

Soups & Appetizers

- GF

Butternut Squash Bisque

8 • rich and velvety, local butternut squash, toasted pepitas
- New England Clam Chowder

9 • Local hand shucked clams, bacon, potatoes, creamy broth
- NY Strip* Crostini

15 • 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

14 • Slow cooked Mexican BBQ pork, Monterrey jack cheese, grilled pineapple, avocado crema, salsa verde
- Chicken Wings

12 • Jumbo wings tossed in your choice of: Maple Bourbon, Buffalo, Garlic Parmesan, Sweet Thai Chili, Salt & Pepper dry rub

• Boneless \$14
- Blue Crab Fritters

11 • Sweet corn, blue crab, garlic aioli
- Tuna Poke

16 • 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

12 • hand breaded cauliflower florets, mango jalapeno sauce

Rustic Flat Breads

- Italian Suprema

14 • Mushroom, pepper, onion, Italian sausage, mozzarella cheese, marinara
- Fig & Prosciutto

14 • Black Infusions Fig vodka glaze, prosciutto, goat cheese, mozzarella, baby arugula
- Buffalo Chicken

14 • grilled chicken, red onion, Gorgonzola, mozzarella, celery
- Margarita

13 • 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

12 • romaine, shaved Parmesan, herb croutons, house made Caesar dressing

GF Roasted Beet

13 • roasted beets, baby seasonal mixed greens, candied walnuts, goat cheese, red wine vinaigrette

GF The Beach House Chopped

14 • romaine, red onion, crumbled bacon, tomatoes, cucumbers, Gorgonzola, roasted corn, cilantro lime vinaigrette

GF Baby Greens

11 • 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*

16 • ½ lb certified Angus beef, sautéed mushrooms and onions, house steak sauce, Gorgonzola

• Add a fried egg \$2

Southwest Burger*

16 • ½ lb certified Angus beef, aged cheddar cheese, Applewood smoked bacon, onion ring, honey BBQ

Classic Cheese Burger*

14 • ½ lb certified Angus beef, lettuce, tomato choice of cheddar or Swiss

Braised Short Rib Grilled Cheese

16 • slow braised short rib, Swiss and cheddar, chipotle aioli

Mexican Chicken Sandwich

15 • 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

14 • Corn bread crusted catfish, lettuce, tomato, roasted garlic aioli

Caesar Wrap

• romaine, shaved parmesan, house made caesar dressing

• grilled chicken 15 grilled shrimp 17

Entrées

GF NY Sirloin*

31 • 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

20 • Italian sausage, three cheese cream sauce, candied walnut crust

Wild Mushroom Ravioli

19 • wild mushroom, cream

GF Pan Seared Salmon

26 • lightly blackened, pineapple relish, Cabernet reduction, mashed potatoes, seasonal vegetables

Fish & Chips

19 • hand battered local cod, hand cut fries, house made slaw

Sesame Encrusted Ahi Tuna*

21 • wasabi aioli, Asian BBQ, mixed greens, sweet potato wedges, baby greens

GF Seafood Risotto

31 • 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.

Fiji Still Water & Saratoga Sparkling Water Available

Chef Juan Rodas