun spices then pan seared to your liking and topped with grilled pineapple salsa. Served with rice and seasonal vegetable. \$18.99

BROILED COD with tomatoes, leeks, herb butter and served with rice and seasonal vegetables. \$15.99

FISH & CHIPS with house made frites, cole slaw, and tartar sauce. \$11.99

SHRIMP & CHIPS Jumbo shrimp battered then lightly fried with house made frites, cole slaw, and a chipotle remoulade. \$16.99

RED STRIPE OCEAN PLATTER Shrimp, scallops and cod lightly fried with house made frites, cole slaw, and tartar sauce. \$17.99

ITALIAN SPECIALTIES

SHRIMP SCAMPI Jumbo shrimp sauteed in a garlic butter and white wine sauce with lemon zest, diced tomatoes and scallions over linguini. \$17.99

LINGUINE & LITTLENECK CLAMS Native littlenecks and fresh chopped clams with garlic, shallots and oregano. Choose either; **WHITE**, with white wine butter sauce or **RED** with olive oil and marinara. \$15.99

CHICKEN PICCATA Chicken medallions sauteed in a lemon butter sauce with capers, garlic and diced tomatoes over penne pasta. \$15.99

MACARONI & CHEESE Fresh pasta tossed with mozzarella & parmesan cheese then topped with bacon infused bread crumbs and baked. Drizzled with truffle oil and garnished with scallions. \$13.99

ALA VODKA House made marinara with vodka and cream over penne pasta.

Chicken: \$13.99

Shrimp: \$16.99

PARMIGIANA Housemade marinara, melted mozzarella over penne pasta.

Chicken: \$13.99

Eggplant: \$11.99

ALFREDO Cream, garlic, parmesan cheese and parsley over penne pasta.

Chicken: \$13.99

Shrimp: \$16.99

SIDES

TRUFFLE FRIES \$5.99

HOUSE MADE FRITES \$3.99

SWEET POTATO FRIES \$4.99

ROASTED POTATOES \$4.99

GARLIC MASHED POTATOES \$4.99

ONION RINGS \$4.99

SEASONAL VEGETABLES \$4.99

VEGETABLE RISOTTO \$5.99

KIDS MENU

CHICKEN TENDERS & FRIES \$6.50

KID'S GRILLED CHEESE \$4.50

KID'S PASTA WITH SAUCE \$4.50

PENNE & MEATBALLS \$5.50

CHEESE PIZZA \$5.50

CHEESEBURGER & FRIES \$5.50

FISH STICKS \$6.50

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