

» Full menu served daily until 10pm. Late night menu located on last page, served from 10pm-12am »

STARTERS

- STUFFED QUAHOG** – Made in house with plenty of quahog meat, linguica and chourico. 3.50
- PORTUGUESE EGG ROLLS** – Signature item, can't get them anywhere else! 8
- CHICKEN TENDERS/CHICKEN WINGS** – Served plain or tossed with your choice of sauce. 9/12
» Buffalo/Honey BBQ/Teriyaki/Gold BBQ/Parmesan-Garlic/Sweet Chili.
- FRIED MOZZARELLA** – Local Narragansett Creamery cheese breaded and fried served with marinara. 8
- ARTICHOKE AND SPINACH DIP** – Cream cheese and sour cream tossed with artichoke hearts, spinach and a blend of cheddar cheeses, served with toasted crostinis. 9
- BUFFALO CHICKEN DIP** – Hot, spicy and cheesy! Served with tortilla chips. 9
- GENERAL TSO CAULIFLOWER** – Crispy cauliflower tossed in our own house made “General Tso” sauce. 8
- POTATO SKINS** – Loaded with Monterey Jack & cheddar cheese, topped with diced bacon. 9
- CALAMARI** – Deep fried, tossed with crispy banana peppers and a garlic, lemon butter. 10
- LOBSTER CHEESE FRIES** – Hand cut fries topped with lobster meat, a lobster and Gouda cheese sauce topped with bacon, scallions and chives. 10
- LAMB LOLLIPOPS** – Tender lamb lollipops served medium rare, over cauliflower mash and a minted apple chutney. 13
- PULLED PORK NACHOS** – Pulled pork, pickled jalapenos, jack cheese, smoked Gouda cheese, topped with scallions, fresh cilantro and diced tomatoes. 11
» Or have it with chicken or chili.
- CLAMS CASINO** – Littlenecks stuffed with a blend of onions, bell peppers, buttered bread crumbs and topped with bacon. 11
- SOFT PRETZEL** – Jumbo pretzel topped with kosher salt. Served with warm smoked Gouda & mustard dipping sauce. 9

SOUPS & SALADS

- FRENCH ONION** – CROCK 6
- CLAM CHOWDER** – CUP OR CROCK 5/6
- ENTRÉE SALAD** – Mixed greens, tomatoes, cucumbers, sliced red onions, garlic herbed croutons and your choice of dressing. 8
- BACON CHEESEBURGER SALAD** – Grilled crumbled ground beef, diced bacon and shredded Monterey Jack and cheddar cheese over mixed greens with onions, tomatoes, cucumbers and topped with K&M dressing. 11
- FIG & RASPBERRY SALAD** – Bibb lettuce, baby arugula and local greens, fresh figs, raspberries, red onions, spiced almond and goat cheese with a vanilla honey vinaigrette. 12
- KALE SOUP** – CUP OR CROCK 4/5
- CHILI** – CUP OR CROCK 5/6
» ADD: 0.75ea and enjoy it with melted cheese or onions!
- ENTRÉE CAESAR SALAD** – Crisp romaine lettuce, shaved Parmesan cheese and herbed garlic croutons served with our Caesar dressing. 9
- SUMMER CHICKEN BLT SALAD** – Local mixed heirloom tomatoes, grilled corn, avocado, roasted sunflower seeds with a blend of romaine and bibb lettuce, topped with grilled chicken, bacon and a basil and lemon buttermilk dressing. 14

TOP YOUR SALAD:

» Grilled Chicken, Chicken Tenders 5, Grilled Shrimp 6, Salmon 7, Steak Tips, Ahi Tuna, Grilled Scallops 8. »

PIZZA

TOPPINGS:

» Linguica, Chorizo, Ham, Bacon, Pepperoni, Sausage, Hamburger 1.50/ea

Onion, Pepper, Mushroom, Broccoli, Tomato, Black Olives, Baby Spinach, Feta Cheese, Roasted Peppers, Pineapple. 1/ea »

CHEESE PIZZA – 8

STEAK PIZZA – Shaved brisket, roasted garlic puree, mushrooms, caramelized onions, tomatoes, Gouda and mozzarella cheese finished with a balsamic glaze. 12

GREEK PIZZA – Garlic butter, baby spinach, black olives, tomatoes and feta cheese. 10

BBQ CHICKEN PIZZA – Chicken, bacon & BBQ sauce. 10

BUFFALO CHICKEN PIZZA – Buffalo sauce and chicken. 10

TACO PIZZA – Seasoned ground beef, tomato, lettuce, cheddar and jack cheese with taco sauce topped with crumbled tortilla chips. 10

*GF Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Items with "GF" label either are or can be prepared gluten free. Please inform your server of any food related allergies.

