



Pleasant View Inn

Starters & Salads

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

****Shrimp & Roasted Corn Chowder** served with oyster crackers \$10 **GF**

***Jumbo Chilled Shrimp Cocktail** \$16/order of 4 \$4 each additional piece **GF**

Fried Calamari Fresh caught Point Judith squid lightly coated and fried, topped with banana peppers and a wedge of lemon. Finished with a Citrus Aioli \$14.

Artichoke and Spinach Dip with house made fried corn chips \$12 **GF**

Lobster Rangoon Pan fried, locally made dumplings, filled with New England lobster and cream cheese. Finished with a honey ginger glaze. \$14

Pv Truffle Fries Crispy golden fried french fries tossed with Parmesan cheese and truffle oil served with rosemary Demi glaze dipping sauce \$12

Tuscan Bruschetta Local organic tomatoes, fresh chopped garlic and olive oil served atop a crispy sliced baguettes topped with mozzarella, aged balsamic and basil \$8 (**GF Just Ask**)

Spinach & Roasted Beet Salad Locally farmed organic baby spinach, feta cheese, roasted beets and shaved red onion drizzled with a sweet and tangy honey infused apple cider vinaigrette \$14 (**GF Just Ask**)

The Caprese Local organic heirloom tomatoes, fresh mozzarella, basil leaves, topped with arugula drizzled with aged balsamic and extra virgin olive oil \$14 **GF**

Caesar Salad Chopped Romaine hearts and topped with our house-made PV creamy dressing, shaved parmigiano-reggiano cheese and scratch-made croutons \$9 Available as a "small plate salad" \$5 (**GF Just Ask**)

Field Greens Farm fresh baby greens mixed with grape tomatoes, red onion and cucumber topped with scratch-made croutons and tossed in our house-made PV balsamic vinaigrette \$9 Available as a "small plate salad" \$5 (**GF Just Ask**)

If you would like to make your salad a meal add antibiotic free grilled chicken \$6, grilled Gulf shrimp \$12 or Lobster Salad \$15 salmon \$15

Please inform your server of any allergies so we can prepare items accordingly

Make any sandwich gluten-free for \$2 Sub our signature fries for a side field green salad \$2

**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 of six or more people will have a 20% gratuity added to their guest check

Beach Bites

PVI Steak Melt Certified Angus shaved steak, sweet sautéed onions, roasted red peppers and wild mushroom topped with melted provolone cheese. Served on a local favorite vocatura's grinder roll or wrap with our signature fries \$16 (**GF Just Ask**)

The Beach Classic Crispy Chicken tenders and our signature french fries \$12

New England Cold Lobster Roll House-made Maine lobster salad served on a buttery toasted hot dog bun with farm fresh green leaf lettuce. Served with our signature fries \$21 (**GF just ask, we also have it in the hot version**)

****The Classic Cod Sandwich** Fresh cod lightly coated with a 'gansett Lager batter & fried. Served on a toasted brioche bun or wrap, alongside our signature french fries, tartar sauce, and house-made coleslaw. \$15

Mozzarella Melt Thick sliced local heirloom tomatoes, fresh mozzarella and baby spinach with olive oil and aged balsamic glaze, pressed on a brioche bun or wrap. Served with our signature fries. \$12 (**GF Just Ask**)

Reuben C.A.B corn beef brisket slow roasted in house and shaved thin, topped with sauerkraut, thousand island dressing and swiss cheese served on grilled rye bread. Served with our signature fries \$12 (**GF Just Ask**)

The Upper Hatch Fresh formed CAB ground beef patties served with applewood smoked bacon, cheddar cheese, green leaf lettuce, vine ripe tomato, red onions. Served on a toasted brioche bun or wrap with our signature fries \$15 (**GF Just Ask**)

The Bird Burger Grilled ABF chicken breast served with applewood smoked bacon, cheddar cheese, green leaf lettuce, vine ripe tomato, red onions. Served on a toasted brioche bun or wrap with our signature fries \$15 (**GF Just Ask**)

The Lower Hatch Fresh formed CAB ground beef patties topped with sauteed mushrooms, crispy applewood smoked bacon and melted swiss cheese smothered sweet brown sugar BBQ sauce topped with onions frizzles. Served on a toasted brioche bun or wrap with our signature fries \$15 (**GF Just Ask**)

Baja Beach Tacos Three soft white flour tortillas, filled with your choice of protein, topped with a cilantro mango salsa , Savoy cabbage. Finished with citrus Aioli. Chicken \$10 Grilled Shrimp \$15 (**GF Just Ask**)

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Entrées

Tenderloin Medallions 3 Grilled medallions of filet mignon served with roasted garlic whipped potatoes and vegetable medley. Finished with a roasted garlic cream sauce \$36 **GF**

Lobster Mac & Cheese Chunks of fresh Maine lobster meat tossed in a creamy three cheese bechamel sauce with cavatappi pasta. Topped with seasoned panko bread crumbs and baked to golden brown \$29

New England Style Baked cod Locally caught point Judith cod baked to perfection in white wine, fresh squeezed lemon and butter. Finished with seasoned panko bread crumbs and served with roasted garlic whipped potatoes and vegetable medley. \$22 (**GF Just Ask**)

Chicken (you can't stay at the pv without trying the) Francaise Pan fried egg battered chicken breast deglazed with sherry and finished in a lemon butter cream sauce and tossed with linguine \$25

**** 'Gansett Battered Fish and Chips** Fresh cod lightly coated with 'gansett batter & fried. Served with our signature French fries, house-made slaw, tartar sauce and fresh lemon. \$21 Also available as a "small plate" \$15

****Chicken Marsala** Pan-seared chicken breast sauteed with wild mushrooms finished in sweet marsala wine demi-glaze. Served with roasted garlic whipped potatoes and vegetable medley. \$25

Fried Georges Bank Sea Scallops Day boat Georges Bank scallops lightly coated with Chef Lenny's seasoned flour mix & fried. Served with our signature French fries, house-made slaw, tartar sauce and fresh lemon. \$24

Halibut Westerly Style Pan seared Block Island Halibut, served over a local summer vegetable ragu with a variety of squashes, asparagus, cherry tomatoes, white beans and local "Soupy" sausage drizzled with roasted garlic olive oil and a chiffonade of basil \$29(**GF Just Ask**)

Bruschetta Chicken Grilled marinated chicken topped with EVOO, oven roasted cherry tomatoes, fresh mozzarella and chiffonade of basil. Served over cavatappi pasta tossed with a fresh basil pesto sauce and parmigiano-reggiano cheese \$25 (**GF Just Ask**)

Lobster Ravioli Hand stuffed fresh Maine lobster raviolis sauteed with baby spinach, asparagus, local roma tomatoes and roasted red peppers. Finished in a scratch-made sherry cream sauce \$29

Baked Georges Bank Sea Scallops Day boat Georges Bank scallops baked to perfection in white wine, fresh squeezed lemon and butter. Finished with seasoned panko bread crumbs and served with roasted garlic whipped potatoes and vegetable medley. \$25 (**GF Just Ask**)

Chef Lenny's Carbonara Applewood smoked country ham and fresh peas sauteed in a rich, creamy parmigiano-reggiano sauce. Tossed with Chef Lenny's favorite cavatappi pasta \$23

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