



THE BISTRO

Raw Bar

EAST BEACH BLONDE OYSTERS **	4/PIECE
NARRAGANSETT BAY CLAMS **	3/PIECE
JUMBO SHRIMP COCKTAIL*	4/PIECE
SERVED WITH COCKTAIL SAUCE, MIGNONETTE, LEMON, TABASCO	

Starters

NEW ENGLAND CLAM CHOWDER.....	15
<i>Fennel Cracker, Applewood Smoked Bacon</i>	
CHILLED CUCUMBER *	14
<i>Candied Ginger Garnish</i>	
FETTUCCHINI BOLOGNESE.....	15/29
<i>Fresh Pasta, Ground Beef & Pork Tomato, Parmesan Cheese</i>	
CITRUS & HERB MARINATED SHRIMP.....	18
<i>Scallion Pesto, Bell Peppers, Crispy Shallot, Grilled Lime</i>	
BUFFALO CHICKEN SPRING ROLLS.....	14
<i>Pulled Chicken, Buffalo Sauce, Blue Cheese</i>	
LOCAL FLUKE CRUDO* +	18
<i>Rhubarb, Fresh Melon, Olive Oil</i>	

Salads

O.H.B.H. SALAD*	19
<i>Avocado, Asparagus, Cherry Tomato, Herb-Roasted Corn, Grilled Squash, Cilantro Vinaigrette</i>	
BABY ARUGULA SALAD *	15
<i>Shaved Prosciutto, Fennel, Shallot, Navel Orange Rice Wine Vinaigrette</i>	
CLASSIC CAESAR SALAD.....	16
<i>Petite Romaine Hearts, Parmesan Crisps, Toasted Crouton, White Anchovy Dressing</i>	
STRAWBERRY SPINACH SALAD.....	18
<i>Candied Walnuts, Feta Cheese, Pickled Shallot Strawberry Vinaigrette</i>	

Signature Favorites

STEAK FRITES*+	38
<i>Grilled New York Sirloin, Frites, Béarnaise Sauce</i>	
HALF ROASTED CHICKEN*	32
<i>Garlic Green Beans, Confit Onion, Mashed Potato, Chicken Jus</i>	
BAKED MAC & CHEESE.....	48
<i>Seasoned Bread Crumbs, Garlic Butter, Fresh Herbs</i>	
BISTRO HAMBURGER.....	24
<i>Blue Cheese, Grilled Red Onion, Lettuce, Tomato Remoulade Sauce, Brioche Bun</i>	

Fresh Catch

TEMPURA SOFT SHELL CRAB.....	46
<i>Fresh Herb Risotto, Sweet Corn, Peas</i>	
SEARED MAHI MAHI.....	34
<i>Crispy Artichokes, Celeriac Slaw</i>	

Summer Dishes

GRILLED PORK CHOP.....	36
<i>Potato Puree, Brussels Sprouts, Bacon Lardon, Pork Jus</i>	
SEARED STONINGTON SCALLOPS*	39
<i>Local Corn, Maitake Mushroom, Scallion</i>	
BLACK TRUFFLE RISOTTO *	32
<i>Chopped Truffle, Frisee, Lemon, Olive Oil</i>	
PAN ROASTED MAINE HALIBUT *	38
<i>Summer Vegetables, Cous Cous, Watermelon Salsa</i>	
SUMMER FARRO	35
<i>Parmesan, Pesto Roasted Spring Onion, Eggplant, Tomato</i>	

From The Grill

Served with our Signature Sauce:
Maple Steak Sauce, Horseradish Cream, Béarnaise or Bordelaise

8OZ FILET MIGNON*	42
14OZ NEW YORK SIRLOIN*	34
7OZ SALMON*	28
6OZ SCALLOPS*	34
8OZ LAMB CHOP*	38

Sides 9

MASHED POTATOES
PARMESAN & TRUFFLE FRITES
POTATO ANNA
RHODE ISLAND MUSHROOMS

SUGAR SNAP PEAS
GARLIC GREEN BEANS
GRILLED ASPARAGUS
BROCCOLINI, PRESERVED LEMON, CHILI FLAKES

OCEAN HOUSE

WATCH HILL, RHODE ISLAND

* Gluten Free Parties of nine & larger will be subject to a 20% automatic gratuity

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness