

Raw Bar

Accompanied by house-made lemon horseradish cocktail sauce

***Jumbo Chilled Shrimp Cocktail** \$12/order
of 3 \$4 each additional piece

***Local Little Neck Clams** \$8/order of 6
\$1.34 each additional Little Neck

***Fresh Local Oysters** \$10/order of 4
\$2.50 each additional Oyster

Starters

****Westerly Little Necks** Fresh local little neck clams and locally made "soupy" Italian sausage with cannellini beans and white wine garlic butter sauce. Finished with house-made garlic bread \$16 **GF**

****Bacon Wrapped Scallops** "George's Bank" sea scallops wrapped in bacon, pan fried served with bourbon maple glaze \$14 **GF**

PV Crab Cakes Lump crabmeat, pan seared and served with dill aioli \$13

Calamari Caprese local, Point Judith calamari pan fried calamari tossed with grape tomatoes, diced fresh mozzarella finished with an aged balsamic reduction and fresh basil \$14

P.V Chicken Wings All natural, Antibiotic free chicken wings served with your choice of roasted garlic buffalo sauce, white peach bourbon BBO, Jerk or plain \$12 each additional wing .85 **GF**

House-made Nachos house fried tri color tortilla chips topped with melted cheddar jack cheese, olives, banana peppers, finished with sour cream, house-made guacamole and Pico de Gallo \$9 **GF** Add grilled chicken or soupy \$6

Ahi Tuna Seared yellow fin Tuna, sliced thin and served with wakame salad, Tamari gluten-free soy sauce, pickled ginger. Finished with sriracha and wasabi. \$14 **GF**

Pottage and Green

****Creamy New England Clam Chowder** served with oyster crackers \$7 **GF**

****Traditional Lobster Bisque** with chunks of fresh lobster meat \$9

Caprese Stack Local organic tomatoes, fresh mozzarella, fresh basil, extra virgin olive oil and aged balsamic reduction \$10 Available as a "small plate salad" \$6 **GF**

The Wedge Romaine heart topped with Applewood smoked bacon crumbles, cherry tomato and Bermuda onions finished with house made gorgonzola dressing \$10 Available as a "small plate salad" \$6 **GF**

Classic Caesar Salad Chopped romaine hearts tossed with our house-made PV creamy dressing, shaved Parmigiano-Reggiano cheese and house-made croutons \$9 Available as a "small plate salad" \$5 **GF**

Berry & Arugula Salad Baby arugula tossed with candied pecans, English cucumbers and a citrus mint vinaigrette topped with blackberries, raspberries, strawberries and crumbled gorgonzola \$13 Available as a "small plate salad" \$7 **GF**

Field Greens Mixed with grape tomatoes, red onion and cucumber topped with house-made croutons and tossed in our house-made PV balsamic vinaigrette \$9 Available as a "small plate salad" \$5 **GF**

If you would like to make your salad a meal, add: grilled chicken \$6, grilled shrimp \$12 or fresh salmon \$12

GF Indicates the product can be prepared Gluten-Free

******Indicates alcohol is used in the preparation of this item

*Consumption of raw or undercooked meats or shellfish may increase your risk of foodborne illness.

People especially vulnerable to foodborne illness should only eat food that is thoroughly cooked

Parties larger than 8 people will have an 20% gratuity added to their guest check

Pub Fare

Lobster Roll Classic N.E style served cold with fresh lobster meat, celery and a touch of mayonnaise on a toasted roll. Served with French fries \$MP. Substitute gluten-free roll \$2 **GF**

Fresh Fish Tacos Grilled Swordfish with fresh cilantro, lime juice and fresh house-made Pico de Gallo, fresh sliced avocado and baby arugula \$18 **GF**

^PV Bistro Burger Certified Angus Beef, Applewood smoked bacon, green leaf lettuce, tomato and red onion on a toasted ciabatta roll. Your choice of American, swiss or cheddar \$14 Substitute gluten-free roll \$2 **GF**

Scallop Po' Boy Pan fried George's Bank scallops, house-made coleslaw, green leaf lettuce with house-made dill aioli served on your choice of fresh made torpedo roll. Served with French fries \$18

Margherita Pizza Grilled pizza shell topped with local, organic tomatoes, fresh mozzarella cheese, basil and finished with an aged balsamic reduction \$11 **GF**

Loaded Baked Potato Pizza Grilled pizza shell topped with house made mashed potato, cheddar jack cheese, bacon bits, sliced chives and finished with sour cream \$11 **GF**

The "Westerly" Pizza Grilled pizza shell topped with house made garlic oil, "soupy" sausage, caramelized onions and mozzarella cheese \$12 **GF**

Veggie Pizza Grilled pizza shell topped with eggplant, wild mushrooms, baby spinach, tomato, Bermuda onion and mozzarella cheese \$10 **GF**

Make any Pizza Gluten-free \$4

Main Lines

New England Lobster Steamed served with drawn butter, roasted garlic mashed potato and Chef's fresh seasonal vegetable \$MP **GF**

Seafood Paella Fresh jumbo shrimp, sea scallops, local clams and fresh catch of the day sautéed with tomatoes, white beans, sausage, tossed with saffron risotto \$32 **GF**

****Pan Seared Scallops** "George's Bank" jumbo sea scallops served over roasted local corn, apple wood smoked bacon, wild rice and risotto succotash finished with a basil infused olive oil \$31 **GF**

Grilled Block Island Swordfish Grilled local, swordfish. Served with oven roasted fingerling potatoes and fresh vegetables finished with garlic compound butter and grilled lemon \$27 **GF**

Braised Beef Short Rib Slow roasted choice boneless beef short rib. *Served with roasted garlic mashed potato and Chef's fresh seasonal vegetable.* Finished with a roasted garlic, cabernet demi-glace \$33 **GF**

Char Grilled Salmon Fresh, wild salmon, char grilled, served with wild rice and grilled asparagus finished with a mango, strawberry salsa \$26 **GF**

****Beer Battered Fish and Chips** Fresh local cod lightly coated & fried served with French fries, house-made slaw & tartar sauce \$19 Also available as a "small plate" \$14

***Grass Fed NY Strip Steak** Grass fed NY strip steak served with roasted fingerling potatoes and grilled asparagus finished with rosemary, cabernet demi-glace and fried leeks \$MP **GF**

****Chicken Francaise** A PV classic! Sautéed free range boneless chicken breast egg battered in a lemon wine sauce. *Served with roasted garlic and parmesan mashed potato and chef's fresh seasonal vegetable* \$22 Also available as a "small plate" \$16

Grilled Portabella & Eggplant layered with fresh mozzarella served with risotto and finished with house-made Pomodoro \$16 Add chicken \$6 **GF**

****Lobster Ravioli** Lobster triangoli scratch made stuffed with fresh lobster meat, served with wild mushrooms and asparagus in a truffle cream sauce \$26

****Shrimp Linguine** Jumbo Shrimp sautéed with asparagus, tomatoes, garlic and white wine tossed with scratch made linguine topped with Parmigiano-Reggiano. Your choice in a "red" or "white" \$27 Also available as a "small plate" \$22

****Chicken Marsala** Lightly floured, Sautéed free range boneless chicken breast finished with wild mushrooms and fresh tomato in a rich marsala demi-glace. *Served with roasted garlic and parmesan mashed potato and chef's fresh seasonal vegetable* \$23 Also available as a "small plate" \$17

Please inform your server of any food allergies

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