



## From the Farms of New England

### Cheese Sampler 12.95

Narragansett Creamery Salty Sea Feta, Atwell's Gold and Great Hills Blue Cheeses, served with glazed nuts, honeycomb and pear butter

### Charcuterie and Antipasto Selection

For one 9.95 For two 14.95

Prosciutto, Capicola and Sopressata from Daniele Prosciutto of Pascoag, Rhode Island, drizzled with fig puree and parmesan-reggiano cheese, served with roasted red peppers, risotto bites, Tuscan white beans and warm ciabatta crostini

### Plum Point Oysters\* 2.50 each

harvested fresh from our local waters;  
served raw on the half shell

### Narragansett Little Necks\* 1.50 each

harvested fresh from our local waters;  
served raw on the half shell

### Crispy Fried Point Judith Calamari 7.95

tossed with peppers, calamata olives,  
sundried tomatoes and balsamic vinaigrette

### Fire Roasted Tomato and Fresh

#### Mozzarella Salad 7.95

fire roasted vine ripe tomatoes and Narragansett Creamery fresh mozzarella, served with an arugula, white bean and red onion salad, drizzled with balsamic glaze and extra virgin olive oil

#### Lobster Mac and Cheese 17.95

fresh picked lobster meat, elbow pasta, and cheese from the farms of New England, topped with a panko parmesan crust

#### Baked Narragansett Littlenecks 7.95

five Narragansett littlenecks baked with spinach and pancetta stuffing topped with parmesan and fontina cheeses