Starters

Buffalo Spring Roll.....8
Pulled Chicken, Buffalo Sauce, Gorgonzola, Blue Cheese Dressing

Truffle Fries.....8
Shaved Parmesan Cheese

Traditional Shrimp Cocktail.....17
House Made Cocktail Sauce, Lemon

Seared Crab Cake.....15
Fennel Coleslaw, Blood Orange Supremes, Sauce Gribiche

Weekly Special

Paillard of Chicken.....24
Summer Tomatoes, Greens, Skordalia, Morning Herbs

Rhode Island Fluke.....26
Linguine Pasta, Tomato, Grenobloise Sauce

Salads

Classic Caesar Salad.....12
Romaine Lettuce, Parmesan Crisp, Croutons
White Anchovy Lemon Dressing

Prime Beef Carpaccio.....18
Arugula, Crispy Potato, Caperberry, Roasted Garlic Aioli
Parmesan

Salad of Rhode Island.....14
Beet, Candied Walnuts, Goat Cheese
Fennel Seed Cracker Bread, Dijon Vinaigrette

Soup

Summer Squash Soup.....12
Tempura Blossom, Tomato, Mascarpone

New England Clam Chowder.....12
Crispy Pancetta, Chives

Half Soup & Sandwich.....18

Sandwiches

Ocean House Club.....16
Black Forest Ham, Chicken, Applewood Bacon, Swiss, Basil Aioli

Grilled Cheese.....16
Mystic Melville, Goat Cheese, Roasted Red Pepper, Spinach,
Portobello, Tomato, Farm to Hearth Brewer Bread

New England Lobster Roll.....26
Tarragon Crème Fraîche, Brioche Or Vermont Creamery Butter
Poached, Brioche

Reuben Sandwich.....17
OH Pastrami, Sauerkraut, Thousand Island, Rye, Fries

North East Family Farms Hamburger.....18
Bacon Marmalade, Red Onion, Lettuce, Tomato
Foremost Bakery Everything Pretzel Roll

Desserts

Chocolate Passionfruit Petit Gateau.....12
Bittersweet Chocolate Sorbet, Passionfruit Puree

Vanilla Bean Crème Brulee.....12
Assorted Bon Bons

Exotic Fruit in Textures.....12
Lime Cremeux, Yuzu Mango Sorbet, Caramel

Sticky Toffee Pudding.....12
Devonshire Ice Cream, Smoked Salted Caramel

Strawberry Olive Oil Verrine.....12
Strawberry Basil Sorbet, Lemon Curd

Carnaroli Rice Pudding.....12

Trio of Glaciers 12
Chocolate, Yuzu Mango, Devonshire

Beverages

Pomegranate Spritzer.....9
Pomegranate Juice, Cranberry Juice, Ginger Ale, Mint

Basil Grapefruit Reviver.....9
Grapefruit, Fresh Basil, Ginger Beer

Cucumber Nojito.....9
Cucumber, Celery, Coconut Water, Orange Juice

Dean's Pelloni Farm Jamberry.....9
Lime Juice, Cranberry Juice, Local Seasonal Jam, Cucumber
Club Soda, Simple Syrup
Can also be made as a cocktail, just add Myers Dark Rum $15

The Relaxation Room.....15
Keel Vodka, Blue Buddha Blueberry Tea, Cassis, Lemon Juice

Jose Pabon, Bistro Sous Chef

John Kolesar, Executive Chef

Please ask your server to review our Spa Cuisine selections
Parties of nine & larger will be subject to a 20% automatic gratuity

7/5-7/12