

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

**\*\*Traditional Lobster Bisque** with chunks of fresh lobster meat \$10 **GF**

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

**Time Honored Calamari** Fresh caught Point Judith squid lightly coated and fried with pepperoncini peppers and lemon wheels. Tossed in a traditional garlic butter and served with Pomodoro sauce . \$14

**Mediterranean Plate** Cedars vegan garlic hummus accompanied with marinated artichoke hearts, roasted red peppers, imported olives, feta cheese, and english cucumbers. Served alongside warm pita chips. \$10

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

**The Caprese Stack** Local organic tomatoes, fresh mozzarella, basil leaves, basil oil and aged balsamic reduction. \$12 **GF**

**Asian Soba Noodle Salad** Buckwheat soba noodles combined with spinach, romaine, red bell pepper, julienne carrots, red cabbage, cucumbers, scallions, toasted almonds, and tossed in a white miso asian dressing. \$11

**Classic Caesar Salad** Romaine hearts mixed with our house-made PV creamy dressing. Topped with shaved parmigiano-reggiano cheese and house-made croutons \$9 Available as a “small plate salad” \$5 **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 antibiotic free grilled chicken \$6, grilled Gulf shrimp \$12 or fried scallops \$8*

**New England Baked Cod** Fresh local cod topped with a buttery panko blend and baked to flaky perfection in a white wine lemon garlic sauce. Served with roasted garlic mashed potatoes and chef's seasonal vegetables \$25 **GF**

**Lobster Roll** Classic N.E style served cold with lobster meat, celery, tarragon, and a touch of mayonnaise on a toasted brioche roll. Served with our signature french fries \$18 **GF**

**Misquamicut Beach Tacos** Three soft white flour tortillas, filled with your choice of protein topped with a house-made cilantro, pineapple, jalapeno salsa Finished with fresh Lime . Pulled Pork \$12 Swordfish \$15 Chicken \$10 **GF**

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

**PVI C-B-R** Crispy fried chicken, applewood smoked bacon and creamy ranch. Served on a toasted torpedo roll with green leaf lettuce and vine ripe tomatoes. Served with our signature french fries \$13

*Please inform your server of any food allergies*

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

*GF- Indicates the product can be prepared Gluten-Friendly Parties of six or more people will have a 20% gratuity added to their guest check*

*\*\*Indicates alcohol is used in the preparation of this item \*Consumption of raw or undercooked meat or shellfish may increase your risk of foodborne illness. People especially vulnerable to foodborne illness should only eat food that is thoroughly cooked.*

**Roasted Garlic Tenderloin** Garlic and fresh herb marinated tenderloin medallions, pan seared and cooked to your liking. Served with Roasted Garlic Mashed and chef's seasonal vegetables and finished with a roasted garlic cream sauce. \$36

**Prime Bistro Smashburger** Farm raised, antibiotic free, Prime steak burger "smash" style, topped with applewood smoked bacon, cheddar cheese, green leaf lettuce, vine ripe tomato, and red onion on a toasted brioche roll. Served with our signature french fries. \$14GF Sub **grilled organic, free range chicken breast at no charge.**

**The Portobello** Grilled Jumbo portobello Mushrooms topped with Fresh Mozzarella, Vine ripe Tomatoes and Spinach. Finished with Balsamic on Toasted Brioche Bun **\$12**

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

**Lobster Ravioli** Scratch made lobster ravioli, sauteed with fresh lobster meat and baby spinach. Finished in a roasted red pepper cream sauce. \$28

**Scallop Po Boy** "Georges Bank" scallops fried golden brown, served on green leaf lettuce and house-made coleslaw in a toasted torpedo roll topped with a scratch-made chipotle aioli. Served with our signature french fries \$16

**Jerk Swordfish** Atlantic Swordfish marinated in our authentic jerk marinade, topped with cilantro, jalapeno, pineapple chutney. Served over roasted garlic mashed potatoes and chef's seasonal vegetable. **\$26 GF**

**Swiss & Shroom Smashburger** Farm raised, antibiotic free, Prime steak burger "smash" style, topped with roasted wild mushrooms & swiss cheese. Finished with sweet baby rays Bbq and fried onion straws on a toasted brioche roll. Served with our signature french fries. **\$15GF**

**Classic Reuben** House-made corned beef brisket with sauerkraut, thousand island dressing and swiss cheese melted between grilled marble rye served with our signature fries. **\$13 GF**

**Fried George's Bank Scallops** Sweet George's Bank Scallops fried to perfection. Served with our signature French fries, house-made slaw & tartar sauce \$25

**Smoked Pork Melt** Our signature dry rubbed pork, smoked in house, with apple and hickory wood, topped with melted smoked gouda cheese, coleslaw, and onion frizzles. Served on a toasted brioche roll with our signature fries. **\$14 GF**

**Misquamicut Steak Bomb** Caramelized onions, mushrooms, and roasted red peppers combined with certified angus shaved steak and topped with melted american cheese on a toasted torpedo roll. Served with our signature french fries. **\$15 GF**

**\*\*Seafood Bake** "Georges Bank" scallops, cod, gulf shrimp and lobster meat combined together in perfect harmony in a scampi sauce, topped with a blend panko & ritz crumbs and baked to a golden brown. Served with roasted garlic mashed potatoes and chef's seasonal vegetables. **\$30 GF**

**Slow Roasted Meatloaf** Farm Raised Organic Ground Beef with Herbs and Panko Bread Crumbs topped with Mushroom demi Glaze. Served with Roasted Garlic Mashed and chef's seasonal vegetables. **\$19**

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