

Lunch

****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 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 A.B.F grilled chicken \$6, grilled Gulf shrimp \$12 or fried scallops \$8

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

***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.

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

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**

**** '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

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. \$14 **GF**
Substitute grilled organic, free range chicken breast at no charge.

The Portobello Grilled jumbo portobello mushroom topped with fresh mozzarella, vine ripe tomato, and spinach. Finished with a balsamic glaze and served with our signature french fries. \$12 **GF**

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

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

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**

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**

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