

raw bar

buck-a-shuck* **GFA**
oysters and littlenecks | 1 ea
(3pm - 5pm Mon - Thurs)
excludes holidays

local oysters* **GFA** 3 ea

point judith littlenecks* **GFA**
2.25 ea

snow crab clusters
drawn butter | 9.5

water street tower
10 oysters | 10 littlenecks | 10 shrimp |
2 snow crab claw clusters | wakame | 95

jumbo shrimp cocktail
U8 | ½ dozen 23

snacks

fruta picante **V** **GFA**
cucumber | watermelon | mango | tajin |
lime | 9

chips & salsa **V** **GFA**
spicy mango salsa | corn tortilla | 9

starters

clam cakes
½ dozen 9.5 | dozen 15.5

clam cakes & chowder
new england or manhattan clam chowder
13.5 **sub lobster bisque +1.5**

bacon-wrapped scallops **GFA**
with a sweet habanero sauce | 25

stuffies
stuffed with scallops & shrimp | 14

steamed mussels **GFA**
sweet chili-coconut broth | mint & basil |
baguette | 16.5

crab cakes
chipotle slaw | 16

nashville hot wings **GFA**
dry-rubbed | sweet & spicy pickles |
jalapeno ranch | 17

rhode island calamari
point judith calamari | banana and cherry
peppers | kalamata olives | shaved
parmesan | side marinara | 17

sticky calamari
point judith calamari tossed in thai chili
sauce | banana and cherry peppers |
topped with scallions and sesame seeds | 17

buffalo cauliflower **V**
bleu cheese dressing | 13

chowder

**new england white
clam chowder** 8.5

**manhattan red
clam chowder** **GFA** 8.5

lobster bisque 10

salads

add
chicken +7.5

grilled shrimp +12

lobster salad +22

faroe island salmon +16

caesar **GFA**
romaine | croutons | shaved parmesan | 12

lobster cobb **GFA**
cold claw-knuckle lobster meat | heart of
romaine | cherrywood bacon | avocado |
egg | grape tomato | grilled corn |
bleu cheese crumble | ranch | 34

house **GFA**
fresh greens | grape tomato | red onion |
cucumber | egg | house vinaigrette | 11

watermelon feta **GFA**
arugula | watermelon | blueberries |
feta | olive oil | balsamic reduction | 15

handhelds

*served with coleslaw
or house cut fries*

sub

onion rings +2

sweet potato fries +2

truffle fries +4

baja fish tacos **GFA**
also available as chicken tacos
grilled seasoned catch of the day |
guacamole | chipotle slaw | topped with
mango salsa and sriracha on grilled white
flour tortillas with aged cheddar | 18.5
add a third taco +6.5

**grilled ginger-soy mahi
sandwich**
avocado | sweet pickled cucumber |
gochujang aioli | toasted bun | 19

jalapeno smash burger* **GFA**
french onion dip | pickles | provolone |
toasted bun | 18.5

buffalo chicken wrap **GFA**
breaded chicken | lettuce | tomato |
bacon | bleu cheese dressing | tomato
basil wrap | 16.5

**famous new england
lobster roll** **GFA**
cold claw-knuckle lobster meat | lightly
dressed with mayo | served over mixed
greens in a grilled top split brioche roll | 27

connecticut lobster roll **GFA**
claw-knuckle lobster meat sautéed in
butter & served warm on a grilled top
split brioche roll | 29

main street wrap **GFA**
faroe island salmon | arugula |
blueberry | goat cheese | hot honey |
tomato basil wrap | 23

crispy shrimp bao buns
fried shrimp | avocado | shaved
cabbage | pico de gallo | spicy honey-
garlic aioli | 18

cali chicken wrap **GFA**
grilled chicken breast | chipotle aioli |
guacamole | aged cheddar | cherrywood
bacon | lettuce | tomato | onion | tomato
basil wrap | 17.5

vegan burger **GFA**
a collaboration with beyond meats | made
with pea and plant proteins | beet juice
and potato starches | with vegan sriracha
aioli | guacamole | lettuce | tomato |
onion | on an egg-free roll | 17.5

