

# Hemenway's Restaurant

121 S Main St 02903 · +14013518570 · Updated: Jan 14, 2026

[View online menu](#)



## THE RAW BAR 7

|                       |                                                                                             |
|-----------------------|---------------------------------------------------------------------------------------------|
| Local Oysters*        | \$3.50                                                                                      |
| U-12 Shrimp Cocktail  | \$4.25                                                                                      |
| Wild RI Littlenecks*  | \$3.00                                                                                      |
| Wild RI Cherrystones* | \$3.00                                                                                      |
| Alaskan King Crab     | AVAILABLE OPTIONS<br>half pound: \$50.00<br>full pound: \$95.00                             |
| Shellfish Platter*    | \$72.00<br>cold baby lobster, jumbo shrimp cocktail, oysters, littleneck clams (serves 2-4) |
| Shellfish Tower*      | AVAILABLE OPTIONS<br>\$135.00<br>substitute Alaskan King Crab add: \$20.00                  |

## STARTERS 10

|                             |                                                                                                          |
|-----------------------------|----------------------------------------------------------------------------------------------------------|
| Rhode Island Style Calamari | \$17.00<br>Karen Elizabeth squid, hot cherry peppers, arugula, lemon caper aioli                         |
| OYSTERS HEMENWAY            | \$19.00<br>baby spinach, lobster sherry cream, parmesan crumbs                                           |
| Hemenway's Stuffies         | \$16.00<br>seasoned bread, chorizo, chopped clams, casino butter, crisp bacon                            |
| Bacon Wrapped Scallops      | \$22.00<br>Karen Elizabeth scallops, thick cut bacon, jalapeño maple relish                              |
| SCALLOP CEVICHE             | \$19.00<br>ginger-lime marinade, granny smith apple, avocado, cucumber, radish, cilantro, tortilla chips |
| Steamed Mussels             | \$16.00<br>preserved lemon, tarragon, turmeric, leek, white wine cream sauce, grilled sourdough          |
| Crab Cakes                  | \$23.00<br>horseradish remoulade, kohlrabi-apple-frisee salad                                            |

|                                                                                 |                |
|---------------------------------------------------------------------------------|----------------|
| <b>Tuna Tartare*</b>                                                            | <b>\$18.00</b> |
| wasabi aioli, nori crackers, sriracha, scallion, radish, sesame seeds, cilantro |                |
| <b>Caramelized Cabbage</b>                                                      | <b>\$12.00</b> |
| spiced caraway chili, dill Greek yogurt, onion, almonds, basil, cilantro        |                |
| <b>Assorted Hot Seafood Platter</b>                                             | <b>\$49.00</b> |
| fried calamari, bacon wrapped scallops, stuffies (serves 2-4)                   |                |

**SOUPS & SIDE SALADS** 6

|                                                                                                      |                |
|------------------------------------------------------------------------------------------------------|----------------|
| <b>New England Clam Chowder</b>                                                                      | <b>\$8.00</b>  |
| <b>Rhode Island Clam Chowder</b>                                                                     | <b>\$8.00</b>  |
| <b>Lobster Bisque</b>                                                                                | <b>\$10.00</b> |
| <b>Caesar Salad</b>                                                                                  | <b>\$13.00</b> |
| focaccia croutons, shaved parmesan                                                                   |                |
| <b>Mixed Greens Salad</b>                                                                            | <b>\$12.00</b> |
| radish, shaved carrot, red onion, carrot-miso dressing                                               |                |
| <b>Wedge Salad</b>                                                                                   | <b>\$14.00</b> |
| iceberg lettuce, tomato, crispy bacon, bleu cheese crumbles, pickled red onion, bleu cheese dressing |                |

**CHEF SPECIALTIES** 12

|                                                                                                                                 |                |
|---------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Yellowfin Tuna*</b>                                                                                                          | <b>\$36.00</b> |
| sesame crusted, crispy sushi rice, pickled cucumber, cilantro, radish & cabbage salad, fresh chilis, sliced avocado, poke sauce |                |
| <b>Pan Roasted Salmon*</b>                                                                                                      | <b>\$34.00</b> |
| arugula, beets, butternut squash puree, coconut agrodolce                                                                       |                |
| <b>Local Flounder</b>                                                                                                           | <b>\$34.00</b> |
| potato & carrot gratin, spinach, artichokes, lemon-caper beurre blanc                                                           |                |
| <b>Karen Elizabeth Sea Scallops*</b>                                                                                            | <b>\$39.00</b> |
| buttery grits, bacon-braised greens, apple-frisee salad, cider gastrique                                                        |                |
| <b>Lemon Roasted Half Chicken</b>                                                                                               | <b>\$26.00</b> |
| Brussels sprouts, fingerling potatoes, leek cream                                                                               |                |
| <b>Grilled Swordfish</b>                                                                                                        | <b>\$33.00</b> |
| buttered spinach, crispy potato sticks, calabrian & caper wine sauce                                                            |                |
| <b>Paella</b>                                                                                                                   | <b>\$32.00</b> |
| swordfish, shrimp, scallops, chourico, clams, mussels, pimentos, English peas, saffron rice                                     |                |
| <b>Seafood Casserole</b>                                                                                                        | <b>\$35.00</b> |
| shrimp, scallops, cod, lobster, Monterey Jack, sherry cream, seasoned crumbs, roasted asparagus                                 |                |

|                                                                                                                 |                |
|-----------------------------------------------------------------------------------------------------------------|----------------|
| <b>Grilled Kohlrabi</b>                                                                                         | <b>\$25.00</b> |
| barley risotto, pesto, roasted shiitake mushrooms, herb gremolata                                               |                |
| <hr/>                                                                                                           |                |
| <b>Whole Baked Fish Of The Day</b>                                                                              |                |
| Chef Austin's Whole Fish, prepared especially for you. Your server will advise you on today's fish preparation. |                |
| <hr/>                                                                                                           |                |
| <b>Lobster Tortelloni</b>                                                                                       | <b>\$34.00</b> |
| arugula, concasse tomatoes, pink vodka sauce, basil oil                                                         |                |
| <hr/>                                                                                                           |                |
| <b>Baked Stuffed Shrimp</b>                                                                                     | <b>\$28.00</b> |
| house stuffing with crab, vegetables, Ritz crackers, green beans and mashed potatoes                            |                |

