

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

Clam Chowder

New England Clam Chowder,
Applewood Smoked Bacon
19

Starter Plates

CHEESE & CHARCUTERIE Traditional Garnish, Lavash	32
CREAMY BURRATA Grilled Asparagus, Pickled Strawberries Balsamic Reduction, Local Strawberry Jam	23
CALAMARI * Shishito Peppers, Lemon Aioli	25
HOUSE-MADE RIGATONI À LA VODKA Basil, Garlic Bread Crumbs, Parmesan Cheese	19/28

Sandwiches & Lighter Fare

Served with Garden Greens or Hand-Cut Fries

GRILLED CHICKEN SANDWICH * Sundried Tomato Aioli, Arugula, Grilled Red Onion, Artisanal Roll	26
TURKEY CLUB * House Smoked Natural Turkey Breast, Heirloom Tomato, Lettuce, Benton Smoked Bacon, Mayonnaise, Grilled Sourdough	26
GRILLED MUSHROOM SANDWICH Grilled Pita Bread, Hummus, Tzatziki, Chimichurri	28
BLACKENED HALIBUT SANDWICH * Tartar Sauce, Pickled Red Onion, Lettuce, Tomato, Brioche Bun	32
AVOCADO TOAST Mashed Avocado, Cherry Tomato, Balsamic, Grilled Sourdough	25
FINES HERBS OMELET Fresh Herbs, Smoked Gruyere Cheese, Diced Tomatoes, Crème Fraiche, Petite Salad	28

Soup & Salad

CARROT GINGER SOUP Cilantro Crema	18
MIXED GREEN Crisp Greens, Red Onion, Cherry Tomato, Cucumber, White Balsamic Vinaigrette	16
O.H. GRILLED VEGETABLE SALAD Avocado, Cherry Tomato, Corn, Red Pepper, Watermelon Radish, Asparagus, Grilled Squash, Cilantro Vinaigrette	24
LOBSTER COBB SALAD Lobster, Roasted Corn, Avocado, Hard Boiled Egg, Cherry Tomato, Chopped Bacon, Field Greens, Corn Tarragon Vinaigrette	39
CLASSIC CAESAR SALAD Romaine Hearts, Parmesan, Toasted Breadcrumbs, White Anchovy Dressing	20

Add: Grilled Chicken Breast +14, Shrimp +17, Salmon +16

Duo Classic

Half-Sandwich: Turkey Club or
Grilled Mushroom & Cup of Soup
34

Coastal Waters

JUMBO LUMP CRAB CAKE * Petit Salad, Dijon Herb Vinaigrette, Remoulade	35
FAROE ISLAND SALMON * Asparagus, Crushed Lemon Potatoes, Sauce Vierge	42
LOBSTER ROLL (Hot or Cold) * New England Lobster Roll, Buttered Brioche	48

Grazing Grounds

GOLDEN HALF CHICKEN FRITES * Pan-seared Chicken, French Fries	36
SOELTL FARM BISTRO BURGER * Caramelized Onion, Vermont Cheddar, Lettuce, Tomato, Artisanal Roll	29
STEAK FRITES * Grilled Hanger Steak, Frites, Béarnaise Sauce	48

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.