

Pleasant View Inn

Lunch menu

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

****Shrimp & Roasted Corn** 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**

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**

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

****Gansett Battered Fish and Chips** Fresh cod lightly coated with 'gansett batter & fried. Served with our signature French fries, house-made slaw & tartar sauce \$23 Also available as a "small plate" \$15

The Upper Hatch Fresh formed C.A.B ground beef patties or ABF boneless chicken with lettuce ,tomato, red onions ,bacon and cheddar cheese served on a toasted brioche bun or wrap with our signature fries \$15 (**GF Just Ask**)

The lower hatch Fresh formed C.A.B ground beef patties topped with sauteed mushrooms , crispy bacon and melted swiss cheese smothered sweet brown sugar BBQ sauce topped with onions frizzles \$15 (**GF Just Ask**)

CCW Grilled ABF chicken with crisp romaine lettuce , parmigiano-reggiano cheese and house-made croutons. Served in a wrap our signature fries \$12 (**GF Just Ask**)

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 an 20% gratuity added to their guest check

PVI Steak Melt Certified angus shaved steak , sweet sauteed 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)**

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)**

Albacore Tuna Salad sandwich All white albacore tuna salad with lettuce and tomatoes. Served with your choice of bread and. \$12 **(GF Just Ask)**

Grilled Chicken Salad sandwich ABF free range chicken breast with tarragon mayo ,lettuce and tomatoes. Served with your choice of bread and our signature fries. \$10 **(GF Just Ask)**

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

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)**

B.L.T Crispy thick cut bacon , sliced tomatoes, green leaf lettuce served with mayonnaise and with your choice of bread or wrap with our signature fries. \$10 **(GF Just Ask)**

Field Greens Mixed with grape tomatoes, red onion and cucumber topped with house-made croutons and tossed in our house-made PV balsamic vinaigrette \$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 \$10 Available as a "small plate salad" \$6 **GF**

**Add a scoop of fresh Lobster Salad \$15 , Chicken or Tuna salad for \$5
Grilled ABF chicken \$6 grilled Gulf shrimp \$12**

(Ask your server for gluten free bread options)

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