**FRESH CATCH & LIVE LOBSTERS** 7

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|                                                                                                         |                |
|---------------------------------------------------------------------------------------------------------|----------------|
| <b>Live Maine Lobsters 1.25 - 4 Lbs</b>                                                                 |                |
| stuff any lobster with Hemenway’s shrimp, scallop & crab stuffing add 12.                               |                |
| <hr/>                                                                                                   |                |
| <b>Lobster Mac ‘n Cheese</b>                                                                            |                |
| whole lobster, cavatappi pasta, Vermont white cheddar bechamel, seasoned crumbs, garlic sauteed spinach |                |
| <hr/>                                                                                                   |                |
| <b>Salmon</b>                                                                                           | <b>\$34.00</b> |
| <hr/>                                                                                                   |                |
| <b>Swordfish</b>                                                                                        | <b>\$33.00</b> |
| <hr/>                                                                                                   |                |
| <b>Yellowfin Tuna</b>                                                                                   | <b>\$36.00</b> |
| <hr/>                                                                                                   |                |
| <b>Scallops</b>                                                                                         | <b>\$39.00</b> |
| <hr/>                                                                                                   |                |
| <b>Atlantic Cod</b>                                                                                     | <b>\$29.00</b> |

**PREMIUM CHOP HOUSE** 4

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|                                                                                        |                |
|----------------------------------------------------------------------------------------|----------------|
| <b>8 oz. Angus Filet Mignon*</b>                                                       | <b>\$49.00</b> |
| Yukon mashed potatoes, grilled asparagus, red wine demi-glaze                          |                |
| <hr/>                                                                                  |                |
| <b>12 OZ. NY SIRLOIN*</b>                                                              | <b>\$44.00</b> |
| Brussels sprouts, roasted potatoes, mushrooms, pancetta, parsnip puree, tamarind sauce |                |
| <hr/>                                                                                  |                |
| <b>Roasted Pork Chop*</b>                                                              | <b>\$32.00</b> |
| broccoli rabe, white beans, sundried tomatoes, ancho chili-sweet potato puree          |                |
| <hr/>                                                                                  |                |
| <b>A Hemenway's Classic - Surf &amp; Turf*</b>                                         |                |
| ask server for combination                                                             |                |

**SIDES 7.** 9

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|                                           |  |
|-------------------------------------------|--|
| <b>Buttery Yukon Gold Mashed Potatoes</b> |  |
| <hr/>                                     |  |
| <b>Green Beans</b>                        |  |
| <hr/>                                     |  |
| <b>Roasted Asparagus</b>                  |  |
| <hr/>                                     |  |

Herb Roasted Baby Potatoes

Garlic Spinach

RI Mushrooms with Serrano Ham

Parmesan Truffle Fries

Roasted Sweet Potatoes

Brussel Sprouts

MENU NOTES 4

Menu Authors

ANDREA CLAYTON, MARVIN MORALES

From the Source

Our fresh-catch seafood, prepared to the highest of standards, is locally sourced from New Bedford, Boston, Gloucester, Point Judith and Rockland, Maine. We are proud to support the following farmers, fishermen and food artisans: Yacht Club Soda | Farm Fresh Rhode Island | Walrus & Carpenter Oysters | Rhode Island Mushroom Company | Narragansett Bay Lobster | Allen Farms | Wright 's Dairy | Foley Fish | Andrade's Catch | Kitchen Garden | Newport Lobster | Four Town Farm | Karen Elizabeth

Allergies

\*Some food items are raw or partially cooked and can increase your risk of illness. Consumers who are vulnerable to foodborne illness should only consume food which is thoroughly cooked. If you have any food allergies please notify your server.

NEWPORT RESTAURANT GROUP

IS A 100% EMPLOYEE OWNED COMPANY

DESSERTS 6

Key Lime Pie \$10.00  
whipped cream, candied lime zest, toasted coconut

CHOCOLATE MOUSSE \$12.00  
chocolate crust, peanut butter sauce, chocolate peanut brittle

CRÈME FRAICHE PANNA COTTA \$10.00  
cranberry-raspberry topping, candied lemon peel

APPLE PIE CHEESECAKE \$11.00  
vanilla cheesecake, warm apple pie filling, caramel sauce, crisp topping, whipped cream

BANANA CUSTARD CAKE \$10.00  
caramel sauce, candied pecans, whipped cream

Baked Alaska for Two \$20.00  
vanilla cake, bourbon vanilla and cappuccino chip gelati, cocoa nibs, Italian meringue, spiced rum

COFFEE COCKTAILS 6

|                                                                                  |                |
|----------------------------------------------------------------------------------|----------------|
| <b>Cold Brew Martini</b>                                                         | <b>\$15.00</b> |
| Vanilla Vodka, Kahlua, House Made Irish Cream, Cold Brew                         |                |
| <b>Coco Noche</b>                                                                | <b>\$13.00</b> |
| Captain Morgan Rum, Godiva, Kahlua, Espresso, Coconut Milk                       |                |
| <b>Coffee Milk</b>                                                               | <b>\$12.00</b> |
| House Made Irish Cream, Cold Brew, Cinnamon                                      |                |
| <b>London Fog Martini</b>                                                        | <b>\$13.00</b> |
| Earl Grey infused vanilla vodka, house made Irish cream, cold foam               |                |
| <b>Mezcal Espresso Martini</b>                                                   | <b>\$15.00</b> |
| Vida mezcal, Tia Maria, Macadamia nut liqueur, chocolate bitters, fresh espresso |                |
| <b>Coconut Espresso Martini</b>                                                  | <b>\$15.00</b> |
| Bacardi Coconut rum, Kahlua, Bailey’s, Frangelico, Marscapone, fresh espresso    |                |

