



PATIO LUNCH MENU

JAMESTOWN FISH SOUP 11

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

GALILEE CALAMARI 15

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

SPICED BLUEFIN TUNA CRUDO 18

Corn and pickled pepper salsa, basil, pistachio, and fingerlimes.

MIXED LETTUCES 11

with fresh Beltane farm goat cheese

CAPONATA 12

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

ARUGULA SALAD 11

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



FISH & CHIPS 22

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

MUSSELS & FRIES 22

Local, plump Blue Gold mussels steamed in a spicy lemongrass shellfish broth

BLACK LINGUINE & CLAMS 24

Linguine «nero» with clams prepared «in bianco», 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

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.