

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

Native Little Neck Clams \$9/order of 6
\$1.50 each additional piece

Fresh Oysters served on the half shell with a
house-made citrus mignonette \$12/order of 4
\$3 each additional piece

Accompanied by house-made lemon horseradish cocktail sauce

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

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

****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 chipotle aioli \$14

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

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" \$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

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

If you would like to make your salad a meal, add: grilled chicken \$6, grilled shrimp \$12 or fresh salmon \$12

****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

Lobster Roll Classic New England style served cold with fresh lobster meat, celery and a touch of mayonnaise
on a toasted roll \$MP GF Sub gluten-free roll \$2

***Prime Bistro Burger** Farm raised, antibiotic free, Prime steak burger topped with applewood smoked bacon,
cheddar cheese, green leaf lettuce, vine ripe tomato and red onion on a toasted brioche roll \$14 Sub GF roll \$2

Classic Reuben House-made corned beef brisket with sauerkraut, thousand island dressing and swiss cheese
melted between grilled marble rye. Sub gluten-free roll \$2 \$11 GF

The Melt with choice of american, swiss or cheddar cheese on toasted white, wheat, marble rye. Sub gluten-free
bread \$2 \$8 Add tomato or bacon \$1.50 GF

A BLT Applewood smoked bacon, vine ripened tomato, and green leaf lettuce on your choice of white, wheat,
marble rye toast. \$9 Sub gluten-free bread \$2 GF

The Bird Burger Grilled organic, free range chicken breast, applewood smoked bacon with green leaf lettuce,
local tomato and red onion on a toasted brioche roll. With your choice of american, swiss or cheddar cheese. \$12
Sub gluten-free roll \$2 GF

Please inform your server of any food allergies.

**All Pub Fare items are served with a bag of Cape Cod potato chips which may be substituted for French Fries at an additional charge of \$2*

***Indicates alcohol is used in the preparation of this item GF Indicates the product can be prepared Gluten-Free*

**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 8 or more will have an 20% gratuity added to their check.*