

Raw Bar

Accompanied by house-made lemon horseradish cocktail sauce

***Jumbo Chilled Shrimp Cocktail** \$12/order of 3 GF

\$4 each additional piece

***Native Little Neck Clams** \$9/order of 6 GF ***Fresh Local Oysters** \$12/order of 4 GF

\$1.50 each additional piece

\$3 each additional piece

Starters

****Rhode Island Little Necks** Local little neck clams sauteed with Portuguese chorico, organic kale, kidney beans and white wine garlic butter sauce. Finished with house-made garlic bread \$16 GF

Smoke House Flatbread Crispy flatbread pizza shell topped with sweet baby rays BBQ sauce, house-smoked pulled pork and smoked gouda. Finished with crispy onions and fresh scallions \$11

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

Traditional Calamari Point Judith squid lightly coated and fried with pepperoncini peppers and lemon wheels. Served with housemade sriracha aioli \$14

Caprese Flatbread Crispy flatbread pizza shell topped with house made garlic oil, local heirloom tomatoes and fresh mozzarella. Finished with balsamic glaze and chiffonade basil \$11

PV Stuffies Locally harvested Quahog clams filled with scratch made stuffing of chopped quahog meat, chorico, bell pepper and yesterday's bread. Served with roasted chipotle aioli. \$11

BBQ Pork Fries Our crispy signature french fries topped with house smoked shredded pork, applewood smoked bacon, and cheddar-jack cheese. Finished with fresh scallions \$11

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

R.I Steamers A pound and a half of Local RI "Steamers" sauteed in a local tomato and garlic broth. Served with drawn butter \$24

Pottage and Green

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

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

The Caprese Local organic tomatoes, fresh mozzarella, fresh basil, extra virgin olive oil and aged balsamic reduction \$11 Available as a "small plate salad" \$6 GF

Spinach & Goat Cheese Salad Organic baby spinach, red onion, crumbled bacon tossed with roasted tomato vinaigrette. Finished with fresh goat's milk cheese and toasted pine nuts \$13 Available as a "small plate salad" \$8

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" \$5GF

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: Farm raised, antibiotic free grilled chicken \$6, grilled Gulf shrimp \$12 or Wild salmon \$12

GF Indicates the product can be prepared Gluten-Free - All of our pesto dishes have pine nuts.

****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 6 people will have an 20% gratuity added to their guest check

MAIN LINES

****Mediterranean Shrimp Linguine** Jumbo gulf shrimp sauteed with kalamata olives, heirloom cherry tomatoes and organic kale in a white wine garlic sauce. Tossed with scratch made linguine. Finished with feta cheese \$29 Also available as a "small plate" \$22

Lobster Roll Classic N.E style served cold with lobster meat, celery and a touch of mayonnaise on a toasted roll or gluten-free roll. Served with french fries or "small plate" field green salad \$MP **GF**

Lemon & Dill Salmon Wild caught Sockeye salmon topped with fresh lemon wheels and dill sprigs, then roasted to perfection. Served over roasted garlic mashed potato and Chef's fresh seasonal vegetables \$28 **GF**

New England Lobster Steamed served with drawn butter, roasted garlic mashed potato and Chef's fresh seasonal vegetable \$MP Try it Lazy man for an additional \$10 or Stuffed \$25 **GF**

Seafood Paella Jumbo gulf shrimp, George's bank scallops, local littlenecks and fresh catch of the day sauteed with tomatoes, red beans, sausage, tossed with saffron rice \$33 **GF**

Fresh Fish Tacos Grilled Atlantic Swordfish with fresh cilantro, green papaya, Fuji apple and carrot slaw. Finished with spinach chiffonade. Served in authentic white corn tortillas with lime \$19 **GF**

****Pan Seared Scallops** "George's Bank" jumbo scallops served over wild rice infused with grilled corn and bell peppers. Finished with green papaya, Fuji apple and carrot slaw \$32 **GF**

Grilled Swordfish Char Grilled Atlantic Swordfish served over fresh herb roasted baby potatoes and chef's seasonal vegetable. Finished with honey lime infused compound butter \$28 **GF**

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

***NY Strip Steak** Charbroiled antibiotic free, farm raised, choice angus NY strip steak. Served with fresh herb roasted baby potatoes and grilled asparagus. Topped with roasted wild mushrooms and marsala demi glace and finished with fried onion straws. 12oz or 8oz \$MP **GF**

***Prime Bistro Burger** Farm raised, antibiotic free, Prime steak burger topped with applewood smoked bacon, cheddar cheese, green lettuce, vine ripe tomato and red onion on a toasted brioche roll or gluten-free roll. Served with our signature French fries or small plate field green salad. \$14 Add a egg for \$2 **GF**

***Prime Beach BBQ Burger** Farm raised, antibiotic free, Prime steak burger topped with house-smoked BBQ pork, coleslaw, smoked gouda and onion straws served on a toasted brioche roll. Served with our signature french fries or small plate field green salad. \$15 **GF**

****Chicken Francaise** A PV classic! Sauteed free range, antibiotic free boneless chicken breast egg battered in a lemon wine sauce. Served with roasted garlic mashed potato and chef's fresh seasonal vegetable \$23 Also available as a "small plate" \$16

Shrimp & Scallop Pesto Jumbo gulf shrimp and "George's Bank" scallop sauteed with roasted heirloom tomato and asparagus tossed with scratch made rigatoni in an organic basil, pesto cream sauce \$28

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

Please inform your server of any food allergies. All of our pesto dishes have pine nuts. **GF**

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