

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

• APPETIZERS •

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.

SOFT PRETZEL - Jumbo pretzel topped with kosher salt. Served with warm cheese sauce. 9

CALAMARI - Deep fried, tossed with crispy banana peppers and a garlic, lemon butter. 10

QUESO FUNDIDO NACHOS - A house made cheese sauce with ground chorizo, peppers and onions topped with diced tomatoes, pickled jalapenos, scallions and cilantro. 12

CHICKEN QUESADILLA - Shredded chicken, cheddar and colby jack cheese, fresh salsa and scallions. 10

CLAMS CASINO - Littlenecks stuffed with a blend of onions, bell peppers, buttered bread crumbs and topped with bacon. 11

ASIAN STICKY WINGS - Sweet soy marinated wings, fried crisp and tossed in our sweet and spicy Asian glaze. 12

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

ENTRÉE CAESAR SALAD - Crisp romaine lettuce, shaved Parmesan cheese and herbed garlic croutons served with our Caesar dressing. 9

BACON CHEESEBURGER SALAD - Grilled crumbled ground beef, diced bacon, shredded Monterey Jack and cheddar cheese over mixed greens with onions, tomatoes, cucumbers and topped with K&M dressing. 11

GF HARVEST CHICKEN BLT - Romaine lettuce, mixed greens, toasted pumpkin seeds, dried cranberries, gouda cheese, chopped egg, bacon, and grilled chicken with a creamy poppy seed & bleu cheese vinaigrette. 14

TOP YOUR SALAD: Grilled Chicken, Chicken Tenders 5| Grilled Shrimp 6| Salmon 7| Steak Tips, Grilled Scallops 8

GF ARTICHOKE & SPINACH DIP - Cream cheese and sour cream tossed with artichoke hearts, spinach and a blend of cheddar cheeses, served with toasted crostinis. 9

GF GENERAL TSO CAULIFLOWER - Crispy cauliflower tossed in our own house made "General Tso" sauce. 8

GF LAMB LOLLIPOPS - Tender lamb lollipops served medium rare, over cauliflower mash and a minted apple chutney. 13

FRIED MOZZARELLA - Local Narragansett Creamery cheese breaded and fried served with marinara. 8

BUFFALO CHICKEN DIP - Hot, spicy and cheesy! Served with tortilla chips. 9

POTATO SKINS - Loaded with Monterey Jack & cheddar cheese, topped with diced bacon. 9

LOBSTER CHEESE FRIES - Hand cut fries topped with lobster meat, a lobster and Gouda cheese sauce topped with bacon, scallions and chives. 10

GF ASIAN STICKY RIBS - Slow braised pork ribs, glazed in a secret sweet and spicy Asian glaze. 13

• SOUPS + SALADS •

KALE SOUP - CUP OR CROCK 5/6

CHILI - CUP OR CROCK 6/7

Add melted cheese or onions .75^{Sea}

• 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

GREEK PIZZA 10

TACO PIZZA 10

BBQ CHICKEN PIZZA 10

BUFFALO CHICKEN PIZZA 10

STEAK PIZZA 12

***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.

• **BURGERS + SANDWICHES** •

All sandwiches served with a choice of one side.

- * **CHEESEBURGER** - Ground fresh in house, served with lettuce, tomato, onion & a pickle on a potato bun. 10
- * **BACON BLEU BURGER** - Ground fresh in house, topped with bourbon bacon jam, crumbled bleu cheese, sautéed mushrooms, and a chipotle aioli served on a potato bun. 12
- * **FRENCH ONION BURGER** - Ground fresh in house, topped with caramelized onions, Swiss cheese, crisp bacon and horseradish mayo on a potato bun. 11
- * **PORTUGUESE BURGER** - Angus beef stuffed with chourico, pepper jack cheese, and a fried egg on a potato bun. 13
- * **BIG BITE BURGER** - Ground fresh in house, topped with smoked brisket, caramelized onions, Gouda cheese and chipotle BBQ sauce served on a potato bun with fried pearl onions. 13
- * **SURF & TURF BURGER** - Angus beef, lump crab, Gouda cheese, bacon, salsa verde aioli and arugula served on a potato bun. 15
- * **STEAK & CHEESE** - Shaved Angus brisket, caramelized onions, bell peppers and provolone cheese, served on a French bread. 12
- * **BLACK & BLEU STEAK TIP WRAP** - Blackened steak tips, with mushrooms, onions and crumbled blue cheese in a wrap with lettuce. 14
- * **OPEN PRIME RIB SANDWICH** - 8oz slow roasted to rare, served on a garlic toast with au jus on the side. 13
- MEATLOAF SANDWICH** - Our meatloaf on toasted sourdough with swiss cheese, lettuce and a sweet and spicy ketchup. 11
- SMOKED PASTRAMI SANDWICH** - Served on toasted rye bread with Swiss cheese and horseradish mustard. 10
- GARLIC GRILLED CHEESE** - An American favorite on thick sourdough bread. 6
 - Try it with mushrooms & spinach 7, with tomato & bacon 8, or smoked brisket with Gruyere, Gouda and caramelized onions 10
- CRISPY CHICKEN BLT** - Crispy, buttermilk marinated breast, bibb lettuce, tomato, crisp bacon, bacon jam, with a sweet & smoky mayo served on a potato roll. 11
- LOBSTER ROLL** - Tender chunks of lobster meat, mixed with mayo, lemon juice, salt and pepper. 13

• **ENTRÉES** •

- FISH AND CHIPS** - Fried to a golden and served with French Fries, tartar and coleslaw. 13
 - Have it English beer battered or breaded.
- LOCAL **FRIED SCALLOPS** - From our own fleet of boats! Fried to a golden, with French Fries and coleslaw. 19
- BAKED SCROD** - Broiled local scrod topped with seasoned bread crumbs, served with two sides. 13
- MOZAMBIQUE** - Chicken or shrimp simmered in a spicy Portuguese sauce of beer, lemon and garlic, served over rice. 14/15
- Gf **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 & seasonal vegetables. 21
- * **PRIME STEAK TIPS** - Dry rubbed, Prime Angus beef with our signature Cognac and peppercorn cream sauce, served with bleu cheese mashed potatoes & roasted broccoli. 19
- SHORT RIB MEATLOAF** - House ground blend of beef short ribs and pork served with mashed potatoes and vegetables with gravy. 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|

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