

LUNCH

share

crab fritters - lump crab, spicy tomato remoulade, herb salad 12

charcuterie plate - collection of imported and domestic air-dried and cured meats, housemade garnishes 15

lobster poutine - crispy fries topped with chopped lobster, smoked bacon, cheese curd, spiced lobster gravy 17

shrimp romesco - almond, pearl pasta, raisins and cauliflower 15

cheese board - collection of artisanal cheese, olives, toast points 16

soups

aquidneck clam chowder - a Windward specialty 9

housemade chicken noodle - seasonal vegetables 9

shrimp miso broth - spinach, shiitake mushrooms 9

salads

our cobb - smoked bacon, egg, avocado, blue cheese, grape tomato tossed with white balsamic vinaigrette 11

☞artisanal mixed lettuces - crisp radish, fresh hawaiian heart of palm, grape tomatoes, baynuls vinaigrette 8

caesar salad - crisp romaine hearts, arugula, shaved parmesan, chickpea croutons 9

- garnish any salad with
grilled chicken breast 5 | lobster salad 9 | grilled shrimp 7

flatbread pizzas

italian - shaved prosciutto, truffle mushroom fricassee, three cheese mornay 13

heritage - duck and chourico sausage, anise tomato basil sauce, mozzarella 14

☞mediterranean - roasted garlic and chickpea hummus, tomato confit, olives, feta cheese, arugula, lemon oil 12

sandwiches

meyer natural angus burger* - aged white cheddar, horseradish sauce, onion jam on a brioche bun 14

our club - smoked turkey breast, crisp bacon, avocado, sprouts, lettuce, vine ripe tomatoes, dijon mustard on multi-grain bread 12

lobster roll - local lobster meat, tarragon aioli, celery, buttered roll 19

half-pound reuben - boar's head pastrami, housemade sauerkraut, goat island dressing, griddled rye bread 15

☞chicken sandwich - all natural chicken breast, arugula, dried cranberry relish, brie cheese, walnut pesto on ciabatta 14

large plates

☞seared diver scallops - soba noodles, shiitake mushrooms, lemongrass ginger broth, chili oil 24

☞porcini mushroom ravioli - collection of local farmed vegetables, mushroom consommé, truffle 19

martinis

THE COSMO
absolut, cranberry juice & cointreau with a splash of lime 15

CUCUMBER
hendrick's gin and dry vermouth, finished with a slice 17

POMEGRANATE
VOX, pomegranate liqueur and triple sec 16

THE MARTINI
bombay sapphire gin, dry vermouth and an olive 9

draught beer

sam adams boston lager - coddington's local special stella artois - captain's choice 11

wines by the glass

segura viudas, brut 8

beringer, white zinfandel 8

clean slate, riesling 9

canvas, pinot grigio 8

santa margherita, pinot grigio 14

banfi, rosé 9

erath vineyards, pinot gris 10

frog's leap, sauvignon blanc 11

robert mondavi private selection, chardonnay 9 12

chateau ste. michelle, chardonnay 10

kendall-jackson, chardonnay 11 14

franciscan, chardonnay 12

canvas, chardonnay 8

sonoma cutrer, chardonnay 13 19

estancia, pinot noir 10

columbia crest, merlot 9

canvas, merlot 8

bodega norton, malbec 9

canvas, cabernet sauvignon 8

wolf blass, shiraz 9

medusa, zinfandel 12

spellbound, petite sirah 10

*THESE FOODS MAY BE RAW OR PARTIALLY COOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS