

RAW BAR

BUCK-A-SHUCK* ^{GF}

oysters and littlenecks | 1 ea

3PM - 5PM MON - THURS, EXCLUDES HOLIDAYS

WATER STREET TOWER* ^{GF}

10 oysters | 10 littlenecks | 10 shrimp | house-made lobster salad | 115

LOCAL OYSTERS* ^{GF} 3.25 ea

POINT JUDITH LITTLENECKS* ^{GF} 2.5 ea

JUMBO SHRIMP COCKTAIL ^{GF}

U8 | 4.5 ea

CHOWDER

NEW ENGLAND WHITE CLAM CHOWDER 9

MANHATTAN RED CLAM CHOWDER ^{GFA} 9

LOBSTER BISQUE 11.5

STARTERS

BACON-WRAPPED SCALLOPS ^{GFA} with a sweet habanero sauce | mkt

CLAM CAKES ½ dozen 10.5 | dozen 16.5

CLAM CAKES & CHOWDER new england or manhattan clam chowder 14.5 SUBSTITUTE lobster bisque +2.5

RHODE ISLAND CALAMARI point judith calamari | banana and cherry peppers | kalamata & green olives | shaved parmesan | side marinara | 17.5

STICKY CALAMARI point judith calamari tossed in thai chili sauce | banana and cherry peppers | topped with scallions and sesame seeds | 17.5

STUFFIES stuffed with scallops & shrimp | 7.5 ea

CRAB CAKES sweet corn & bacon succotash | cherry peppers | cotija crema | 17.5

HOUSE-MADE GUAC ^{GFA} pico de gallo | corn tortilla chips | 14.5

WOO WINGS ^{GFA} zesty citrus sauce | scallions | house-made ranch | 17

BURRATACADO ^V toasted baguette | arugula | house guac | burrata | tomato | pickled onion | red pepper flakes | evoo | hot honey | 16.5

SALADS

CHICKEN +8.5 | GRILLED SHRIMP +13 | LOBSTER SALAD +23 | FAROE ISLAND SALMON +17 | SCALLOPS +18 | NY STRIP +29

CAESAR romaine | croutons | shaved parmesan | 13.5

LOB COBB ^{GF} cold claw-knuckle lobster meat | heart of romaine | cherrywood bacon | avocado | egg | grape tomato | grilled corn | bleu cheese crumble | ranch | 37

HOUSE ^{GF} fresh greens | grape tomato | red onion | cucumber | egg | house vinaigrette | 13.5

BEET & BURRATA ^{GF} arugula | burrata | roasted red and yellow beets | chopped pistachio | sea salt | strawberry vinaigrette | 16.5

SALMON APPLE KALE ^{GF} faroe island salmon | kale | dates | honeycrisp apple | almonds | pecorino | lemon vinaigrette | 32

HANDHELDS

Served with coleslaw or house cut fries
SUBSTITUTE ONION RINGS +2 | SWEET POTATO FRIES +2 | TRUFFLE FRIES +5

BAJA FISH TACOS ^{GFA} also available as chicken tacos grilled seasoned mahi mahi | house-made guac | chipotle slaw | topped with mango salsa and sriracha on grilled white flour tortillas with aged cheddar | 20.5 ADD A THIRD TACO +7

BUFFALO CHICKEN WRAP ^{GFA} breaded chicken | romaine | tomato | cherrywood bacon | bleu cheese dressing | tomato basil wrap | 18

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 | 32

CONNECTICUT LOBSTER ROLL ^{GFA} claw-knuckle lobster meat sautéed in butter & served warm on a grilled top split brioche roll | 34

PHILLY CHEESESTEAK ^{GFA} shaved sirloin | red pepper | onion | house-made cheese sauce | hoagie | 19

CALI CHICKEN WRAP ^{GFA} grilled chicken breast | chipotle aioli | house-made guac | aged cheddar | cherrywood bacon | romaine | tomato | onion | tomato basil wrap | 18.5

JALAPENO SMASH* ^{GFA} double smash patty | jalapeno | french onion aioli | pickles | provolone | toasted bun | 20.5

BBQ SMASH ^{GFA} double smash patty | aged cheddar | lto | james river bbq | spicy pickle aioli | toasted bun | 20.5

VEGAN BURGER ^{GFA} ^{VE} beyond meats patty | vegan sriracha aioli | house-made guac | romaine | tomato | onion | egg-free roll | 19

MUSHROOM MELT ^{GFA} ^V roasted wild mushroom | caramelized onions | smoked gouda | french onion aioli | balsamic | sourdough | 19

MAINS

Substitutions may incur additional charge. Please ask your server.

