

SMALL PLATES & STARTERS

Stuffed Quahogs

Stuffed with breadcrumbs, chorizo, onions, peppers with smoked paprika aioli - 4.00 each 3 - 9.00

Oyster Rockefeller ^{GF}

Creamed spinach, applewood bacon, parmesan cheese topped with crispy buttered breadcrumbs 3.00 each | 5 - 13.00

Baked Oyster Sampler ^{GF}

(2) Garlic butter, (2) lemon dill butter, (2) lobster butter all baked & finished with crispy breadcrumbs - 14

Clams Casino ^{GF}

[7] Rhode Island clams, panko, white wine, chives, garlic, parmesan cheese - 12

Portuguese

Mussels/Clams ^{GF}

White beans, white wine, garlic butter, tomato sauce, chorizo, herbs - 12

Steamers ^{GF}

1 1/2 lbs of soft shell clams served with drawn butter and broth - 15

Crab Cakes ^{GF}

(2) Lump crab, corn succotash, chipotle crema, micro greens - 13

Grilled Octopus ^{GF}

Seasoned with cajun spice, arugula, red chili flakes, garlic aioli - 13

RI Style Seafood Pizza ^{AGF}

Scallops, shrimp, lobster, clams, cherry peppers, garlic butter, parmesan cheese - 19

Two Ten Sticky Wings ^{GF}

Brown sugar, soy sauce and oyster sauce - 11

Tuna Wontons ^{AGF}

(6) Fried wontons served with seared sesame tuna and topped with carrot slaw, wasabi aioli and sriracha - 16

Chef's Board ^{AGF}

Fig spread, local New England cheeses, mixed nuts, crostini, stuffed cherry peppers - 17

Short Rib Tacos

Pulled short rib, crispy shallots, crumb boursin cheese - 17

Wings Your Way ^{GF}

Buffalo, honey bbq, thai chili - 11

RAW BAR

Oysters* ^{GF} 2.00 each

Littlenecks* ^{GF} 1.50 each

Jumbo U8 Shrimp ^{GF} 3.75 each

Lump Crabmeat Cocktail ^{GF}

Served with fried naan chips and avocado - 14

Salt Pond Platter* ^{GF}

6 Littlenecks, 4 jumbo shrimp, 12 oysters - 38

Colossal Platter* ^{GF}

20 oysters, 12 littlenecks, 8 shrimp, cocktail lobster & seaweed salad - 98

Lobster Cocktail ^{GF}

1lb cull lobster served with cocktail sauce or drawn butter - 14

PT. JUDITH CALAMARI

Rhode Island Style ^{GF}

Grape tomatoes, kalamata olives & hot peppers with roasted garlic aioli - 11

Thai Chili Style ^{GF}

Tossed in sweet thai chili and finished with sriracha and wasabi aioli - 11

Buffalo Style ^{GF}

Blue cheese crumbles, scallions, cherry tomatoes - 11

Greek Calamari ^{GF}

Kalamata olives, feta cheese, pepperoncini, tzatziki sauce - 11



ORGANIC SALADS & SOUPS

NE Clam Chowder ^{GF} Cup - 4.5 | Bowl - 7

RI Clam Chowder ^{GF} Cup - 4 | Bowl - 6

Clam Cake ^{GF} 6 cakes - 8 | 12 cakes - 13

Tuna Salad ^{GF}

Cabbage/carrot kale slaw mix with crispy wonton noodles topped with seared tuna and soyabi sauce - 17

Power Salad ^{GF}

Quinoa, figs, spinach, avocado, walnuts and raspberry vinaigrette - 11

ADD TO ANY SALAD:

Lobster Salad +18 | Scallops +11 | Cajun Shrimp +9 | Salmon +11
Fried Oysters +8 | Seared Tuna +12 | Grilled Chicken +6

Ask your server about the soup of the day

SANDWICHES

All sandwiches served with fries & pickle. Substitute salad +2

Lobster Roll ^{AGF}

Shredded lettuce, celery, light mayonnaise and lemon zest served on a buttery toasted hoagie roll - 20 *Slider portion available - 15

Lobster Grilled Cheese ^{AGF}

Hand-picked lobster meat, smoked Gouda, pressed sourdough. - 19

Oyster Po'Boy ^{AGF}

Creole remoulade, shredded lettuce and tomato on a buttery toasted hoagie roll - 18

Clam Belly Po'Boy ^{AGF}

Creole remoulade, shredded lettuce and tomato on a buttery toasted hoagie roll - 18

