

THE SEASIDE TERRACE

RAW BAR

OYSTER VARIETY SUBJECT TO AVAILABILITY

***Littleneck Clams** // 1.5 per piece
½ dozen // 7 dozen // 13



***Oysters** // 2.75 each
½ dozen // 15 dozen // 27

Jumbo Shrimp Cocktail (shell on) // 3.50
½ dozen 19 // dozen 38

Lobster Cocktail // 18

***Anchor Platter** // 25
6 oysters, 6 littlenecks, 2 shrimp

***Ice Crusher** // 48
12 oysters, 12 littlenecks, 6 shrimp

Sauces
mignonette • cocktail

SUGGESTED PAIRINGS
Laurent-Perrier Champagne 16 glass
30 bottle 375ML

APPETIZERS



Calamari (Point Judith R.I.) // 11.5
lightly fried rings & tentacles, house pickled pepper relish,
citrus vinaigrette & basil

Stuffies (R.I.) // 8
4 topneck clams, chorizo & bell pepper stuffing

Mussels // 12
PEI mussels, saffron butter sauce, garlic, shallots, red bell
pepper, fresh herbs & crostini

Octopus Salad // 13 GF
marinated octopus, olives, red onion, lemon, parsley, tomato,
extra virgin olive oil

Lamb Chops // 15 GF
moroccan spice, citrus preserves, cumin scented yogurt,
sautéed rabe

Shrimp Bruschetta // 12.5
tomato, white beans, garlic, white wine, butter, parsley

Lobster Corn Tamale // 15
lobster, corn, cilantro, chopped tomatoes, light garlic
cream sauce

Flatbread of the Day // 14

Rhode Island Hospitality

**GREEN
CERTIFICATION**

RI Hospitality & Tourism Association
RI Dept. of Environmental Management



*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.

WINES BY THE GLASS



SPARKLING

Prosecco, Lamarca, Veneto, Italy NV // 9/34
Pere Mata, Cava 'Cupada Rose' Catalonia, Spain NV // 12/42
Champagne, Laurent Perrier, Tours-sur-Marne, France NV // 16/30 375ML
Rivarose, Sparkling Rose, France NV // 9/34

WHITE

Pinot Grigio, Via Vento 'Bellissima', Veneto, Italy 2018 // 7.5/28
Pinot Gris, Cave de Turckheim, Alsace, France 2017 // 11.5/43
Chardonnay, Newport Vineyards, Newport, Rhode Island 2017 // 8/28
Chardonnay, Irony 'Small Lot Reserve', Monterey, CA 201 // 9/34
Chardonnay, Hahn 'SLH', Santa Lucia Highlands, CA 2016 // 13.5/50
Chardonnay, Far Niente, Napa Valley, CA 2016 // 25/96
Riesling, Trimbach, Alsace, France 2016 // 13/48
Sauvignon Blanc, Babich 'Black Label', Marlborough, NZ 2018 // 9/34
Sauvignon Blanc, Rombauer, Napa Valley, CA 2018 // 13/49
Gruener Veltliner, Steininger, Kamptal, Austria 2017 // 10.5/40
Carricante, Alta Mora, Etna Bianco, Sicily 2016 // 15/58
Muscadet, Michel Lelu, Loire Valley, France 2018 // 7.5/28
Gruener Veltliner/Riesling/Chardonnay, Hermann J Wiemer 'Field White', Seneca Lake, NY NV // 10.5/39
Alvarinho/Trajadura, 'Vinho Verde' Adega de Moncao Escolha, Moncao e Melgaco, Portugal 2018 // 7.5/28
Pinot Blanc, Hopler, Burgenland, Austria 2017 // 12/42
Chenin Blanc, J Mourat Organic 'Chenin de Jardin', Loire Valley, France 2017 // 11/42

