

STARTERS

THAI LETTUCE WRAPS \$12.00

Pickled Vegetable, Rice Noodles, Coleslaw, Thai Peanut Sauce

Add chicken \$6.00 Add Shrimp \$8.00

SMOKED SCALLOPS \$18.00

Salt Roasted Beets, Goat Cheese, Candied Walnuts, Applewood Bacon Vinaigrette

TASTING OF RHODE ISLAND \$16.00

Narragansett Creamery Atwells Gold Cheese, Pelloni Farms Strawberry Balsamic Jam,

Danielle Sopresatta, Danielle Bresola, Cranberry Walnut Bread, Marcona Almonds,

Watch Hill Honey Comb

SALADS

VERANDAH CHOPPED COBB SALAD \$16.00

Romaine, Avocado, Applewood Smoked Bacon, Egg,

Great Hill Blue Cheese, Tomatoes, Candied Walnuts,

Grilled Chicken, Lemon Vinaigrette

CHILLED SHRIMP SALAD \$18.00

Pickled Vegetable, Rice Noodle, Cilantro, Carrot-Ginger Vinaigrette, Avocado Aioli,

Toasted Cashews

CAESAR SALAD \$14.00

Romaine, Parmesan Cheese, Garlic Croutons, Traditional Dressing

Add Shrimp \$8.00 Add Lobster Salad \$14.00 Add Chicken \$6.00

SANDWICHES

Sandwiches served with Home-style Potato Egg Salad and Crisp Coleslaw

TRADITIONAL LOBSTER ROLL \$26.00

Tarragon, Celery, Lemon Crème Fraîche Dressing

TRADITIONAL HOT LOBSTER ROLL \$26.00

Melted Vermont Creamery Butter

OVEN ROASTED CHICKEN SALAD SANDWICH \$16.00

Pecan, Golden Raisin, Whole Grain Mustard, Brioche

ROOT BEER GLAZED PULLED PORK \$16.00

Jalapeño Peach Coleslaw, Brioche

DESSERT

CHOCOLATE PASSIONFRUIT PETIT GATEAU \$12.00

Bittersweet Chocolate Sorbet, Passionfruit Puree

VANILLA BEAN CRÈME BRULÉE \$12.00

Assorted Bon Bons

EXOTIC FRUIT IN TEXTURES \$12.00

Lime Cremeux, Yuzu Mango Sorbet, Caramel

STICKY TOFFEE PUDDING \$12.00

Devonshire Ice Cream, Smoked Salted Caramel

STRAWBERRY OLIVE OIL VERRINE \$12.00

Strawberry Basil Sorbet, Lemon Curd

TRIO OF GLACIERS \$12.00

Chocolate, Yuzu Mango, Devonshire

RAW BAR

***All Served with Spicy Cocktail Sauce,
Mignonette, Lemon Wedges***

WATCH HILL OYSTERS

\$3.00 EA

NINIGRET NECTARS

\$3.00 EA

MATUNUCK OYSTERS

\$3.00 EA

JUMBO SHRIMP

\$4.25EA

LITTLE NECKS

\$2.25 EA

AVONDALE PLATTER

6 OYSTERS, 6 SHRIMP, 6 LITTLE NECKS

\$52

SOUPS

NEW ENGLAND CLAM CHOWDER

\$12.00

ROASTED CORN CHOWDER

\$12.00

DRINKS

NON ALCOHOLIC DRINKS \$9.00

TROPICAL STORM CARTER

Orange Juice, Pineapple Juice, Cranberry Juice, Lemon Juice, Simple Syrup

Can be made as a cocktail add Myers Dark Rum \$15.00

DEAN'S PELLONI FARM JAMBERRY

Lime Juice, Cranberry Juice, Local Seasonal Jam, Cucumber, Club Soda, Simple Syrup

Can be made as a cocktail add Myers Dark Rum \$15.00

POMEGRANATE SPRITZER

Pom Juice, Mint, Ginger ale,

Can be made as a cocktail add Myers Silver Rum \$15.00

SODA \$3.00

COKE, DIET COKE, SPRITE, GINGER ALE

HARNEY & SONS MANGO ICED TEA \$5.00

"VITA COCO" COCONUT WATER \$5.00