

CHAIR 5 DINNER MENU

BITES

- FRIED BRUSSELS SPROUTS** 5.
HOMINY, PEPITAS, GARLIC CHIPS, HARISSA
- GRILLED CORN COB** 5.
CREMA, QUESO FRESCO, TOGARASHI
- HAND CUT FRIES** 5.
FIVE SPICE, SOFT HERBS, GOCHUJANG KETCHUP
- WALRUS AND CARPENTER OYSTERS** 12.
4 GRILLED OYSTERS, CRABAPPLE AND CRANBERRY MIGNONETTE, MARINATED SPINACH
- FUNNEL CLAMCAKE** 7.
BACON POWDER, LEMONGRASS REMOULADE

SOUP + SALAD

- CAPRESE** 10.
BRANDON FAMILY FARM TOMATOES, BASIL SMOKED MOZZARELLA, GRAPE MUST
- MIXED BABY LETTUCES** 9.
POMEGRANTE, HUSK CHERRIES PUMPKIN SEED GRANOLA, PEAR VINAIGRETTE
- ROASTED ROOT VEGETABLES** 9.
ASSORTED ROOT VEGETABLES, BLACK RICE WHEAT BERRIES, BUTTERMILK DRESSING
- TURDUCKEN CHILI** 7/10.
TURKEY, DUCK AND CHICKEN LEG MINI GRILLED CHEESE
- CREAMY QUAHOG CHOWDER** 7/10.
WHELKS, BONITO, CHIPOTLE AND CHIVE OYSTER CRACKERS

SMALLS

- NARRAGANSETT BAY MUSSELS** 12.
YELLOW CURRY, CHAI SPICES, WILTED GREENS YUCA HASH, TOASTED SOURDOUGH
- SMOKED CHICKEN WINGS** 12.
SOY MIRIN SAUCE, SCALLIONS, NAPA KIMCHI
- POINT JUDITH CALAMARI*** 12.
SALT AND PEPPERS, SCALLOP CHICHARONES BEAN SPROUTS
- GRILLED FLATBREAD** 12.
RI MUSHROOMS, GOAT CHEESE, ARUGULA CARAMELIZED ONION, APPLE BUTTER
- LOBSTER CARBONARA** 15.
FRESH FETTUCINE, SLOW EGG, HOUSE PANCETTA LOBSTER BOTTARGA, PARMESAN

BEACH CLASSICS

- HOT LOBSTER ROLL** 18.
TARRAGON-PISTACHIO PESTO, GRILLED LEMONS POTATO ROLL, SALT AND VINEGAR KETTLE CHIPS
- BURGER*** 15.
CHAR SHUI PORK BELLY, SPICY SESAME AIOLI NAPA + PEANUT SLAW, FIVE SPICE FRIES
- FISH TACOS** 15.
BROILED COD, CORN MANGO SALSA, CILANTRO, AVOCADO, LIME, HUITLACOCHÉ, CORN TORTILLA
- FISH AND CHIPS** 15.
POTATO TEMPURA, SALSA VERDE, HOUSE FRIES TOMATILLO TARTAR SAUCE
- LOBSTER BOIL** 38.
WHOLE LOBSTER, CLAMS, MUSSELS, CORN BISQUE BROTH, CHINESE SAUSAGE FRIED RICE

MAINS

- BUTTERMILK FRIED CHICKEN** 26.
SWEET POTATO JOHNNY CAKES, MUSTARD GREENS CHIPOTLE MAPLE BUTTER
- GRILLED PORK CHOP*** 26.
ROASTED BABY POTATOES AND SCALLIONS SWEET AND SOUR NAPA, APPLE CHUTNEY
- FALL SQUASH VARIATIONS** 24.
RED KURI, BUTTERNUT, DELICATA, AND ACORN SQUASH, PEANUT PUMPKIN SAUCE
- CHARRED SALMON** 27.
SUCCOTASH, ROASTED RED PEPPER HUMMUS PRESERVED LEMONS, ASSORTED FRESH BEANS
- FLANK STEAK** 28.
HORSERADISH POTATO PUREE, CAULIFLOWER BLUE CHEESE CROQUETTE, TERIYAKI

DESSERT

- MOCHA POPSICLE** 7.
HONEYCOMB CRUNCH, CRYSTALIZED FLOWERS LAVENDER WHITE CHOCOLATE GANACHE
- S'MORES ICE CREAM SANDWICH** 8.
GRAHAM CRACKER CHOCOLATE CHIP COOKIE DOUGH, TOASTED MARSHMALLOW ICE CREAM
- CRANBERRY PANNA COTTA** 8.
MAPLE CHEESECAKE MOUSSE, PISTACHIO CANDIED GINGER
- CARAMELIZED PINEAPPLE** 8.
COCONUT MERINGUE, BRANDY FROZEN THAI COFFEE
- CHEESE** 15.
FOUR CHEESES, DAILY ACCOMPANIMENTS, AQUIDNECK HONEY, BLACK SESAME CRACKERS

EXECUTIVE CHEF BASIL YU

Not all ingredients are listed. Before placing your order, please inform your server if a person in your party has a food allergy
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
18% gratuity will be added for parties of 6 or more