WINES BY THE GLASS 23

|                                         |                |
|-----------------------------------------|----------------|
| <b>Chardonnay</b>                       | <b>\$10.00</b> |
| Kendall Jackson “Vintner’s Reserve”, CA |                |
| <b>Chardonnay</b>                       | <b>\$19.00</b> |
| Sonoma Cutrer, "The Cutrer", Conoma CA  |                |
| <b>Chablis</b>                          | <b>\$17.00</b> |
| Gueguen, Chablis FR                     |                |
| <b>Vermentino</b>                       | <b>\$12.00</b> |
| La Spinetta, Tocano IT                  |                |
| <b>Pinot Grigio</b>                     | <b>\$11.00</b> |
| Santi "Sortesele", Trentino - Alto IT   |                |
| <b>Pinot Grigio Romato</b>              | <b>\$14.00</b> |
| Conte Brandolini, Friuli IT             |                |
| <b>Sauvignon Blanc</b>                  | <b>\$12.00</b> |
| Tohu, Marlborough NZ                    |                |
| <b>Sauvignon Blanc</b>                  | <b>\$19.00</b> |
| Raimbault, Sancerre FR                  |                |
| <b>Moscato</b>                          | <b>\$11.00</b> |
| Tintero Moscato d’Asti, Piedmont IT     |                |
| <b>Riesling</b>                         | <b>\$10.00</b> |
| Pierre Sparr, Alsace FR                 |                |
| <b>Albarino</b>                         | <b>\$10.00</b> |
| Columna, Rias Baixas ES                 |                |

|                                         |                |
|-----------------------------------------|----------------|
| <b>RED</b>                              |                |
| <hr/>                                   |                |
| <b>Merlot</b>                           | <b>\$11.00</b> |
| Milbrandt, Columbia Valley WA           |                |
| <hr/>                                   |                |
| <b>Pinot Noir</b>                       | <b>\$13.00</b> |
| Cherry Cove, Willamette OR              |                |
| <hr/>                                   |                |
| <b>Pinot Noir</b>                       | <b>\$17.00</b> |
| Davis Bynum, Russian River Valley CA    |                |
| <hr/>                                   |                |
| <b>Gamay</b>                            | <b>\$13.00</b> |
| Chateau De Pizay, Morgon Burgundy FR    |                |
| <hr/>                                   |                |
| <b>Sangiovese</b>                       | <b>\$16.00</b> |
| Argiano, Rosso Di Montalcino Tuscany IT |                |
| <hr/>                                   |                |
| <b>Cabernet Sauvignon</b>               | <b>\$11.00</b> |
| Francis Ford Coppola “Claret”, CA       |                |
| <hr/>                                   |                |
| <b>Cabernet Sauvignon</b>               | <b>\$19.00</b> |
| Swanson, Napa CA                        |                |
| <hr/>                                   |                |
| <b>Malbec</b>                           | <b>\$11.00</b> |
| Trapiche “Broquel”, Mendoza AR          |                |
| <hr/>                                   |                |
| <b>Meritage</b>                         | <b>\$25.00</b> |
| Justin Isosceles, Paso Robles CA        |                |
| <hr/>                                   |                |
| <b>ROSÉ</b>                             |                |
| <hr/>                                   |                |
| <b>Rosé</b>                             | <b>\$12.00</b> |
| Cibonne "Tentations", Provence FR       |                |

**SPARKLING WINES BY THE GLASS** 4

|                                                |                |
|------------------------------------------------|----------------|
| <hr/>                                          |                |
| <b>Prosecco Brut</b>                           | <b>\$12.00</b> |
| Bisol Jeio, Valdobbiadene IT                   |                |
| <hr/>                                          |                |
| <b>Champagne Brut</b>                          | <b>\$25.00</b> |
| Laurent-Perrier "La Cuvee", Tours-sur-Marne FR |                |
| <hr/>                                          |                |
| <b>Lambrusco</b>                               | <b>\$10.00</b> |
| Cleto Chiarli, Castelvetro IT                  |                |
| <hr/>                                          |                |
| <b>Rose Burt</b>                               | <b>\$14.00</b> |
| Domaine St. Vincent, Albuquerque NM            |                |

**HALF BOTTLES** 12

|                  |  |
|------------------|--|
| <hr/>            |  |
| <b>SPARKLING</b> |  |
| <hr/>            |  |

|                                                              |                |
|--------------------------------------------------------------|----------------|
| <b>Champagne</b>                                             | <b>\$50.00</b> |
| Laurent Perrier "La Cuvee", Tours-sur-Marne FR               |                |
| <b>Champagne</b>                                             | <b>\$99.00</b> |
| Billecart-Salmon Brut Rose, Mareuil-Sur-AY FR                |                |
| <b>WHITE WINE</b>                                            |                |
| <b>Sauvignon Blanc</b>                                       | <b>\$21.00</b> |
| Kim Crawford, Marlborough NZ 2020                            |                |
| <b>Chardonnay</b>                                            | <b>\$31.00</b> |
| La Crema, Sonoma Valley CA 2019                              |                |
| <b>Chablis</b>                                               | <b>\$47.00</b> |
| Isabelle et Denis Pommier, Burdgundy FR 2020                 |                |
| <b>RED WINE</b>                                              |                |
| <b>Cabernet Sauvignon</b>                                    | <b>\$30.00</b> |
| Alexander Valley Vineyards, Sonoma CA 2018                   |                |
| <b>Barbaresco</b>                                            | <b>\$59.00</b> |
| Catina Del Pino, Piedmont IT 2016                            |                |
| <b>Pinot Noir</b>                                            | <b>\$64.00</b> |
| Migration, Sonoma Coast CA 2020                              |                |
| <b>Barolo</b>                                                | <b>\$67.00</b> |
| Paolo Scavino, Piedmont IT 2018                              |                |
| <b>SAKE</b> 2                                                |                |
| <b>Rotating Selection 180ml</b>                              | <b>\$18.00</b> |
| <b>Suigei Tokubetsu Junmai, "Drunken Whale", Japan 300ml</b> | <b>\$34.00</b> |
| <b>DRAUGHT BEER</b> 5                                        |                |
| <b>Hemenway's Brew</b>                                       | <b>\$7.00</b>  |
| Pilsner                                                      |                |
| <b>Winward Weiss</b>                                         | <b>\$8.00</b>  |
| Hefeweizen                                                   |                |
| <b>Greysail "Captains Daughter"</b>                          | <b>\$11.00</b> |
| Double IPA                                                   |                |
| <b>Maine Beer Company "Lunch"</b>                            | <b>\$12.00</b> |
| India Pale Ale                                               |                |

