

# dinner

restaurant | outdoor patio | bar | private events

## Share Plates + Starters

Oysters on the Half Shell*	18
<small>½ dozen south bay blonde oysters</small>	
Iced Jumbo Shrimp Cocktail*	18
<small>tomatillo, cocktail sauce + lemon</small>	
Prime Sirloin Steak Tartare*	18
<small>cognac mustard, balsamic glaze + sunny side up quail egg</small>	
Rhode Island Style Calamari	16
<small>sliced cherry peppers, garlic butter marinara sauce</small>	
Patatas Bravas	12
<small>smashed red bliss potatoes, spicy paprika aioli</small>	
Tuna Tartare*	18
<small>citrus avocado salad, pickled ginger, chips + hoisin dressing</small>	
Stuffed Mushrooms	12
<small>spinach, garlic, crushed tomatoes</small>	
PEI Mussels*	18
<small>white wine + tomato broth, grilled ciabatta</small>	

## Soups + Salads

all salads available as wraps

New England Clam Chowder	11
<small>bacon, steamed quahogs + oyster crackers</small>	
Gazpacho	10
<small>roasted tomato, cucumber, onion, cilantros</small>	
Baby Kale Caesar*	15
<small>hardboiled egg, citrus wedges, focaccia croutons, white anchovies, cherry tomatoes</small>	
Summer Salad	15
<small>charred pineapple, grilled red + green bell peppers, grilled red onion, mint leaves, basil vinaigrette</small>	
Wedge Salad	14
<small>baby iceberg lettuce, double smoked bacon, croutons, bleu cheese dressing</small>	
Greek Salad	14
<small>lettuce, tomatoes, onions, cucumbers, crumbled feta, greek dressing</small>	

## Flatbreads

Margherita	16
<small>mozzarella di bufala, stewed tomato, basil</small>	
Soppressata	18
<small>house made sausage, caramelized onions, green peppers, shitake mushrooms</small>	
4 Points Lobster*	28
<small>honey, ricotta, grilled corn</small>	
Buffalo Chicken	18
<small>bleu cheese dressing, scallions</small>	

## Mains

Empire Steak	42
<small>grilled new york prime sirloin, mushrooms demi glaze, roasted garlic mashed potatoes</small>	
Parmesan Crusted Baked Haddock	28
<small>parmesan risotto, grilled asparagus, white clam sauce</small>	
Australian Rack of Lamb	39
<small>roasted garlic mashed potato, asparagus, red wine reduction</small>	
Pan Seared Salmon Fillet*	28
<small>vegetable couscous, miso sauce</small>	
Grilled Tuna Steak*	34
<small>sautéed mushrooms + spinach, mango salad</small>	
Steak Frites	29
<small>skirt steak, chimichurri, thick cut fries</small>	
Brick Chicken	26
<small>½ organic chicken, cauliflower, cherry tomatoes, white wine garlic sauce</small>	
Long Island Duck	33
<small>crispy duck, parsnip puree, red wine reduction</small>	
Lobster Cobb*	28
<small>fresh maine lobster meat, chopped kale, smoked bacon, bleu cheese, avocado, hardboiled egg, diced tomatoes, green goddess dressing</small>	

## Pastas

Truffle Parmesan Gnocchi	18
<small>roasted mushrooms, asparagus, truffle cream sauce</small>	
Penne Primavera	16
<small>seasonal vegetables, tomato cream sauce, parmesan</small>	
Lobster Fra Diavolo*	34
<small>fettuccine pasta, zesty tomato sauce, parmesan</small>	
Short Rib Pappardelle	24
<small>red wine beef braised short ribs, carrots, roasted tomatoes</small>	
Rigatoni Bolognese	23
<small>blend of ground veal, pork and beef, pomodoro sauce</small>	

## Sides

Street Corn with Chipotle Aioli + Scallions	8
Sautéed Mushrooms with Garlic + Parsley	
Roasted Garlic Mashed Potato + Chives	
Sautéed Spinach with Garlic Olive Oil	
Wood Grilled Jumbo Asparagus	

**\*Denotes** Consuming raw or undercooked shellfish, seafood, poultry, eggs or meat may increase the risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.