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PIER MENU

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BEVERAGE + APPETIZER + ENTREE / \$35.95

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BEVERAGE

CHOOSE FROM ANY DRAFT BEER OR WINE BY THE GLASS

SPECIALTY BY THE BOTTLE WINE OFFERINGS FOR ADDITIONAL \$25

Nicolas Cabernet Sauvignon
Gascon Malbec
Francis Coppola Director's Cut Pinot Noir

APPETIZER

NEW ENGLAND CHOWDER
native clams, bacon, potato

MEATBALLS
marinara, whipped ricotta,
grilled bread

CHOPPED SALAD
chopped romaine, butternut squash,
potato, smoked bacon, feta,
sunflower seeds, dried cranberries,
honey-thyme vinaigrette

CAESAR
romaine, garlic-parmesan gremolata,
trio caesar dressing

ENTREE

CHICKEN PICCATA
green beans, whipped potatoes, capers,
white wine-lemon butter sauce

SHEPHERD'S PIE
beef, lamb, carrot, fennel, rosemary,
whipped potatoes

LINGUINI + CLAMS
steamed clams, parsley, olive oil,
garlic-white wine sauce

GRILLED CHICKEN SANDWICH
swiss cheese, shaved brussels & pickled red onion slaw,
chili-maple aioli, potato bun, french fries

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

BLACK BEAN + SWEET POTATO BURGER
guacamole, Fresno chili aioli, romaine
lettuce, potato roll

SIMPLY PREPARED.
CHOICE OF:
COD, SALMON, CHICKEN, FLAT IRON
served with rice pilaf, lemon-shallot butter,
green beans

FISH + CHIPS
Narragansett beer battered haddock,
cole slaw, french fries,
lemon caper tartar