

# 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

Served with Chef's Seasonal Accompaniments

12

## Starter Plates

CREAMY BURRATA+ Grilled Asparagus, Pickled Strawberries Balsamic Reduction, Local Strawberry Jam	23
CALAMARI Shishito Peppers, Lemon Aioli	25
SALMON RILLETTE+ HERB-STUDED SALMON SPREAD, GRILLED SOURDOUGH	24
SESAME TUNA TATAKI+ Cucumber Sambal Chili Crisp, Red Onion	26
CARAMELIZED ONION TART Fig, Gorgonzola Dulce, Thyme, Petite salad	19
WALNUT MUSHROOM BOLOGNESE Housemade Gnocchi Sarda, Ricotta, Macadamia-	21/30
HOUSE-MADE RIGATONI À LA VODKA Basil, Garlic Bread Crumbs, Parmesan Cheese	19/28

## The Grill

8 OZ. FILET MIGNON*+	69
14 OZ. DRY AGED NEW YORK STRIP*+	64
SWORDFISH LINE CAUGHT*+	42
SALMON FAROE ISLAND*+	37
LAMB CHOP*+	69

### SIGNATURE SAUCE 5

Au Poivre, Horseradish Cream, Béarnaise, Bordelaise,  
OH Signature Steak Sauce

## Sides

EACH / 14

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

## Soup + Salad

NEW ENGLAND CLAM CHOWDER* Applewood Smoked Bacon	19
CARROT GINGER SOUP Cilantro Crema	18
O.H. GRILLED VEGETABLE SALAD Avocado, Cherry Tomato, Corn, Red Pepper, Watermelon Radish, Asparagus, Grilled Squash, Cilantro Vinaigrette	26/36
LITTLE GEM GODDESS Butter Lettuce, Green Goddess Dressing, Fresh Herbs	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	23

## Lobster Tail Thermidor

Mushrooms, Grilled Asparagus,  
Tarragon Mousseline

65

## Coastal Waters

COQUILLES ST JACQUES * Sea Scallops, Cremini Mushrooms, Leeks, Delicate Cream Sauce	45
SEARED HALIBUT Medallions, Sautéed Spinach, Grilled Pepper, Tarragon Cream Sauce, Westerly Soupy	48
MOULES-FRITES PEI Mussels, Shellfish Bouillon	40

## Grazing Grounds

SMOKED BERKSHIRE PORK CHOP Grilled Jimmy Nardello Peppers, Peach-Dijon Gastrique	46
STEAK FRITES Grilled Hanger Steak, Béarnaise Sauce	48
CRISPY DUCK CONFIT Farrow 'Risotto', Turnips, Cherry Glaze	37
GOLDEN HALF CHICKEN Pan-seared Chicken, Salsa Verde, Roasted Potatoes	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.