-IN HOUSE SMOKED-

SMOKED CHICKEN WINGS – Applewood smoked wings with a spicy honey bourbon glaze. 12

-SMOKED SANDWICHES SERVED WITH A CHOICE OF ONE SIDE-

PULLED PORK SANDWICH – Smoked pork butt, house made gold BBQ, and an apple slaw on a potato roll. 10

SMOKED PASTRAMI SANDWICH – Served on toasted rye bread with Swiss cheese and horseradish mustard. 10

SMOKED BRISKET GRILLED CHEESE – 12 hour slow smoked brisket, with Gruyere, Gouda and caramelized onions on sourdough bread. 10

-SMOKED ENTRÉES SERVED WITH CORNBREAD AND BAKED BEANS-

SMOKED SAUSAGE – House made, smoked sausage. 9

BBQ PLATTER – Brisket, pulled pork, house sausage, wings & ribs with gold BBQ or honey chipotle BBQ. 25

ST. LOUIS SPARE RIBS – A rack of signature dry rubbed pork spare ribs with gold BBQ or honey chipotle. 12/22

BURGERS + SANDWICHES

» All sandwiches served with a choice of one side. »

* **CHEESEBURGER** – Premium beef, ground fresh in house. Served with lettuce, tomato, onion & a pickle on a potato roll. 10

* **BACON BLEU BURGER** – Premium beef, ground fresh in house. Topped with bourbon bacon jam, crumbled bleu cheese, sautéed mushrooms, and a chipotle aioli served on a potato roll. 12

* **SMOKEHOUSE BURGER** – Premium beef, ground fresh in house. Topped with jalapeno marmalade, Gouda cheese, with a bourbon and roasted garlic mayo on a potato roll. 11

NEW * **FRENCH ONION BURGER** – Premium beef, ground fresh in house. Topped with caramelized onions, Swiss cheese, crisp bacon and horseradish mayo on a potato roll. 11

CRISPY CHICKEN BLT – Crispy, buttermilk marinated breast, bibb lettuce, tomato, crisp bacon, bacon jam, with a sweet & smoky mayo. 11

BLACKENED SALMON BLT – Blackened salmon, bacon, Maine tomatoes, lettuce with a smoky honey aioli on sourdough. 12

LOBSTER ROLL – Tender chunks of lobster meat, mixed with mayo, lemon juice, salt and pepper. 13

* **STEAK & CHEESE** – Shaved Angus brisket, caramelized onions, bell peppers and provolone cheese, served on a French bread. 12

✓ **FRIED GREEN TOMATO & EGGPLANT SANDWICH** – Local green tomatoes, breaded eggplant, mozzarella lettuce and a smoky honey aioli. 10

Made Here **SAUSAGE BOMB** – Italian sausage with onions, peppers and mozzarella cheese on a rustic baguette. 10

CAPE COD RUEBEN – Crispy cod, coleslaw and Swiss cheese on Rye with a sriracha thousand Island. 10

* **OPEN PRIME RIB SANDWICH** – 8oz slow roasted to rare, served on a garlic toast with au jus on the side. 12

GARLIC GRILLED CHEESE – An American favorite on thick sourdough bread. 6

» Try it with mushrooms & spinach 7, with tomato & bacon 8, or smoked brisket 10

ENTRÉES

FISH AND CHIPS – Fried to a golden and served with French Fries, tartar and coleslaw. 13

» Have it English beer battered or breaded style.

BAKED SCROD – Broiled local scrod topped with seasoned bread crumbs, served with two sides. 13

LOCAL **FRIED SCALLOPS** – From our own fleet of boats! Fried to a golden, with French Fries and coleslaw. 19

FRIED CLAM PLATE – Fresh shucked whole belly clams lightly breaded & deep fried, served with French Fries, tartar sauce and coleslaw. 11 / 22

🍷 **MAC & CHEESE** – Zesty & cheesy 11, Buffalo chicken 13, Andouille & shrimp 14, Lobster 15.

* **SLOW ROASTED PRIME RIB** – 14oz cut, cooked to your liking with mashed potatoes & green beans. 21

🍷 **SHRIMP SCAMPI** – Shrimp, served over a bed of linguine in a extra virgin olive oil, garlic, lemon and a white wine reduction, topped with grape tomatoes and fresh herbs. 16

*🍷 **PRIME STEAK TIPS** – Dry rubbed, Prime Angus beef with our signature bourbon sauce, served with bleu cheese mashed potatoes & roasted broccoli. 19

SEAFOOD PLATTER – Fried cod, shrimp, scallops, clam strips and calamari, served with French Fries and coleslaw. 26

MOZAMBIQUE – Chicken or shrimp simmered in a spicy Portuguese sauce of beer, lemon and garlic, served over rice. 14/15

– Sides: –

» French Fries, Rice, Side Salad, House Vegetables, Baked Potato, Coleslaw, Sweet Potato Fries/1.50, Broccoli/1, Onion Rings/1.50, Loaded Mash/1.50, Tater Tots/1.50, Risotto/3, Extra Sauce .50, Shrimp Skewer/6, Lobster MKT. »

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