Ask your server about the panini of the day

Organic Mesclun Salad ^{GF}

Organic grape tomatoes, cucumbers & shredded carrots served with a choice of dressing - 9

House Caesar Salad ^{GF}

Organic romaine lettuce, garlic croutons, grana padana cheese with creamy caesar dressing - 9

Caprese Salad ^{GF}

Vine ripened tomato, buffalo mozzarella, fresh basil, balsamic glaze - 10

Brie and Apple Salad ^{GF}

Mixed field greens, sliced tart apples, candied walnuts, brie cheese lemon thyme vinaigrette - 12

Salt Pond Burger* ^{AGF}

Angus beef, applewood bacon, onion relish, horseradish mayo, pepperjack cheese, lettuce and tomato on a toasted brioche bun - 14

Grilled Salmon Gyro

5 oz. faroe island salmon, warm naan, taziki, cucumber, lettuce, tomato, onion, feta - 17

TwoTen Turkey Sandwich ^{AGF}

Sliced turkey cranberry mayo, crisp apple, smoked bacon, brie cheese on toasted sourdough - 13

Chicken Parmesan Sandwich

Breaded chicken cutlet house made marinara, fresh mozzarella, served on a telera roll - 13

PASTA & PAELLA

Lobster Carbonara ^{AGF}

Fresh lobster, Applewood smoked bacon, peas, parmesan, and fettuccine - 28

Linguine & White Clams ^{AGF}

Little necks, fresh chopped clams in a garlic white wine clam broth, chopped peppers, served with garlic toast points - 21

Baked Lobster Mac & Cheese ^{AGF}

Lobster meat, cheddar & Jack Mornay sauce with buttered and toasted breadcrumbs - 25

210 Paella ^{GF}

Lobster, shrimp, scallops, shrimp, chorizo, clams, mussels, spicy red rice, black beans and fresh herbs - 29

Seared Tofu ^{GF}

Black garlic, fish sauce, sauté bok choy, soy pickled egg - 24

Lobster Tortellacci

Shrimp, scallops with a butternut squash and basil cream sauce - 29

^{GF} **Gluten-Free**

^{AGF} **Available Gluten-Free**

Add gluten free homemade pasta to any dish for \$3.

*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 food-borne illness, especially if you have certain medical conditions.

*Shell particles are a naturally occurring element and may sometimes be found in shellfish.

*18% Gratuity will be added to parties of 8 or more.

SEA

Narragansett Beer-Battered Fish & Chips ^{GF}

Fresh fried Atlantic cod served with french fries, house-made tartar sauce and coleslaw - 17

Baked Sea Scallops ^{GF}

Sea scallops baked in lemon dill butter topped with crispy breadcrumbs served with lyonnaise potatoes and vegetables - 26

Baked Atlantic Cod ^{GF}

Fresh Atlantic cod baked in lemon dill butter topped with crispy breadcrumbs served with lyonnaise potatoes and vegetables - 22

Fried Oyster Platter ^{GF}

Crispy fried oysters served with french fries, house-made tartar sauce and coleslaw - 20

Fried Whole Belly Clams ^{GF}

Crispy fried whole belly clams served with fries, house-made tartar sauce and coleslaw - 20

Steamed or Stuffed Lobster ^{GF}

Local steamed lobster served with chef vegetables, red bliss wedges and drawn butter - MKT +7.50 for stuffed

Fried Oyster or Fish Tacos (3) ^{GF}

Shredded Cabbage, cilantro lime yogurt and spicy pepper relish in grilled tortillas - 17

Pan Seared Scallops ^{AGF}

Over a seasonal vegetable risotto topped with a beur blanc sauce - 26

Salmon Piccata ^{GF}

8oz seared salmon over a bed of spinach topped with grape tomatoes and jumbo shrimp - 26

GRILL

Grilled Tuna Steak ^{GF}

Jasmine rice, baby bok choy, cucumber wasabi - Market price

NY Sirloin Strip ^{GF}

Served with arugula, mashed potatoes, béarnaise sauce - 28

Whole Fish of the Day ^{GF}

Grilled with lemon fresh herbs served with a Brussels sprout and sweet potato hash - Market price

Pork Osso Bucco

Sweet mashed, grilled asparagus - 25

Braised Short Ribs

Fried onion strings, braising au jus, garlic mashed potatoes - 26

Steak Oscar

Crab meat, béarnaise sauce, grilled asparagus - 31