The BISTRO

Watch Hill, RI

Raw Bar

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

LOCAL RHODE ISLAND OYSTERS 27

BLACK TIGER JUMBO SHRIMP COCKTAIL

Clam Chowder

New England Clam Chowder,
Applewood Smoked Bacon
19

Starter Plates

CHEESE & CHARCUTERIE 32
Traditional Garnish, Lavash

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

CALAMARI * 25
Shishito Peppers, Lemon Aioli

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

Sandwiches & Lighter Fare

Served with Garden Greens or Hand-Cut Fries

GRILLED CHICKEN SANDWICH * 26
Sundried Tomato Aioli, Arugula,
Grilled Red Onion, Artisanal Roll

TURKEY CLUB * 26
House Smoked Natural Turkey Breast,
Heirloom Tomato, Lettuce, Benton Smoked Bacon,
Mayonnaise, Grilled Sourdough

GRILLED MUSHROOM SANDWICH 28
Grilled Pita Bread, Hummus, Tzatziki, Chimichurri

BLACKENED HALIBUT SANDWICH * 32
Tartar Sauce, Pickled Red Onion, Lettuce,
Tomato, Brioche Bun

AVOCADO TOAST 25
Mashed Avocado, Cherry Tomato
Grilled Sourdough

FINES HERBS OMELET 28
Fresh Herbs, Smoked Gruyere Cheese,
Diced Tomatoes, Crème Fraiche, Petite Salad

Soup & Salad

PUMPKIN SOUP 18
Maple Cream, Toasted Pepitas/ VG, GF

MIXED GREEN 16
Crisp Greens, Red Onion, Cherry Tomato,
Cucumber, White Balsamic Vinaigrette

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

LOBSTER COBB SALAD 39
Lobster, Roasted Corn, Avocado, Hard Boiled Egg,
Cherry Tomato, Chopped Bacon, Field Greens,
Corn Tarragon Vinaigrette

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

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 * 39
Petit Salad, Dijon Herb Vinaigrette, Remoulade

SEARED SALMON ROCKEFELLER / GF 42
Crispy Skin, Spinach Cream Sauce, Sourdough Crouton-

LOBSTER ROLL (Hot or Cold) * 48
New England Lobster Roll, Buttered Brioche

Grazing Grounds

GOLDEN HALF CHICKEN FRITES * 36
Pan-seared Chicken, French Fries

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

STEAK FRITES * 48
Grilled Hanger Steak, Frites, Béarnaise Sauce

Sides

EACH / 14

Mashed Potatoes
Crispy Brussels Sprouts & Bacon
Grilled Asparagus
Parmesan & Truffle Frites

RELAIS & CHATEAUX

* *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.*