

Starters

- CRISPY CALAMARI AND SHRIMP** baby shrimp, cherry pepper rings, smokey pepper aioli 19
- CHEESE BOARD** vermont aged cheddar, maytag blue cheese, goat cheese, brie, honeycomb, grape mostarda, cornichons, olives, crostini 22 *add: charcuterie of parma prosciutto, spicy soppressata, salami 30*
- CREAMY HUMMUS** sumac, mixed olives, grape leaves, crudité, brick oven flatbread 12
- LUMP CRAB CAKES** corn chow chow relish, spicy chili aioli, chive oil, micro greens 19
- LETTUCE WRAPS** bulgogi sirloin, julienne carrots, cucumber, pineapple & passion fruit chutney 18
- MEATBALLS** pork, veal and beef with ricotta, pomodoro, basil, parmesan, crispy bread 12
- RHODE ISLAND STUFFIES** traditional portuguese linguica stuffed Narragansett top neck clams 12
- BAKED ARTICHOKE & SPINACH DIP** feta, parmesan & mozzarella, crispy pita chips 13

Salads

- CAESAR** romaine lettuce hearts, shaved grana padano cheese, house-made focaccia croutons 13
add: white anchovies 1
- ORGANIC GREENS** grape tomato, cucumber, carrot ribbons, watermelon radish, balsamic vinaigrette 10
- CHICORY** roman artichoke, roasted carrot, charred eggplant purée, dukkah, pomegranate molasses 14
- BIBB LETTUCE** strawberries, red grapes, goat cheese crumble, lemon-poppy seed vinaigrette 14
- ARUGULA** roasted red & yellow beets, toasted pistachios, burrata cheese, honey-dijon dressing 14
- ADD TO YOUR SALAD:** *grilled salmon* 16 | grilled chicken breast 12 | 3 grilled U-10 shrimp 16*

Raw Bar

served with pickled ginger and shallot mignonette, traditional cocktail sauce, horseradish and fresh lemon

- COLOSSAL SHRIMP COCKTAIL** U-10 colossal shrimp cocktail (*four per order*) 21
- SEAFOOD SAMPLER** 4 shrimp cocktail, 6 oysters*, 6 littlenecks* 50
- LOCALLY HARVESTED OYSTERS*** served on the half shell (*half dozen*) 20
- NARRAGANSETT BAY LITTLENECKS*** served on the half shell (*half dozen*) 13

Pizzas

- MARGHERITA** fresh roma tomatoes, garlic, basil, oregano, olive oil, fresh mozzarella, parmesan 16
- PARMA PROSCIUTTO** fig compote, arugula, white balsamic vinaigrette, mozzarella, parmesan 19
- SHRIMP FRA DIAVOLO** Calabrian chili pomodoro sauce, fresh oregano, mozzarella, pecorino 18
- PESTO** basil pesto, grilled corn, grape tomatoes, mozzarella, fontinella, parmesan 17
- gluten free pizza crust available upon request*

Before placing your order, please inform your server if you or a person in your party has a food allergy

**These items may be raw or under cooked, or may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

Pastas

LOBSTER RAVIOLI squid ink pasta, lobster and ricotta filling, lobster marsala cream sauce, parsley 38

MEZZI RIGATONI traditional bolognese ragu with soffrito and pomodoro, parmesan, fresh basil 25

PEA & MINT RAVIOLI parmesan cream, english peas, parsley, lemon oil, burrata, pecorino crumbs 24

LINGUINE & LITTLENECKS XVOO, shaved garlic, white wine, clam juice, parsley, butter 30

ANGEL HAIR lump crab meat, cherry tomatoes, asparagus, garlic, parsley, grilled corn, Calabrian chili oil 36

PENNE choice of sauce: traditional (pomodoro with fresh basil), genovese (pesto), amatriciana (pomodoro and pancetta), or alla vodka (pink tomato sauce) 17

ADD TO YOUR PASTA: *grilled salmon** 16 | *grilled chicken breast* 12 | *3 grilled U-10 shrimp* 16

whole wheat penne and gluten free penne available upon request

Entrées

FILET MIGNON* tenderloin of beef, creamy mashed potatoes, garlicky spinach, bordelaise sauce, traditional bearnaise 47

NEW YORK STRIP FRITES* sirloin of beef, crispy french fries with truffle mayo and ketchup, grilled asparagus, maître d'hôtel butter, house-made steak sauce 47

GRILLED BONE-IN RIBEYE* blue cheese, creamy mashed potatoes, grilled asparagus, BBQ sauce 59

CG BURGER* pickles, tomato, sweet onion, boston bibb lettuce, cheddar cheese, crispy bacon, french fries with truffle mayo 21

Substitute: THE IMPOSSIBLE™ BURGER **VEGAN • PLANT-BASED**

PAN ROASTED EGGPLANT & MUSHROOMS puttanesca sauce, olive oil roasted spaghetti squash, fresh basil 23

CHICKEN SCALLOPINE pan seared chicken cutlets, creamy mashed potatoes, garlicky spinach, madeira-mushroom gravy, concord grape vincotto 29

STATLER CHICKEN BREAST charred onion, carrot, sugar snap peas, baby potatoes, lemon-thyme jus 30

PORK & CLAMS pork tenderloin, littlenecks, potatoes, linguça, Sagres beer broth, giardineira 28

DAY-BOAT SCALLOPS basil pesto risotto, overnight roma tomatoes, roasted fennel, bacon & corn relish 49

SEARED ATLANTIC SALMON* roasted sweet potato purée, herbes de Provence roasted summer veggies, olive tapenade, micro salad of arugula 31

BAKED SOLE crumb topping, creamy mashed potatoes, broccoli rabe, sicilian eggplant caponata 27

Sides

creamy mashed potatoes 6 | french fries with truffle mayo 6 | sweet potato fries 6

garlicky spinach 7 | grilled asparagus 7

Chapel Grille

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