|                       |                |
|-----------------------|----------------|
| <b>Hitachino Nest</b> | <b>\$14.00</b> |
| White Ale             |                |

**BOTTLED BEER** 8

|                            |               |
|----------------------------|---------------|
| <b>Budweiser</b>           | <b>\$6.00</b> |
| <b>Bud Light</b>           | <b>\$6.00</b> |
| <b>Michelob Ultra</b>      | <b>\$6.00</b> |
| <b>Sam Adams Seasonal</b>  | <b>\$7.00</b> |
| <b>Sam Adams Lager</b>     | <b>\$7.00</b> |
| <b>Heineken</b>            | <b>\$7.00</b> |
| <b>Stella Artois Lager</b> | <b>\$7.00</b> |
| <b>Heineken 0.0 NA</b>     | <b>\$7.00</b> |

**CRAFT BEER** 11

|                                         |                |
|-----------------------------------------|----------------|
| <b>Allagash</b>                         | <b>\$7.00</b>  |
| White Ale                               |                |
| <b>Lagunitas Little Sumpin' Sumpin'</b> | <b>\$7.00</b>  |
| American Pale Wheat Ale                 |                |
| <b>Athletic Run Wild</b>                | <b>\$8.00</b>  |
| NA India Pale Ale                       |                |
| <b>Shacksbury Dry</b>                   | <b>\$9.00</b>  |
| Cider                                   |                |
| <b>Narragansett Musik Express</b>       | <b>\$9.00</b>  |
| India Pale Ale                          |                |
| <b>Devil's Purse</b>                    | <b>\$9.00</b>  |
| Kolsch                                  |                |
| <b>Kittens and Canoes</b>               | <b>\$10.00</b> |
| N.E. Style Ale                          |                |
| <b>Goose Island “Sofie”</b>             | <b>\$10.00</b> |
| Belgian-Style Ale                       |                |
| <b>Orval</b>                            | <b>\$13.00</b> |
| Trappist Ale                            |                |
| <b>Maine Beer "Lunch" 16 oz</b>         | <b>\$22.00</b> |
| India Pale Ale                          |                |

|                                  |                |
|----------------------------------|----------------|
| <b>Greater Good "Pulp Daddy"</b> | <b>\$13.00</b> |
| India Pale Ale                   |                |

COCKTAILS 13

|                                                                                                                 |                |
|-----------------------------------------------------------------------------------------------------------------|----------------|
| <b>Stoli Doli</b>                                                                                               | <b>\$14.00</b> |
| house infused pineapple vodka                                                                                   |                |
| <b>Fall Fling</b>                                                                                               | <b>\$16.00</b> |
| Old Forester bourbon, Aperol, cranberry, ginger                                                                 |                |
| <b>Mint Condition</b>                                                                                           | <b>\$14.00</b> |
| Captain Morgan, pomegranate, mint, rosemary, lime                                                               |                |
| <b>Hemenway's Gem</b>                                                                                           | <b>\$17.00</b> |
| Ostreida Vodka, lillet rose, black pepper, lemon                                                                |                |
| <b>Pear Pressure</b>                                                                                            | <b>\$15.00</b> |
| Grey Goose La Poire, St Elderflower, St. George's, lemon                                                        |                |
| <b>Cielo Rubi</b>                                                                                               | <b>\$17.00</b> |
| Eleven20 tequilla, Cointreau, Chambord, cranberry, rosemary                                                     |                |
| <b>None the Wiser</b>                                                                                           | <b>\$16.00</b> |
| NRG Rhodium Gin, Koval cranberry, Quiver spiced honey                                                           |                |
| <b>Sweater Weather</b>                                                                                          | <b>\$14.00</b> |
| Peloton mezcal, Eleven20 tequilla, blackberry, sage, honey                                                      |                |
| <b>South Main Sangria</b>                                                                                       | <b>\$15.00</b> |
| Aperol, moscato, mint, blood orange                                                                             |                |
| <b>Hemenway's Bloody Mary</b>                                                                                   | <b>\$12.00</b> |
| vodka; fried horseradish, tomatiloves, bleu cheese olive, fennel and celery salt rim add a shrimp cocktail 4.25 |                |
| <b>Robert's Last Word</b>                                                                                       | <b>\$23.00</b> |
| Bombay Sapphire East, Luxardo Maraschino liqueur, Green Chartreuse, lemon, Laurent Perrier Champagne            |                |
| <b>Plum Sidecar</b>                                                                                             | <b>\$19.00</b> |
| Courvoisier VS, Grand Marnier, lemon, plum bitters, rosemary                                                    |                |
| <b>Bark at the Moon</b>                                                                                         | <b>\$23.00</b> |
| NRG Makers Mark, maple syrup, orange bitters                                                                    |                |

