

..... PIER MENU

CHOICE OF BEER OR GLASS OF SELECT WINE, APPETIZER + ENTREE / 29.95

BEER

Harpoon "Oktoberweizen" - Märzen
Grey Sail Brewery "Dave's Coffee" - Stout
Jack's Abby "House Lager" - Lager
Apponaug Brewery "Lakerunner"- Pale Ale

WINE

Chardonnay - Columbia Crest
Rose - Sacha Lichine "Le Poussin"
Montepulciano - Masciarelli
Cabernet Sauvignon - Nicolas

APPETIZER

NEW ENGLAND CHOWDER

native clams, bacon, potato

MEATBALLS

marinara, whipped ricotta,
grilled bread

AUTUMN SALAD

simple greens, golden beets,
roasted pepitas, squash, goat cheese,
apple cider vinaigrette

BRUSCHETTA

toasted bread, marinated mushrooms,
herbed goat cheese, maldon sea salt

ENTREE

CHICKEN POT PIE

biscuit topped; slow roasted chicken,
peas, carrots, herbed gravy

AUTUMN PORK SHANK

braised; mashed potato,
apple cider jus

ATLANTIC SALMON*

pan seared; roasted brussels sprouts,
apple, sweet potato puree,
maple-mustard glaze

BLACKENED COD*

pan seared; roasted squash, carrot,
fingerling potato-cauliflower hash,
honey-thyme vinaigrette

BOLOGNESE

rigatoni, braised veal, beef, pork,
tomato, red wine, cream, grana padano

CARROT RISOTTO

carnaroli rice, pea greens,
roasted autumn vegetables,
extra virgin olive oil, maldon sea salt

SIMPLY PREPARED

CHOICE OF:

COD, SALMON, CHICKEN, FLAT IRON
roasted fingerling potatoes, lemon-shallot
butter -glazed brussels + carrots

FISH + CHIPS

Narragansett beer battered haddock,
southshore seasoning, french fries,
lemon caper tartar