FRESH ON ICE

Served with red wine mignonette, cocktail sauce, horseradish & lemon

Raw Bar

LOCAL OYSTERS* $4.25 EA
LITTLENECKS* $3.50 EA
SHRIMP COCKTAIL $4.50 EA

Starters

CLAMS CASINO
Casino butter, bacon, bell peppers, shallots, seasoned breadcrumbs $24

PRINCE EDWARD ISLAND MUSSELS
Extra-virgin olive oil, crushed garden cloves garlic, dried chile peppers, garden tomatoes $23

ARTICHOKE OREGANATA
Artichoke hearts, oregano, breadcrumbs, garlic, lemon buerre blanc $18

SHRIMP & PEA ARANCINI
Shrimp, peas & mozzarella stuffed. Served with maranara and parmesan $23

SAUSAGE AND KALE EGG ROLLS
White bean puree, chilli garlic oil, parmesan cheese $23

POINT JUDITH CALAMARI
Crispy fried calamari with banana peppers, garlic aioli & pomodoro sauce $22

Pinsa Romana

MARGHERITA
Mozzarella, pomodoro sauce & basil $23

QUATTRO FORMAGGI
Mozzarella, ricotta, parmesan, fontina $23

SUMMER CORN
Mozzarella, corn, roasted peppers, zucchini, fresh basil, arugula & parmesan$25

SICILIAN
Sweet Italian sausage, ricotta cheese, caramelized onions mozzarella cheese, pomodoro sauce & fresh basil $24

Soup & Salad

NEW ENGLAND CLAM CHOWDER
Cream based New England classic- Bowl $15

GARDEN VEGETABLE SOUP
Freshly farmed vegetables, white beans, potatoes, tomato herb broth- Bowl $13

HOUSE SALAD
Mixed field greens, cucumbers, tomato, red onion, citrus vinaigrette $15

CLASSIC CAESAR
Chopped romaine, garlic herb croutons, parmesan, white anchovy with Caesar dressing $18

WELLNESS SALAD+
Kale, baby spinach, quinoa, avocado, roasted beets, chickpeas, tomatoes, cucumber, red onion, roasted peppers, sliced almonds, citrus vinaigrette $24

Pasta

SPAGHETTI POMODORO
Spaghetti with cherry tomato sauce, finished with a touch of Stracciatella cheese & basil oil $29

PASTA VERDE
Orecchiette, ground sweet sausage, Tuscan kale, Pecorino Romano & basil oil $34

GARDEN ZUCCHINI NOODLES
Pesto cream, roasted cherry tomatoes, garlic, parmesan cheese $28

SPRING PEA FETTUCCINE
Spring peas, tossed in a parmesan cream sauce, topped with grated nutmeg and diced pancetta $38

Main

CHICKEN MILANESE
Pan fried chicken thighs, Parmesan crusted, burrata cheese, marinated tomato salad, arugula greens, red onion & citrus vinaigrette $40

FILET MIGNON *
Red wine demi glaze, Cipollini onion, garden vegetables & roasted yukon gold potatoes $68

SPRING HOUSE PORCH BURGER*
Smoked gouda, maple bacon, caramelized onions, garlic aioli, lettuce, tomato, toasted potato bun $27

GRILLED FAROE ISLAND SALMON*
Champagne beurre blanc, capers, chives, roasted cauliflower tri color cauliflower, roasted new potatoes $42

ATLANTIC COD ROMANA
Roasted tomatoes, olives, capers,roasted fennel roasted new potatoes $45

GRILLED BLOCK ISLAND SWORDFISH
Corn & edamame succotash, herb orzo, red pepper coulis $43

Sides

TRUFFLE PARMESAN FRIES
FARM ROASTED POTATOES
ROASTED CAULIFLOWER
GARDENS VEGETABLE
SUCCOTASH
HERB ORZO

ANY SUBSTITUTIONS WILL RESULT IN A $3 UPCHARGE

Please inform your server of any food allergies that may require special attention.

*[illegible]