CHAMPAGNE & SPARKLING WINE 10

|                                                    |                |
|----------------------------------------------------|----------------|
| <b>Malibran 'Credamora' Col Fondo, Susegana IT</b> | <b>\$52.00</b> |
| <b>Caneva da Nani Prosecco "col fondo"</b>         | <b>\$55.00</b> |
| Valdobbiadine, IT                                  |                |

|                                                          |                 |
|----------------------------------------------------------|-----------------|
| <b>Westport Rivers Brut Cuveé “RJR”</b>                  | <b>\$74.00</b>  |
| Westport, MA                                             |                 |
| <b>Gosset "Grande Reserve"</b>                           | <b>\$105.00</b> |
| Champagne FR                                             |                 |
| <b>Lanson Rosé</b>                                       | <b>\$115.00</b> |
| Champagne FR                                             |                 |
| <b>Guy Lamandier "Blanc de Blancs"</b>                   | <b>\$115.00</b> |
| Champagne FR                                             |                 |
| <b>Veuve Cliquot Brut, Champagne FR</b>                  | <b>\$125.00</b> |
| <b>Hugues Godme Rose, Champagne FR 2021</b>              | <b>\$150.00</b> |
| <b>Dom Perignon</b>                                      | <b>\$375.00</b> |
| Champagne FR 2012                                        |                 |
| <b>Louis Roederer “Cristal”</b>                          | <b>\$515.00</b> |
| Champagne FR 2013                                        |                 |
| <b>ROSÉ</b> 5                                            |                 |
| <b>Steininger, Cabernet Rosé</b>                         | <b>\$42.00</b>  |
| Kamptal, AT 2020                                         |                 |
| <b>Chateau les Mesclances "Romane" Provance FR 2022</b>  | <b>\$47.00</b>  |
| <b>Domaine St. Aix, Aix-en-Provence FR</b>               | <b>\$45.00</b>  |
| <b>Ameztoi "Rubentis", Arabako Basque SP</b>             | <b>\$48.00</b>  |
| <b>Sacha Lichine “Whispering Angel”</b>                  | <b>\$52.00</b>  |
| Provence FR 2020                                         |                 |
| <b>CHARDONNAY</b> 15                                     |                 |
| <b>Thevenet &amp; Fils</b>                               | <b>\$48.00</b>  |
| "Clos de l'Ermitage Vieilles Vignes, Saint-Véran FR 2020 |                 |
| <b>Sonoma Cutrer</b>                                     | <b>\$52.00</b>  |
| Russian River Valley CA 2021                             |                 |
| <b>Freemark Abby</b>                                     | <b>\$58.00</b>  |
| Napa Valley CA 2018                                      |                 |
| <b>Clos de Rocs</b>                                      | <b>\$63.00</b>  |
| "Les Quare Saisons" Pouilly-Loché, FR 2020               |                 |
| <b>Domain Jolly</b>                                      | <b>\$65.00</b>  |
| Chablis FR 2021                                          |                 |

|                                                                     |                 |
|---------------------------------------------------------------------|-----------------|
| <b>Domaine Rois Mages</b>                                           | <b>\$65.00</b>  |
| Rully Blanc “Chaponniere” FR 2020                                   |                 |
| <b>Catena</b>                                                       | <b>\$67.00</b>  |
| “Alta” Mendoza AR 2019                                              |                 |
| <b>Domaine des Heritiers du Comte Lafon, Macon-Villages FR 2020</b> | <b>\$68.00</b>  |
| <b>Kumeu River Estate</b>                                           | <b>\$75.00</b>  |
| Auckland NZ 2021                                                    |                 |
| <b>Stag’s Leap Wine Cellars “Karia”</b>                             | <b>\$79.00</b>  |
| Napa CA 2019                                                        |                 |
| <b>Jordan</b>                                                       | <b>\$89.00</b>  |
| Russian River Valley CA 2019                                        |                 |
| <b>Chateau Montelena</b>                                            | <b>\$115.00</b> |
| Napa CA 2020                                                        |                 |
| <b>Kistler Noisetiers</b>                                           | <b>\$138.00</b> |
| Sonoma CA 2020                                                      |                 |
| <b>Far Niente</b>                                                   | <b>\$140.00</b> |
| Napa CA 2021                                                        |                 |
| <b>Jean-Marc Pillot</b>                                             | <b>\$160.00</b> |
| Chassagne-Montrachet “La Chaumes” FR 2020                           |                 |

SAUVIGNON BLANC 6

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|                                 |                |
|---------------------------------|----------------|
| <b>Chateau Ste. Michelle</b>    | <b>\$48.00</b> |
| Horse Heaven Hills WA 2018      |                |
| <b>Honig Cellars</b>            | <b>\$51.00</b> |
| Napa CA 2022                    |                |
| <b>Duckhorn</b>                 | <b>\$60.00</b> |
| Napa CA 2020                    |                |
| <b>Stag’s Leap Wine Cellars</b> | <b>\$66.00</b> |
| Napa CA 2021                    |                |
| <b>Cloudy Bay</b>               | <b>\$75.00</b> |
| Marlborough NZ 2022             |                |
| <b>Lucien Crochet, Sancerre</b> | <b>\$84.00</b> |
| Loire Valley FR 2019            |                |

PINOT GRIGIO 5

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|                                                  |                |
|--------------------------------------------------|----------------|
| <b>King Estate</b>                               | <b>\$42.00</b> |
| OR 2021                                          |                |
| <b>Le Monde</b>                                  | <b>\$43.00</b> |
| Grave de Fruili IT 2021                          |                |
| <b>Santa Margherita</b>                          | <b>\$59.00</b> |
| Valdadige IT 2022                                |                |
| <b>Pinto Gris, Domaine Gerard Metz</b>           | <b>\$50.00</b> |
| Alscae FR 2019                                   |                |
| <b>Pinot Gris, Timbach, "Reserve Personalle"</b> | <b>\$95.00</b> |
| Alsace FR 2016                                   |                |