ROSE

Nebbiolo, Barbera, Dolcetto, GD Vajra 'Rosabella' Piemonte, Italy 2018 10/38
Grenache/Cinsault/Whispering Angel, 'The Palm' Coteaux d'Aix-en-Provence, France 2018 // 10.5/40
Pinot Gris, Greenvale 'Ramato' Portsmouth, Rhode Island 2018 // 11/42
Primitivo, Jonathan Edwards, Lodi, California 2018 // 13/48

RED

Pinot Noir, Pebble Lane, Monterey County, CA 2016 // 8/32
Pinot Noir, Rock Point, Rogue Valley, Oregon 2017 // 10/38
Cabernet Sauvignon, Parducci 'Small Lot', Mendocino County, CA 2016 // 8/32
Cabernet Sauvignon, Ghost Pines, Napa/Sonoma Counties, CA 2016 // 11/40
Cabernet Sauvignon, Black Stallion, Napa Valley, CA 2015 // 16/56
Malbec/Syrah/Cinsault/Pais/Carmenere/Carignan, Pencopolitano 'Organic' Parra Family Wines, Itata, Chile 2016 // 12.5/48
Merlot, Clos Pegase 'Mitsuko's Vineyard, Carneros, CA 2016 // 12.5/46
Cabernet Franc, Jonathan Edwards, Connecticut 2017 // 12/46
Mencia, Descendientes de J Palacios, 'Petalos', Bierzo, Spain 2015 // 14/49
Syrah/Mourvedre/Viognier, In Situ Signature, Aconcagua Valley, Chile 2017 // 9/34
Vino Rosso, Paolo Scavino, Italy 2016 // 7.5/28
Sangiovese/Barbera/Zinfandel, Oracle Cellars 'Labyrinth' Mendocino, CA 2017 // 11/40

COCKTAILS



MADE WITH NEW ENGLAND SPIRITS

Mister Butterfly // 12
Sons of Liberty Battle Cry Whiskey, Butterfly
Organic Pea Flower Tea, Orange Simple Syrup

The Roby // 11.5
Lillet Blanc, Newport Craft Vodka, Lemon Juice,
Simple Syrup, Basil

The Standup // 12
Privateer White Rum, Powell & Mahoney Peach, Pineapple,
Orange Juice, Grenadine

Narragansett Negroni // 12
Sons of Liberty True Born Gin, Carpano Antica,
Campari, Orange

SPIRITS FROM ACROSS THE SEA

Garden Envy // 12.5
Lunazul Tequila, Hibiscus Tea, Rosato Ramatozzi Amaro,
Lime Juice and Orange Water

Gansett Breeze // 11.5
Pomp & Whimsy Gin Liqueur, Lamarca Prosecco, Rose Water

Ausano Spritz // 10
Lamarca Prosecco, Rosato Ramatozzi Amaro, Basil

Cake by the Ocean // 11
Frangelico, Citrus Vodka, Lemon Juice, Vanilla Almond Sugar Rim

Balancing Act // 12
Bulliet Bourbon, Ancho Reyes Chile Liqueur,
Watermelon Bols, Lemon Juice

3 Karat Mimosa // 11
Sparkling Wine, Carrot Juice, Cointreau

Le Diamant // 11.5
Clement Mahina Coco Rum, Pineapple Juice

Modern Bellini // 9.5
Powell & Mahoney Peach, Lamarca Prosecco

Fra' From Abbazia // 11
Averna, Lemon Juice, Ginger Beer, Lemon & Lime

ALCOHOL FREE SPECIALTY DRINKS

Chuck Jones // 9
Carrot Juice, Soda Water, Celery, Cilantro, Sea Salt

Brilliant Butterfly // 9
Butterfly Organic Pea Flower Tea, Star Anise Simple
Syrup, Orange

Tropical Tea // 9
Hibiscus Tea, Vanilla Simple Syrup, Orange, Lime

Moving to the Country // 9.5
Powell & Mahoney Peach, Orange Simple Syrup, Soda Water