

dinner

restaurant | outdoor patio | bar | private events

Share Plates + Starters

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| 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

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| 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

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| 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

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| 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

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| 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

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| 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.