### INTERESTING WHITES 13

|                                                                       |                 |
|-----------------------------------------------------------------------|-----------------|
| <b>Albarino, La Cana SP 2021</b>                                      | <b>\$49.00</b>  |
| <b>Albarino, Leirana, Rias Baixas, SP 2021</b>                        | <b>\$55.00</b>  |
| <b>Alvarinho, Aveleda, Vinho Verde PT 2021</b>                        | <b>\$30.00</b>  |
| <b>Bianco Greg, Gravner "Venezia Giulia"</b>                          | <b>\$185.00</b> |
| Gorizia IT 2008                                                       |                 |
| <b>Chenin Blanc, Dry Creek CA 2021</b>                                | <b>\$37.00</b>  |
| <b>Gruner Veltliner, Jurtschitsch, Niederosterreich AUT 2019/2020</b> | <b>\$43.00</b>  |
| <b>Gruner Vetliner, Weingut Prager, Wachau AUT 2021</b>               | <b>\$168.00</b> |
| <b>Muscadet, Clisson</b>                                              | <b>\$47.00</b>  |
| Domaine des Cognaettes FR 2019                                        |                 |
| <b>Riesling, Ravines, Finger Lakes NY 2019</b>                        | <b>\$42.00</b>  |
| <b>Riesling, Steininger Steinhaus Reserve, Kamptal AUT 2019</b>       | <b>\$67.00</b>  |
| <b>Soave, Pieropan “La Rocca”, Veneto IT 2018</b>                     | <b>\$75.00</b>  |
| <b>Vouvray, Marc Bredif, Loire Valley FR 2018</b>                     | <b>\$54.00</b>  |
| <b>White Blend, Conundrum, CA 2021</b>                                | <b>\$50.00</b>  |

### PINOT NOIR 13

|                                 |                |
|---------------------------------|----------------|
| <b>Domaine Billard</b>          | <b>\$62.00</b> |
| Cotes de Beaune FR 2021         |                |
| <b>Merlin, Burgundy FR 2018</b> | <b>\$65.00</b> |

|                                                |                 |
|------------------------------------------------|-----------------|
| <b>Joseph Drouhin</b>                          | <b>\$78.00</b>  |
| Santenay FR 2020                               |                 |
| <b>Henri Prudhon &amp; Fils</b>                | <b>\$88.00</b>  |
| Chassagne-Montrachet FR 2017                   |                 |
| <b>Bergstrom “Cumberland Reserve”</b>          | <b>\$89.00</b>  |
| Willamette OR 2020                             |                 |
| <b>Robert Sinskey "Carneros"</b>               | <b>\$99.00</b>  |
| Napa Valley, CA 2017                           |                 |
| <b>Kelley Fox "Mirabai"</b>                    | <b>\$100.00</b> |
| Willamette, Oregon 2021                        |                 |
| <b>Cristom “Eileen Vineyard”</b>               | <b>\$130.00</b> |
| Willamette OR 2017                             |                 |
| <b>Mongeard-Mugnaret, Pernard -Vergelesses</b> | <b>\$130.00</b> |
| Burgundy, FR 2018                              |                 |
| <b>Hirsch “San Andreas Fault”</b>              | <b>\$128.00</b> |
| Sonoma Coast CA 2018                           |                 |
| <b>Lignier-Michelot</b>                        | <b>\$145.00</b> |
| Morey-Saint-Denis FR 2016                      |                 |
| <b>Hubert Lignier</b>                          | <b>\$165.00</b> |
| Gevry-Chambertin FR 2019                       |                 |
| <b>DuMol "Wester Reach"</b>                    | <b>\$180.00</b> |
| Russian River Valley CA 2020                   |                 |

### MERLOT ~ BORDEAUX 3

|                                                     |                 |
|-----------------------------------------------------|-----------------|
| <b>L’Ecole NO. 41, Washington 2019</b>              | <b>\$56.00</b>  |
| <b>Chateau Haut-Segottes, Saint-Emilion FR 2019</b> | <b>\$90.00</b>  |
| <b>Duckhorn, Napa CA 2020</b>                       | <b>\$102.00</b> |

### MERITAGE 4

|                                                  |                 |
|--------------------------------------------------|-----------------|
| <b>Chappellet “Mountain Cuvee”, Napa CA 2020</b> | <b>\$74.00</b>  |
| <b>Justin Isosceles, Paso Robles CA 2019</b>     | <b>\$98.00</b>  |
| <b>The Prisoner, Napa CA 2019</b>                | <b>\$99.00</b>  |
| <b>Napanook by Dominus, Napa CA 2018</b>         | <b>\$145.00</b> |

### INTERESTING REDS 4

|                                                               |                |
|---------------------------------------------------------------|----------------|
| <b>Gamay, Chateau de la Chaize, Brouilly FR 2019</b>          | <b>\$40.00</b> |
| <b>Zinfandel, Gehricke, Sonoma CA 2021</b>                    | <b>\$62.00</b> |
| <b>Petite Sirah, Girard, Napa CA 2018</b>                     | <b>\$68.00</b> |
| <b>Trousseau, Overnoy-Crinquand, Arbois-Pupillin, FR 2019</b> | <b>\$84.00</b> |

### ITALIAN RED 6

|                                                              |                 |
|--------------------------------------------------------------|-----------------|
| <b>Cabernet Franc, Le Monde, Grave de Friuli 2019</b>        | <b>\$42.00</b>  |
| <b>Sangiovese, Chianti Classico, Antinori “Peppoli” 2019</b> | <b>\$57.00</b>  |
| <b>Nebbiolo, Langhe, Produttori del Barbaresco 2021</b>      | <b>\$61.00</b>  |
| <b>Nebbiolo, Barolo Francesco Rinaldi &amp; Figili 2017</b>  | <b>\$145.00</b> |
| <b>Nebbiolo, Barolo Riserva Bussia, Silvano Bolmida 2015</b> | <b>\$195.00</b> |
| <b>Sangiovese, Brunello di Montalcino, Palazzo 2017</b>      | <b>\$132.00</b> |

### MALBEC 1

|                                  |                |
|----------------------------------|----------------|
| <b>Trivento “Golden Reserve”</b> | <b>\$50.00</b> |
| Lujan de Cuyo AR 2020            |                |

