The BISTRO

RAW BAR & SUSHI

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 20

Chilled Half-Lobster 38

Sushi Bar

Seaweed Salad 12
List the type of Seaweed here

Shrimp Tempura Roll 14
Fried Shrimp, Avocado, Cucumber, Spicy Mayo, Unagi

California Roll 16
Crab Meat, Avocado, Cucumber

Spicy Tuna Roll 16
Spicy Tuna, Avocado, Cucumber, Spicy Mayo

Sesame Tuna Tataki 26
Cucumber, Sambal Chili Crisp, Red Onion

Signature Rolls

Aphrodite Roll 26
Tempura Shrimp, Cucumber, Avocado, topped with Spicy Tuna, Unagi Sauce

Ocean State Roll 28
Spicy Crunch Tuna, Serrano, topped with Tuna, Avocado, Unagi Sauce

Please ask to see our extensive sake and wine menu.

V - VEGETARIAN
VG - VEGAN
GF - GLUTEN-FREE

STARTERS

New England Clam Chowder / 19
Applewood Smoked Bacon

Pumpkin Soup / 18
Maple Cream, Toasted Pepitas / VG, GF

Classic Caesar Salad / 20
Romaine Hearts, Parmesan, Toasted Breadcrumbs, White Anchovy Dressing

Salt-Roasted Beet Salad / 23
Herb Goat Cheese, Candied Walnuts, Orange Supremes, Arugula, Salt-Roasted Beets, Chives, Apple Vinaigrette / V, GF

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

Crispy Rhode Island Calamari / 25
Shisito Peppers, Lemon Aioli

Cider Glazed Pork Belly / 26
Sweet Potato Purée, Frisee Salad, Cider Glaze

MAINS

Coquilles St. Jacques / 45
Sea Scallops, Cremini Mushrooms, Leeks, Delicate Cream Sauce / GF

Seared Halibut / 48
Celery Root Puree, Glazed Root Vegetables, Gremolata / GF

Seared Salmon Rockefeller / 42
Crispy Skin, Spinach Cream Sauce, Sourdough Petits Croutons

Vegan Walnut Mushroom Bolognese / 21 / 30
House-Made Bucatini, Ricotta, Macadamia / VG

House-Made Rigatoni à La Vodka / 19 / 28
Basil, Garlic Bread Crumbs, Parmesan Cheese

Steak Frites
served with Béarnaise Sauce, your choice of:
Grilled Hanger / 48
NY Strip / 68

Filet Au Poivre / 68
Potato Gratin, Butternut Squash, Kale Hash

Cassoulet / 42
Duck Confit, Grilled Garlic Sausage, Cannellini Beans

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, Brioche Roll

TO SHARE

Parker House Rolls
Homemade Rolls served with Chef's Seasonal Butter
12

Osetra Caviar 150
Traditional Accompaniments

Sushi & Champagne 140*
Two Classic Rolls & Two Specialty Rolls, with a Half-Bottle of Tattinger
*with a Whole Bottle of Tattinger +59

Watch Hill Tower 135
Half-Dozen: Oysters, Little Neck Clams, Jumbo Shrimp, Plus Half Maine Lobster, and Tuna Tartare

Ocean House Tower 170
Eight: Oysters, Little Neck Clams, Jumbo Shrimp, Plus Whole Maine Lobster, and Tuna Tartare

THE CHEF'S WHIM

Surprise & Delight / MP
Guided by season and inspiration, our Chef's choice is sure to delight!

SIDES

Each / 14

Mashed Potatoes

Crispy Brussels Sprouts & Bacon

Grilled Asparagus

Parmesan & Truffle Frites

RELAIS & CHATEAUX

Terence Feury
Executive Chef

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.