

THE EAST TERRACE



RAW BAR



OYSTER VARIETY SUBJECT TO AVAILABILITY

- *Littleneck Clams // 1.5 per piece
½ dozen // 7 dozen // 13
- *Oysters // 2.5 each
½ dozen // 15 dozen // 27
- Jumbo Shrimp Cocktail (shell on) // 3.25
½ dozen 18 // dozen 35

*ANCHOR PLATTER // 25

6 oysters, 6 clams, 2 shrimp

*ICE CRUSHER // 48

12 oysters, 12 littlenecks, 6 shrimp

SAUCES

mignonette • cocktail

SUGGESTED PAIRINGS

Colombard, Mont Gravet Cotes de Gascogne // 7 glass

POP Pommery Champagne // 16.5 glass

APPETIZERS

Calamari (Point Judith R.I.) // 11.5

lightly fried rings & tentacles, house pickled pepper relish, citrus vinaigrette & basil

Popcorn Shrimp // 11

soy-ginger garlic sauce, sesame, scallions, peanuts & romaine

Stuffies (R.I.) // 8

4 topneck clams, chorizo & bell pepper stuffing

Beef Short Rib Dumplings // 9.5

pan fried house made dumplings, pickled cabbage, miso BBQ

Mussels // 12

garlic, shallots, red bell pepper, saffron, fresh herbs, butter

Octopus // 12 *Gluten Free*

marinated octopus, olives, red onion, lemon, parsley, tomato, extra virgin olive oil

Lamb Chops // 15 *Gluten Free*

Moroccan spice, citrus preserves, cumin scented yogurt, rabe

Lobster Corn Tamale // 14 *Gluten Free*

lobster, corn, cilantro, diced tomato, lightly creamed garlic sauce

Chilled Shrimp // 10 *Gluten Free*

smoked pineapple, agua chile, cilantro, red onion, cucumber, shaved jalapeno

Salmon Poke // 12

soy- scallion, sesame crunch, red onion, cilantro, pickled serrano chili, nori

Rhode Island Hospitality

**GREEN
CERTIFICATION**

Rt Hospitality & Tourism Association
RI Dept. of Environmental Management



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*Please notify your server of any food allergies prior to ordering.

Consuming raw or undercooked meat or seafood can increase your chances of food borne illness.

CHEERS

WINES BY THE GLASS



SPARKLING

Prosecco, Lamacca, Veneto, Italy NV // 9/34
Rivarose Brut, Provence, France NV // 9/34
Gerard Bertrand, 'Thomas Jefferson' Crémant de Limoux, Brut, Limoux France, NV // 11/40
Pere Mata, Cava 'Cupada Rose', Catalonia Spain NV // 12/42
Champagne, Pommery 'POP' Reims, FR NV // 16.5

WHITE

Pinot Grigio, Spasso, Veneto, Italy 2015 // 7/26
Pinot Grigio, Jonathan Edwards, Connecticut 2015 // 12/42
Chardonnay, Newport Vineyards, Newport, Rhode Island 2015 // 7.5/28
Chardonnay, Kenwood 'Yulupa' CA 2014 // 8.5/32
Chardonnay, Landmark, 'Overlook', Sonoma Coast, CA 2014 // 12/46
Riesling, Trimbach, Alsace, FR 2013 // 13/38
Sauvignon Blanc, Babich 'Black Label', Marlborough, NZ 2016 // 9/34
Sauvignon Blanc, Domaine Villageai 'Rive Droite' Cote du Giennois, FR 2015 // 10.5/40
Soave Classico, 'Certified Organic' Pieropan, Soave, IT 2015 // 13/48
Sylvaner/Pinot Blanc/Gewurtztraminer, Bott Freres 'Edelwicker' Alsace, FR // 8.5/38 Liter
Chenin Blanc/Viognier, Pine Ridge Vineyards, CA 2015 // 9/34
Colombard, Mont Gravet, Cotes de Gascogne, FR 2016 // 7/26
Jacquère, Domaine Jean Masson & Fils, Savoie, FR 2015 // 10/38
Grüner Veltliner, Steininger, Kamptal, Austria 2015 // 10.5/40

ROSE

Podere Castorani 'Cadedto' Cerasuolo d'Abruzzo, IT 2016 // 8/30
Le Caprice de Clementine, Cote du Provence, FR 2016 // 10/38
Bridge Lane, North Fork of Long Island, NY 2016 // 11/40
Couly Dutheil 'Rene Couly' Chinon, FR 2016 // 12/42

RED

Pinot Noir, Le Val, Pays d'Oc, FR 2015 // 7.5/28
Pinot Noir, Montinore 'Certified Organic' Willamette Valley, OR 2015 // 12/42
Cabernet Sauvignon, James Mitchell 'Certified Green', Lodi, CA 2014 // 8.5/32
Cabernet Sauvignon, Ghost Pines, Napa/Sonoma Counties, CA 2014 // 11/40
Grenache/Monstrell, Bodegas Atalaya 'Laya', Almansa, SP 2015 // 7.5/28
Mouvredre, Cline 'Ancient Vines', Contra Costa, CA 2014 // 11/40
Zweigelt/Blaufrankish/St. Laurent, Meinklang 'Biodynamic' Burgenland, Austria 2015 // 10.5/40
Merlot/Cabernet Sauvignon/Syrah/Petit Sirah, Rabble Wine Company 'Force of Nature' Paso Robles, CA 2013 // 10.5/40
Sangiovese, Torrebruna, Tuscany, IT 2014 // 7.5/28
Malbec, Mi Terruna 'Uvas', Mendoza, AR 2014 // 8/30
Touriga Nacional/Tinta Roriz/Touriga Franca, Esporao 'Assobio' Douro, Portugal 2015 // 8/30

COCKTAILS



MADE WITH NEW ENGLAND SPIRITS

Dill You Like It // 12
Sons of Liberty Vodka, Lime Juice, Dill, Tonic, Radish Garnish
Rickey Ricardo // 11
Privateer White Rum, Chartreuse, Lime, Agave, Mint
Lavender Haze // 10
Wild Moon Lavender Liqueur, Lamacca Prosecco
Limoncello Collins // 9.5
Limoncello, Sons of Liberty True Born Gin, Lemon Juice, Club Soda
Punch Romaine // 12
Privateer White Rum, White Wine, Simple Syrup, Lemon Juice, OJ, Prosecco, Egg Whites
American Formula // 12
Sons of Liberty Battle Cry Whiskey, Black Fig Vodka, Carpano Antica
Coconut Cardamom Breeze // 12.5
Clement Mahina Coco, Sons of Liberty True Born Gin, Elderflower, Cardamom Syrup

SPIRITS FROM ACROSS THE SEA

Marlborough Mix // 11
V One Vodka, Honey Syrup, Angostura, Babich Sauvignon Blanc
The Honeymoon // 12
Pisco, Malibu Rum, Simple Syrup, Passion Fruit, Red Wine, Basil, Grapes
The Narragansett // 12
Woodford Reserve Bourbon, Dolin Sweet Vermouth, Absinthe
Mezcal Muddle // 10
Mezcal, Triple Sec, Lime Juice
V- Eight // 11.5
V One Vodka, Canton Ginger, Carrot Juice, Lemon Juice, Salt
Bellini // 9.5
Lamacca Prosecco, White Peach Puree