### SHIRAZ ~ SYRAH ~ RHONE 2

|                                          |                |
|------------------------------------------|----------------|
| <b>Hedges Red Mountain “Descendants”</b> | <b>\$50.00</b> |
| Red Mountain WA 2015                     |                |
| <b>E. Guigal</b>                         | <b>\$99.00</b> |
| Châteauneuf-du-Pape, Rhone FR 2017       |                |

### CABERNET SAUVIGNON 13

|                          |                 |
|--------------------------|-----------------|
| <b>La Storia</b>         | <b>\$59.00</b>  |
| Alexander Valley CA 2019 |                 |
| <b>Justin</b>            | <b>\$70.00</b>  |
| Paso Robles CA 2019      |                 |
| <b>Mount Veeder</b>      | <b>\$79.00</b>  |
| Napa CA 2019             |                 |
| <b>Sequoia Grove</b>     | <b>\$92.00</b>  |
| Napa CA 2019             |                 |
| <b>Chateau Montelena</b> | <b>\$110.00</b> |
| Napa CA 2017             |                 |

|                                             |                 |
|---------------------------------------------|-----------------|
| <b>Groth</b>                                | <b>\$120.00</b> |
| Oakville CA 2016                            |                 |
| <b>Jordan</b>                               | <b>\$138.00</b> |
| Alexander Valley CA 2018                    |                 |
| <b>Matthiasson "Village"</b>                | <b>\$143.00</b> |
| Napa CA 2019                                |                 |
| <b>Stag’s Leap Wine Cellars “Artemis”</b>   | <b>\$145.00</b> |
| Napa CA 2019                                |                 |
| <b>Caymus</b>                               | <b>\$170.00</b> |
| Napa CA 2020                                |                 |
| <b>Nickel &amp; Nickel “State Ranch”</b>    | <b>\$200.00</b> |
| Napa CA 2019                                |                 |
| <b>Silver Oak</b>                           | <b>\$299.00</b> |
| Napa Valley CA 2017                         |                 |
| <b>Silver Oak, Napa Valley CA 2017 1.5L</b> | <b>\$550.00</b> |

SCOTCH, BOURBON, & WHISKEY 36

SINGLE MALT SCOTCHES

|                          |                |
|--------------------------|----------------|
| <b>Glendronach 12 yr</b> | <b>\$16.00</b> |
| <b>Laphroaig 10 yr</b>   | <b>\$16.00</b> |
| <b>Glenmorangie</b>      | <b>\$12.00</b> |
| <b>Oban 14 yr</b>        | <b>\$18.00</b> |
| <b>Glenfiddich 12 yr</b> | <b>\$15.00</b> |
| <b>Glenfiddich 15 yr</b> | <b>\$16.00</b> |
| <b>Glenfiddich 18 yr</b> | <b>\$25.00</b> |
| <b>Glenlivet 12 yr</b>   | <b>\$12.00</b> |
| <b>Glenlivet 15 yr</b>   | <b>\$18.00</b> |
| <b>Glenlivet 21 yr</b>   | <b>\$39.00</b> |
| <b>Cragganmore 12 yr</b> | <b>\$15.00</b> |
| <b>Macallan 12 yr</b>    | <b>\$15.00</b> |
| <b>Macallan 18 yr</b>    | <b>\$65.00</b> |
| <b>Balvenie 12 yr</b>    | <b>\$18.00</b> |

|                                       |         |
|---------------------------------------|---------|
| Balvenie 14 yr                        | \$19.00 |
| Talisker 10 yr                        | \$18.00 |
| WHISKEY                               |         |
| Canadian Club                         | \$11.00 |
| Jameson Irish                         | \$12.00 |
| Seagrams 7                            | \$11.50 |
| WhistlePig Farmstock Rye              | \$21.00 |
| WhistlePig 12 yr Old World Rye        | \$29.00 |
| WhistlePig 15 yr Straight Rye         | \$39.00 |
| BOURBON                               |         |
| Jim Beam                              | \$12.00 |
| Jack Daniel's                         | \$12.00 |
| Knob Creek                            | \$14.00 |
| Makers Mark                           | \$14.00 |
| Woodford Reserve                      | \$14.00 |
| Bulleit Rye                           | \$14.00 |
| Bulleit                               | \$14.00 |
| Basil Hayden                          | \$16.50 |
| Four Roses                            | \$15.50 |
| Old Forester 100 Proof                | \$17.00 |
| Old Forester "Employee's Owner Stock" | \$22.00 |

SPIRITS & FORTIFIED WINES
28

|                  |         |
|------------------|---------|
| COGNAC           |         |
| Courvoisier VS   | \$10.00 |
| Courvoisier VSOP | \$14.00 |
| Courvosier XO    | \$30.00 |
| Delamain         | \$25.00 |
| Hennessy VS      | \$11.00 |

|                                             |                |
|---------------------------------------------|----------------|
| <b>Hennessy VSOP</b>                        | <b>\$16.00</b> |
| <b>Hennessy XO</b>                          | <b>\$38.00</b> |
| <b>Remy VSOP</b>                            | <b>\$16.00</b> |
| <b>Remy XO</b>                              | <b>\$32.00</b> |
| <b>VERMOUTH</b>                             |                |
| <b>Dolin Sweet Vermouth</b>                 | <b>\$9.00</b>  |
| <b>Bordiga Rosso</b>                        | <b>\$10.00</b> |
| <b>Dolin Dry Vermouth</b>                   | <b>\$9.00</b>  |
| <b>SHERRY</b>                               |                |
| <b>Harvey’s Bristol Cream</b>               | <b>\$9.00</b>  |
| <b>Lustau Dry Fino Sherry “Puerto Fino”</b> | <b>\$12.00</b> |
| <b>DESSERT WINE</b>                         |                |
| <b>Newport Vidal Ice</b>                    | <b>\$11.00</b> |
| <b>VINTAGE PORTS</b>                        |                |
| <b>Fonseca Bin 27</b>                       | <b>\$10.00</b> |
| <b>Graham’s Six Grapes</b>                  | <b>\$10.00</b> |
| <b>Taylor Fladgate “LBV” 2009</b>           | <b>\$16.00</b> |
| <b>Taylor Fladgate 20 yr Tawny</b>          | <b>\$19.00</b> |
| <b>Ferreira “LBV” 2009</b>                  | <b>\$10.00</b> |
| <b>Calem Vintage Porto 2002</b>             | <b>\$10.00</b> |
| <b>Cockburn’s 10 yr Tawny</b>               | <b>\$12.00</b> |
| <b>Ware’s Otima 20 yr Tawny</b>             | <b>\$16.00</b> |

