

The BISTRO

Watch Hill, RI

Raw Bar

Half-Dozen, Served with Spicy Cocktail Sauce, Lemon, Horseradish, and Shallot Mignonette

EAST COAST OYSTERS+	27
NARRAGANSETT BAY CLAMS+	20
SHRIMP COCKTAIL+	32

Parker Rolls

Cranberry Apple Chutney,
Chili Crisp Butter, Sea Salt Butter

12

Starter Plates

CREAMY BURRATA Squash & Pear Puree, Pepitas, Sliced Grapes, Pumpkin Seed Oil, Focaccia Bread Stick	22
CALAMARI Shishito Peppers, Lemon Aioli	25
SCALLOP CRUDO+ Citrus, Pomegranate, Cucumber	26
SESAME TUNA TATAKI+ Cucumber Sambal Chili Crisp, Red Onion	23
TARTINE DE JAMBON MAISON Toasted Focaccia Country Ham & Grilled Pineapple	21
GNOCCHI SARDA Roasted Squash Purée, Miso Brown Butter, Parmesan	19/32
HOUSE-MADE RIGATONI À LA VODKA Basil, Garlic Bread Crumbs, Parmesan Cheese	16/28

The Grill

8 OZ. FILET MIGNON*+	69
14 OZ. DRY AGED NEW YORK STRIP*+	59
SWORDFISH*+	36
SALMON*+	32
SCALLOPS	50
LAMB CHOP*+	64

Served with choice of a Signature Sauce: Maple Steak Sauce, Horseradish Cream, Béarnaise, or Bordelaise

Sides

EACH / 14

Mashed Potatoes
Crispy Brussels Sprouts & Bacon
Grilled Asparagus
Parmesan & Truffle Frites
Rhode Island Mushrooms
Broccolini, Lemon & Chili Flakes

Soup + Salad

NEW ENGLAND CLAM CHOWDER* Applewood Smoked Bacon	18
CREAMY PORCINI SOUP Porcini Mushrooms, Leeks	18
O.H. GRILLED VEGETABLE SALAD Avocado, Cherry Tomato, Corn, Red Pepper, Watermelon Radish, Asparagus, Grilled Squash, Cilantro Vinaigrette	28
LITTLE GEM SALAD Bleu Cheese, Bacon, Pickled Shallot, Tomato, Red Wine Vinaigrette	20
CLASSIC CAESAR SALAD Romaine Hearts, Parmesan, Toasted Breadcrumbs, White Anchovy Dressing	18
SALT-ROASTED BEET Herb Goat Cheese, Candied Walnuts, Orange Supremes, Salt-Roasted Beets, Chives, Apple Vinaigrette	22

Lobster Tail Thermidor

Mushrooms, Grilled Asparagus,
Tarragon Mousseline

65

Coastal Waters

STONINGTON SCALLOPS * Almond Romesco, Fava, Chorizo	55
LEMON SOLE Cauliflower, Fingerlings Potatoes, Caper Beurre Blanc	45
MOULES-FRITES PEI Mussels, Shellfish Bouillon	40

Grazing Grounds

BRAISED PORK SHANK Tomato-wine braised, saffron risotto, peas, gremolata	40
STEAK FRITES Grilled Hanger Steak, Béarnaise Sauce	42
GRILLED LAMB SAUSAGE White Bean Cassoulet	28
ROASTED HALF-CHICKEN Grilled Lemon, Mashed Potato, Chicken Jus	36
SOELTL FARM BISTRO BURGER Caramelized Onion, Smoked Gruyère, Lettuce, Tomato, Artisanal Roll	29

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