NARRAGANSETT BEER BATTERED FISH & CHIPS fresh battered atlantic cod | house cut fries | coleslaw | tartar | 24

BAKED SEA SCALLOPS white wine | garlic | bread crumbs | yukon gold mashed | broccoli | 36 ADD GRILLED SHRIMP +13

PENNE ALLA VODKA ^{GFA} mildly-spicy pink vodka sauce | shaved parmesan | 21 ADD BURRATA +3 | ADD GRILLED SHRIMP +13 ADD LOBSTER +23 | ADD GRILLED CHICKEN +8.5

SURF & TURF ^{GFA} 10oz ny strip | jumbo shrimp | garlic butter | truffle fries | 48

FAROE ISLAND SALMON ^{GF} bacon habanero jam | sweet corn & bacon succotash | truffle beurre blanc | 34

BAKED STUFFED ATLANTIC COD seafood stuffing | topped with lobster cream sauce | yukon gold mashed | broccoli | 32 ADD GRILLED SHRIMP +13

RED SNAPPER ^{GF} clams | asparagus | fingerling potatoes | champagne beurre blanc | 32

PAN ROASTED MAHI ^{GFA} blackened mahi | sweet plantains | shaved brussels sprouts | jerk butter sauce | 29.5

SIDES

HOUSE CUT FRIES ^{GFA} SWEET POTATO FRIES ^{GFA} TRUFFLE FRIES ^{GFA}

ONION RINGS COLESLAW ^{GF} BROCCOLI ^{GFA}

ASPARAGUS ^{GF} PLANTAINS ^{GFA} FINGERLING POTATOES ^{GF}

SHAVED BRUSSELS SPROUTS ^{GF} JASMINE RICE ^{GF} YUKON GOLD MASHED ^{GF}

^V VEGETARIAN ^{VE} VEGAN ^{GF} GLUTEN-FREE ^{GFA} GLUTEN-FREE AVAILABLE

Please notify your server if you have gluten intolerance | gluten-free bread or pasta available upon request at no additional charge.

*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.

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W I N E S

W H I T E

	GLASS BOTTLE
SANTA MARGHERITA pinot grigio italy	17 59
BANFI SAN ANGELO pinot grigio italy	12 42
J. DE VILLEBOIS sancerre blanc france	18 63
OYSTER BAY sauvignon blanc new zealand	13 45
SONOMA-CUTRER chardonnay russian river	16 56
WENTE MORNING FOG chardonnay sonoma	13 45
RISATA (187ML) moscato d'asti docg italy	13 -
KENDALL-JACKSON "VINTNER'S RESERVE" chardonnay sonoma	- 44
A To Z riesling oregon	- 42

R E D

LA CREMA pinot noir monterey	13 45
OBERON cabernet sauvignon napa	17 59
THE FEDERALIST cabernet sauvignon lodi	13 45
ST FRANCIS merlot sonoma	- 45
CATENA malbec argentina	- 52
JORDAN cabernet sauvignon sonoma	- 90
CAYMUS cabernet sauvignon napa	- 110
SILVER OAK cabernet sauvignon alexander	- 125
THE PRISONER red blend napa	- 85
STAG'S LEAP petite sirah napa	- 78
ZACCAGNINI montepulciano italy	- 45

R O S É

STUDIO BY MIRAVAL rosé provence	13 45
WHISPERING ANGEL rosé provence	17 59

S P A R K L I N G

BY THE GLASS

LA MARCA (187ML) 13
prosecco doc | italy

LUC BELAIRE (187ML) 17
sparkling rosé | italy

MOET & CHANDON (187ML) 26
champagne brut imperial | france

BY THE BOTTLE

LA MARCA 45
prosecco doc | italy

VEUVE CLICQUOT | YELLOW LABEL 95
champagne brut | france

LOUIS ROEDERER | COLLECTION 242 120
champagne brut | france

LOUIS ROEDERER ROSÉ 130
brut rosé | france



Blue
ON THE WATER

DRINK RESPONSIBLY.

20 WATER ST.
EAST GREENWICH, RI

