



## DINING ROOM MENU

### JAMESTOWN FISH SOUP 11

*A spicy puréed soup made with the daily catch, tomato, saffron, fennel and a Gruyère frico. No shellfish!*

### \*\*EAST BEACH BLONDE OYSTERS 17

*Raw R.I. oysters with yuzu granité, osetra caviar, and lemon zest*

### GALILEE CALAMARI 15

*Local calamari, stewed with white wine, tomato and espelette pepper - served on crostini*

### LOBSTER SALAD 20

*Pickled hearts of palm, radish, and citrus-miso dressing*

### PEEKYTOE CRAB 17

*Maine rock crab with avocado, lime, cilantro and espelette pepper*

### \*\*SCALLOP CEVICHE 16

*Raw scallops dressed with yuzu and togarashi - served with crispy rice crackers and seaweed salad*

### BLUEFIN TUNA TARTARE 18

*Sushi grade tuna from Maine with sesame-sake dressing, puffed black rice and pickled radish.*

### PORK BELLY 15

*Slow roasted Berkshire pork glazed with urfa pepper and Japanese oyster sauce - served with heirloom tomatoes*

### CAPONATA 12

*Sicilian eggplant dish seasoned with celery, pignoli, sultanas, capers, tomato, olives, and basil with shaved ricotta salata*

### ARUGULA SALAD 11

*Baby arugula with pickled golden beets - dressed with hazelnuts, Banyuls vinegar and aged Bloomsday cheese*



### JAMESTOWN FISH COOKPOT 39

*Lobster, clams, mussels, scallops, leeks, tomatoes, garlic, hot pepper, pernod, fingerling potatoes and chourico*

### SWORDFISH 26

*Grilled with grilled corn, daniele chorizo, summer squash and pequillo pepper purée*

### SCALLOPS 30

*George's Bank scallops seared on the plancha and served with puffed wild rice, scallions, sunchokes and romesco sauce*

### LOBSTER 36

*Local lobster sautéed in garlic-sage butter - with grilled corn, cashew, local blueberries and lobster hollandaise*

### SALMON 28

*Sustainably raised at Faroe Island . - Slow roasted and served with wild mushrooms, grilled strawberry purée and pea shoots*

### BLACK LINGUINE & CLAMS 24

*Linguine «nero» with clams prepared «in bianco», simply tossed with clam juice, garlic, oil, black pepper & parsley.*

### BOUCHOT MUSSELS & LINGUINE 24

*Black linguine tossed in a spicy mussel sauce made with white wine, tomato and garlic*

### VEGETABLES 25

*An assortment of some of the many delicious vegetables on this weeks menu. Please specify vegan or vegetarian.*

### LAMB 32

*Roast Australian rack of lamb with a honey-mustard crust, black garlic and a marinated summer vegetable sala*

### RIBEYE & FRITES 32

*Grilled, grass-fed ribeye from Silver Fern Farms with our homemade spiced fries and salad*

*\*\*Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*

*\*\*\*Please alert us of any allergies. Our menu descriptions do not necessarily mention every ingredient in each dish and we want to protect you from cross contamination.\*\*\**