mains

*substitutions may
incur additional
charge*

*please ask
your server*

**narragansett beer battered
fish & chips**
fresh battered atlantic cod | house cut
fries | coleslaw | tartar | 19

baked stuffed atlantic cod
seafood stuffing | topped with lobster
cream sauce | yukon gold mashed |
broccoli | 26
add grilled shrimp +12

pan roasted mahi mahi **GFA**
sweet plantains | shaved brussels sprouts |
jerk butter sauce | 27

penne alla vodka **GFA**
grilled chicken breast | mildly-spicy pink
vodka sauce | shaved parmesan | 25
sub grilled shrimp +6

baked sea scallops **GFA**
white wine | garlic | bread crumbs |
yukon gold mashed | broccoli | 29
add grilled shrimp +12

coconut curry salmon **GFA**
faroe island salmon | jasmine rice and
fresh basil | crispy chickpeas | warm
naan bread | 31

surf & turf
12oz ny strip | topped with crab cake
& jumbo shrimp | gorgonzola cheese
sauce | truffle fries | 39

peel & eat shrimp
mango-habanero sauce | caribbean rice
& beans | charred lime | 25

sides

house cut fries

**sweet potato
fries**

truffle fries

onion rings

coleslaw

wakame

rice pilaf

jasmine rice

broccoli

**yukon gold
mashed**

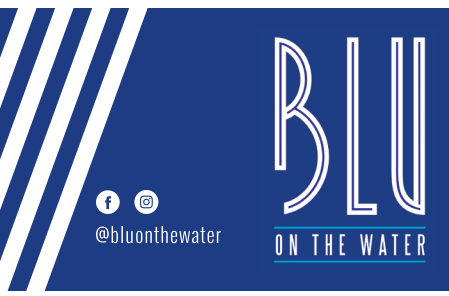
V vegetarian

GFA gluten-free available

Please notify your server if you have gluten intolerance | gluten-free bread or pasta available upon request +2

**Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if you or a person in your party has a food allergy. 20% gratuity may be added to parties of 5 or more.*





wines

white

- ca montini**
pinot grigio | italy
- banfi san angelo**
pinot grigio | italy
- craggy range**
sauvignon blanc | new zealand
- oyster bay**
sauvignon blanc | new zealand
- sonoma cutrer**
chardonnay | russian river
- bread and butter**
chardonnay | california
- kendall-jackson
"vintner's reserve"**
chardonnay | sonoma

glass | bottle

- 14 | 47
- 12 | 40
- 15 | 50
- 12 | 40
- 15 | 50
- 12 | 40
- | 44

- risata (187ml)**
moscato d'asti docg | italy
- domaine des grandes perrieres**
sancerre blanc | france
- a to z**
riesling

glass | bottle

- 12 | -
- | 58
- | 42

red

- substance by charles smith**
pinot noir | washington
- the federalist**
cabernet sauvignon | lodi
- la crema**
pinot noir | sonoma
- wente sandstone**
merlot | sonoma
- catena**
malbec | argentina
- jordan**
cabernet sauvignon | sonoma

- 13 | 43
- 12 | 40
- | 52
- | 40
- | 52
- | 90

- caymus**
cabernet sauvignon | napa
- silver oak**
cabernet sauvignon | alexander
- the prisoner**
red blend | napa
- stag's leap**
petite sirah | napa

- | 110
- | 125
- | 85
- | 78

rosé

- studio by miraval**
rosé | provence

glass | bottle

- 14 | 47

sparkling

- by the glass**
- laluca prosecco (187ml)** 12
prosecco doc | italy
- luc belaire rosé (187ml)** 17
sparkling rosé | italy

by the bottle

- mionetto** 35
prosecco doc treviso | italy
- veuve clicquot | yellow label** 95
champagne brut | france
- louis roederer | collection 242** 120
champagne brut | france
- louis roederer rosé** 130
brut rosé | france

