

Seasonal Soups, Salads, and Small Plates

New England Clam Chowder

Crispy Pancetta, Chives
12

Beef Carpaccio

Arugula, Crispy Potato, Caperberry, Roasted Garlic Aioli
Parmesan
18

Tuna Nicoise

Haricot Verts, Olives, Field Greens, Egg, Piquillo Pepper
18

Classic Caesar Salad

Romaine Lettuce, Parmesan Crisp, Croutons
White Anchovy Lemon Dressing
12

Summer Squash Soup

Tempura Blossom, Tomato, Mascarpone
12

Seared Crab Cake

Fennel, Blood Orange Supremes, Sauce Gribiche
15

Seared Point Judith Scallop

Spinach, Mushroom, Caramelized Lemon Vinaigrette
24

Salad Of Rhode Island Field Greens

Beet, Candied Walnuts, Goat Cheese, Fennel Seed Cracker Bread
Dijon Vinaigrette
14

Additions to any salad: marinated and grilled chicken breast 8, shrimp 12, salmon 12

Native Waters and Local Farms

Petite Steak Frites

Truffle Fries, Arugula, Roasted Tomato, OH Sauce
28

Paillard of Chicken

Summer Tomatoes, Greens, Skordalia, Morning Herbs
24

Seared and Cured Salmon

Zucchini Quinoa Cake, Sauce Bavaroise, Pancetta
28

Rhode Island Fluke

Linguine Pasta, Tomato, Grenobloise Sauce
26

Soft Shell Crab

Arugula Salad, Garlic Texas Toast, Bacon Jam, Jalapeño Bacon Aioli
24

Sandwiches and Lighter Fare

Mystic Grilled Cheese

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

Ocean House Club

Black Forest Ham, Grilled Chicken Breast
Applewood Smoked Bacon, Swiss Cheese, Basil Aioli, Fries
16

New England Lobster Roll

Hand-Picked Lobster, Tarragon Crème Fraîche, Brioche
Or
Vermont Creamery Butter Poached, Brioche
26

Reuben Sandwich

OH Pastrami, Sauerkraut, Thousand Island, Rye, Fries
17

Half Sandwich and Soup

18

Daily Quiche

Rhode Island Field Greens, Dijon Vinaigrette
21

Northeast Family Farms Hamburger

Bacon Marmalade, Red Onion, Lettuce, Tomato Foremost Bakery Everything Pretzel Roll
Choice of Cheddar, Swiss, Provolone, Gorgonzola, American Cheese
18

This Menu is for Reference Only, As Individual Dishes May Vary