

Soups & Appetizers

- GF Butternut Squash Bisque** 8 • rich and velvety, local butternut squash, toasted pepitas
- New England Clam Chowder** 8 • Local hand shucked clams, bacon, potatoes, creamy broth
- NY Strip* Crostini** 12 • Sliced NY sirloin, shallot brandy cream
- Craft Nachos** • corn tortillas, Monterrey jack cheese, roasted corn and poblano salsa, salsa verde, avocado crema
• Short Rib \$16 Mexican Pulled Pork \$14
- Quesadilla** 12 • Slow cooked Mexican BBQ pork, Monterrey jack cheese, grilled pineapple, avocado crema, salsa verde
- Chicken Wings** 11 • Jumbo wings tossed in your choice of: Maple Bourbon, Buffalo, Garlic Parmesan, Sweet Thai Chili, Salt & Pepper dry rub
• Boneless \$13
- Blue Crab Fritters** 9 • Sweet corn, blue crab, garlic aioli
- Tuna Poke** 15 • sushi grade ahi tuna poke, crispy wontons, wasabi aioli, scallions
- Clam Cakes** 8 • Local hand shucked clam fritters, house made tartar sauce
- Jumbo Stuffed Quahogs** 10 • Two local quahogs, chourico, herb bread crumbs
- Calamari** 15 • Rhode Island Style- banana peppers, tomato, garlic butter OR Sweet Thai Chili- banana peppers, cucumber salsa
- Mussels** 15 • Jumbo New Zealand mussels, Creamy coconut curry broth or Portuguese Style
- Cauliflower Bites** 10 • hand breaded cauliflower florets, mango jalapeno sauce

Rustic Flat Breads

- Italian Suprema** 12 • Mushroom, pepper, onion, Italian sausage, mozzarella cheese, marinara
- Fig & Prosciutto** 13 • Black Infusions Fig vodka glaze, prosciutto, goat cheese, mozzarella, baby arugula
- Buffalo Chicken** 13 • grilled chicken, red onion, Gorgonzola, mozzarella, celery
- Margarita** 12 • overnight tomatoes, fresh mozzarella, basil, extra virgin olive oil

Salads

- ADD: Chicken 7, Shrimp 11, Salmon 11, Steak* 12, Sesame Crusted Ahi* 12
- Classic Caesar** 10 • romaine, shaved Parmesan, herb croutons, house made Caesar dressing
- GF Roasted Beet** 11 • roasted beets, baby seasonal mixed greens, candied walnuts, goat cheese, red wine vinaigrette
- GF The Beach House Chopped** 12 • romaine, red onion, crumbled bacon, tomatoes, cucumbers, Gorgonzola, roasted corn, cilantro lime vinaigrette
- GF Baby Greens** 9 • baby seasonal mixed greens, tomato, cucumber, red onion, balsamic vinaigrette

Hand Helds

- Served with your choice of hand cut fries or mixed greens.
Sweet potato fries \$2 - Gluten Free Bun \$2
- Bristol Harbor Burger*** 14 • ½ lb certified Angus beef, sautéed mushrooms and onions, house steak sauce, Gorgonzola
• Add a fried egg \$2
- Southwest Burger*** 14 • ½ lb certified Angus beef, aged cheddar cheese, Applewood smoked bacon, onion ring, honey BBQ
- Classic Cheese Burger*** 13 • ½ lb certified Angus beef, lettuce, tomato choice of cheddar or Swiss
- Braised Short Rib Grilled Cheese** 15 • slow braised short rib, Swiss and cheddar, chipotle aioli
- Mexican Chicken Sandwich** 12 • Spicy grilled chicken breast, guacamole, corn salsa, pickled jalapeños, smoked paprika aioli
- Steak Wrap*** 16 • grilled steak, sautéed onions, mushrooms, bell peppers, cheddar jack
- Fish Sandwich** 13 • Corn bread crusted catfish, lettuce, tomato, roasted garlic aioli
- Caesar Wrap** • romaine, shaved parmesan, house made caesar dressing
• grilled chicken 13 grilled shrimp 15

Entrées

- GF NY Sirloin*** 27 • house made steak sauce, Gorgonzola compound butter, mashed potatoes, seasonal vegetables
- GF Braised Short Ribs** 24 • slow braised short ribs, butternut squash risotto
- GF Peruvian Half Roasted Chicken** 20 • marinated in aji Amarillo paste, Peruvian spices, saffron risotto, baby greens, garlic aioli
- Gnocchi & Steak*** 23 • potato gnocchi, sliced steak, balsamic rosemary cream sauce
- Baked Rigatoni** 18 • Italian sausage, three cheese cream sauce, candied walnut crust
- Wild Mushroom Ravioli** 17 • wild mushroom, cream
- GF Pan Seared Salmon** 20 • lightly blackened, pineapple relish, Cabernet reduction, mashed potatoes, seasonal vegetables
- Fish & Chips** 17 • hand battered local cod, hand cut fries, house made slaw
- Sesame Encrusted Ahi Tuna*** 20 • wasabi aioli, Asian BBQ, mixed greens, sweet potato wedges, baby greens
- GF Seafood Risotto** 29 • Paella style, chicken, shrimp, mussels, calamari, linguica, saffron

*We advise eating raw or under cooked meat, poultry, or seafood poses a threat to your health. Before placing your order, please inform your server if a person in your party has a food allergy. 20% gratuity added to parties 8 or more.