**SOUPS** 3

|                                  |                          |
|----------------------------------|--------------------------|
| <b>NEW ENGLAND CLAM CHOWDER</b>  | <b>AVAILABLE OPTIONS</b> |
|                                  | cup: \$8.00              |
|                                  | bowl: \$10.00            |
| <b>RHODE ISLAND CLAM CHOWDER</b> | <b>AVAILABLE OPTIONS</b> |
|                                  | cup: \$8.00              |
|                                  | bowl: \$10.00            |

|                |                   |         |
|----------------|-------------------|---------|
| LOBSTER BISQUE | AVAILABLE OPTIONS |         |
|                | cup:              | \$10.00 |
|                | bowl:             | \$12.00 |

LUNCHEON SALADS 4

|                                                                                                                                |         |
|--------------------------------------------------------------------------------------------------------------------------------|---------|
| CAESAR                                                                                                                         | \$13.00 |
| romaine, focaccia croutons, shaved parmesan, Caesar dressing                                                                   |         |
| MIXED GREENS                                                                                                                   | \$12.00 |
| radish, shaved carrot, red onion, pepitas, carrot-miso dressing                                                                |         |
| CHOPPED                                                                                                                        | \$16.00 |
| romaine, bacon, egg, tomato, green beans, cucumber, radish, red onion, avocado, smoked cheddar, sage-buttermilk ranch dressing |         |
| BURRATA SALAD                                                                                                                  | \$21.00 |
| baby kale, caramelized shallots, pickled squash, pepitas, roasted beets, maple mustard & apple vinaigrette                     |         |

SANDWICHES 7

|                                                                                                    |         |
|----------------------------------------------------------------------------------------------------|---------|
| lobster salad roll                                                                                 | \$32.00 |
| freshly shucked lobster meat, cucumber and scallion dressing, shredded lettuce, butter toasted bun |         |
| grilled shrimp                                                                                     | \$18.00 |
| jalapeno, lettuce, tomato, creole mustard remoulade, toasted French roll                           |         |
| blackbird farm grass-fed burger*                                                                   | \$18.00 |
| North Country bacon, cheddar cheese, shaved red onion, red chimichurri aioli, brioche roll         |         |
| grilled chicken                                                                                    | \$16.00 |
| swiss cheese, bacon, frisse red onion, honey mustard aioli, griddled pullman loaf                  |         |
| fish tacos                                                                                         | \$17.00 |
| crispy haddock, pickled slaw, sriracha aioli, guacamole, flour tortilla                            |         |
| crispy cod                                                                                         | \$18.00 |
| house pickles, shredded iceberg lettuce, red onion, lemon caper aioli, brioche roll                |         |
| BRIE & APPLE GRILLED CHEESE                                                                        | \$16.00 |
| cheddar cheese, caramelized shallots, broccoli greens, maple-mustard vinaigrette, multigrain bread |         |

SIGNATURE PLATES 6

|                                                                                            |         |
|--------------------------------------------------------------------------------------------|---------|
| paella                                                                                     | \$32.00 |
| swordfish, shrimp, scallops, clams, mussels, chourico, spring peas, pimentos, saffron rice |         |
| LEMON ROASTED HALF CHICKEN                                                                 | \$26.00 |
| brussels sprouts, fingerling potatoes, leek cream                                          |         |
| karen elizabeth sea scallops                                                               | \$39.00 |
| buttery grits, bacon-braised greens, apple-frisee salad, cider gastrique                   |         |

|                                                                                                                       |                |
|-----------------------------------------------------------------------------------------------------------------------|----------------|
| <b>pan roasted salmon</b>                                                                                             | <b>\$34.00</b> |
| arugula, beets, butternut squash puree, coconut agrodolce                                                             |                |
|                                                                                                                       |                |
| <b>GRILLED KOHLRABI</b>                                                                                               | <b>\$25.00</b> |
| barley risotto, pesto, roasted shiitake mushrooms, gremolata                                                          |                |
|                                                                                                                       |                |
| <b>yellowfin tuna*</b>                                                                                                | <b>\$36.00</b> |
| sesame crusted, crispy sushi rice, pickled cucumber, radish & cabbage salad, fresh chilis, sliced avocado, poke sauce |                |

**FIRST COURSE** 4

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**NEW ENGLAND CLAM CHOWDER**

**RHODE ISLAND CLAM CHOWDER**

**CAESAR SALAD**

romaine, focaccia croutons, shaved parmesan, Caesar dressing

**MIXED GREENS**

radish, shaved carrot, red onion, pepitas, carrot-miso dressing

**SECOND COURSE** 6

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**FISH TACOS**

crispy haddock, pickled slaw, sriracha aioli, guacamole, flour tortilla

**SMOKED SALMON SALAD**

Allen Farms pea greens, baby arugula, shaved onion, sliced cucumbers, sugar snap peas, sliced almonds, lemon vinaigrette

**GRILLED CHICKEN SANDWICH**

swiss cheese, bacon, red onion, honey-mustard aioli, frisse, griddled sourdough

**LEMON FLOUNDER**

potato & carrot gratin, spinach, artichokes, lemon-caper beurre blanc

**GRILLED SHRIMP**

parsnip puree, butternut squash, pancetta, pea greens, caraway chili sauce

**BRIE & APPLE GRILLED CHEESE**

cheddar cheese, caramelized shallots, broccoli greens, maple-mustard vinaigrette, multigrain bread