

Raw Bar	
Half-Dozen Each Served with Spicy Cocktail Sauce, Lemon, Horseradish, Shallot Mignonette	
East Coast Oysters ⁺ *	27
Narragansett Bay Clams ⁺ *	20
Shrimp Cocktail*	32

Starters	
Parker house Roll.....	12
<i>Olive Tapenade, Sun Dried Tomato Herb Butter, Sea Salt Butter, Boursin Herb Whipped Butter</i>	
Baked Brie.....	20
<i>Fig Jam, Toasted Walnuts, Honey, Grilled Baguette</i>	
Calamari.....	25
<i>Shishito Pepper, Lemon Aioli</i>	
Scallop Crudo ⁺ *	24
<i>Citrus, Pomegranate, Cucumber</i>	
Tuna Tartare ⁺ *	22
<i>Soy Vinaigrette, Crisp Wonton, Harissa Aioli</i>	

Soup & Salads	
New England Clam Chowder*.....	18
<i>Fennel Cracker, Applewood Smoked Bacon</i>	
Tomato Bisque.....	18
<i>Sourdough Crouton</i>	
O.H.B.H. Salad*.....	22
<i>Avocado, Asparagus, Cherry Tomato, Herb-Roasted Corn, Grilled Squash, Cilantro Vinaigrette</i>	
Little Gem Salad*.....	20
<i>Blue Cheese, Bacon, Pickled Shallot, Tomato, Red Wine Vinaigrette</i>	
Classic Caesar Salad.....	18
<i>Romaine Hearts, Parmesan, Toasted Bread Crumb, White Anchovy Dressing</i>	

Mashed Potatoes*	
Parmesan & Truffle Frites	
Rhode Island Mushrooms*	

Summer Features	
Lobster Risotto ⁺ *.....	55
<i>Tarragon Crème fraiche</i>	
Seared Stonington Scallops ⁺ *.....	50
<i>Almond Romesco Sauce, Fava Beans, Crisp Chorizo</i>	
Pan Roasted Bass*.....	47
<i>Spring Vegetable Succotash, Tomato Bouillon, Kalamata Olive</i>	
Roasted Lamb Loin +	45
<i>Couscous, Swiss Chard, Chimichurri</i>	
Campanelle Pasta	28
<i>Pistachio Pesto, Confit Cherry Tomato, Summer Squash</i>	

Signature Favorites	
Steak Frites* ⁺	40
<i>8oz Grilled Hanger Steak, Frites, Béarnaise Sauce</i>	
House-Made Rigatoni	28
<i>Sundried Tomato Cream Sauce, Parmesan, Basil Oil</i>	
Half Roasted Chicken *.....	36
<i>Grilled Lemon, Roasted Garlic, Chicken Jus</i>	
Bistro Burger ⁺	27
<i>Caramelized Onion, Roasted Garlic Aioli, Cheddar Cheese, Lettuce, Tomato, Artisanal Roll</i>	
Mussels Frites*	32
<i>PEI Mussels, Shellfish Bouillon, Spiced Frites</i>	

From The Grill	
Served with choice of Signature Sauce: Maple Steak Sauce, Horseradish Cream, Béarnaise or Bordelaise	
8oz Filet Mignon ⁺ *.....	53
14oz Dry aged New York Strip ⁺ *.....	55
7oz Swordfish ⁺ *	32
7oz Salmon ⁺ *.....	32
6oz Scallops ⁺ *.....	44
8oz Lamb Chop ⁺ *.....	64

Sides 12

Crispy Brussels Sprouts with Bacon	
Grilled asparagus*	
Broccolini, Preserved Lemon, Chili Flakes*	

* Gluten Free + Consuming raw or undercooked foods may increase your risk of foodborne illness – Please inform your server of any allergies- Parties of nine & larger will be subject to a 20% automatic gratuity