



PATIO LUNCH MENU

JAMESTOWN FISH SOUP II

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

MIXED LETTUCES II

with fresh Beltane farm goat cheese

**SCALLOP CEVICHE 16

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

CAPONATA 13

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

ARUGULA SALAD II

Baby arugula with roasted golden beets - dressed with hazelnuts, Banyuls vinegar and shaved Rembrandt cheese

**HAMACHI 16

Raw Amberjack dressed in soy, espelette, and yuzu. Topped with shaved radish, pea greens, olive oil and sea salt

*PEEKYTOE CRAB 17

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



FISH & CHIPS 22

Local cod coated in a Narragansett Citra tempura batter with spiced Kennebec fries and yuzu-soy dipping sauce

BLACK LINGUINE & CLAMS 24

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

*PEEKYTOE CRAB ROLL 20

Succulent Atlantic rock crabmeat from Maine, dressed with lime, cilantro, crème fraîche and espelette pepper served on a potato bun with your choice of greens or fries.

COD «ACQUA PAZZA» 26

Local Cod poached in «crazy water» - white wine, hot pepper, garlic, parsley and a touch of tomato. Served with potatoes and spinach

FLOUNDER 20

Breaded with homemade crumbs and pan-fried in olive oil - served with spinach and roasted tomato

STEAK / FRITES / SALAD 28

Grilled, picanha, a.k.a. culotte steak from grass-fed cows.

BLACK ANGUS BURGER 18

Pat LaFreida Shortrib Burger served with spiced Kennebec fries with Atwell's Gold or Gorgonzola cheese