

The BISTRO

Watch Hill, RI

Raw Bar

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

LOCAL RHODE ISLAND OYSTERS 27

NARRAGANSETT BAY CLAMS 20

BLACK TIGER JUMBO SHRIMP COCKTAIL 32

Parker House Rolls

Homemade Rolls served with
Chef's Seasonal Butter
12

Starters

NEW ENGLAND CLAM CHOWDER 19
Applewood Smoked Bacon

CARROT GINGER SOUP / VG / GF 18
Cilantro Vegan Crema

CLASSIC CAESAR SALAD 20
Romaine Hearts, Parmesan, Toasted Breadcrumbs,
White Anchovy Dressing

SALT-ROASTED BEET / V / GF 23
Herb Goat Cheese, Candied Walnuts, Orange Supremes,
Salt-Roasted Beets, Chives, Apple Vinaigrette

O.H. GRILLED VEGETABLE SALAD / VG / GF 24
Avocado, Cherry Tomato, Corn, Red Pepper,
Watermelon Radish, Asparagus, Grilled Squash,
Cilantro Vinaigrette

CREAMY BURRATA 23
Grilled Asparagus, Pickled Strawberries
Balsamic Reduction, Local Strawberry Jam

CRISPY RHODE ISLAND CALAMARI 25
Shishito Peppers, Lemon Aioli

SALMON RILLETTE 24
HERB-STUDED SALMON SPREAD, GRILLED SOURDOUGH

SESAME TUNA TATAKI 26
Cucumber Sambal Chili Crisp, Red Onion

V - VEGETARIAN

VG - VEGAN

GF - GLUTEN-FREE



Mains

COQUILLES ST JACQUES / GF 45
Sea Scallops, Cremini Mushrooms, Leeks,
Delicate Cream Sauce

FAROE ISLAND SALMON / GF 42
Asparagus, Crushed Lemon Potatoes, Sauce Vierge

SEARED HALIBUT / GF 48
Broccolini, Grilled Pepper, Tarragon Cream Sauce,
Westerly Soupy

LINE CAUGHT SWORDFISH / GF 48
Coconut Forbidden Rice, Jicama Slaw, Soy Glaze

BAKED STUFFED LOBSTER 75
1.5 lb. Lobster, Seafood, Chorizo Stuffing

WALNUT MUSHROOM BOLOGNESE / VG 21/30
Housemade Gnocchi Sarda, Ricotta, Macadamia

HOUSE-MADE RIGATONI À LA VODKA 19/28
Basil, Garlic Bread Crumbs, Parmesan Cheese

Chef's Whim

GUIDED BY SEASON AND INSPIRATION.
SURE TO SURPRISE AND DELIGHT!
MP

STEAK FRITES:

GRILLED HANGER 48
Grilled Hanger Steak, Béarnaise Sauce

NY STRIP 68
NY Strip Steak, Béarnaise Sauce

FILET OSCAR 72
Filet Mignon, Jumbo Lump Crab, Asparagus,
Mashed Potatoes, Béarnaise Sauce

CRISPY DUCK CONFIT 37
Farro 'Risotto', Turnips, Cherry Glaze

GOLDEN HALF CHICKEN 36
Pan-seared Chicken, Mashed Potatoes, Chicken Jus

SOELTL FARM BISTRO BURGER 29
Caramelized Onion, Vermont Cheddar,
Lettuce, Tomato, House Steak Sauce, Sesame Roll

Sides

EACH / 14

Mashed Potatoes

Crispy Brussels Sprouts & Bacon

Grilled Asparagus

Parmesan & Truffle Frites

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.