



## APPETIZERS

### DEVILED EGGS <sup>GF</sup>

truffle, bacon, chives.....\$2 each

### CLASSIC CALAMARI

hot peppers, cherry tomatoes, marinara.....\$10

### BUFFALO CAULIFLOWER

tempura cauliflower, blue cheese, house-made hot sauce & green onion.....\$11

### FISH TACOS

three flavorful tacos, daily variety of fresh seafood.....\$12

### CRISPY ARTICHOKEs <sup>GF</sup>

artichoke hearts, shaved Parmesan, garlic confit, aioli.....\$12

### SHRIMP & AVOCADO <sup>GF</sup>

4 jumbo shrimp, fresh avocado, arugula, sauce Marie.....\$13

### MUSSELS STARTER <sup>GF</sup>

any of our six varieties.....\$11

### HANDCUT FRITES <sup>GF</sup>

with aioli \$5    Parmesan truffled \$7

## MOULES & FRITES

Mussels served with house frites.....\$19

### RED STRIPE

cherry tomatoes, pesto, garlic, shallots, cream, Red Stripe lager

### MARINARA <sup>GF</sup>

marinara, garlic, shallots, cherry tomatoes, white wine

### POULETTE <sup>GF</sup>

parsley & chive, garlic, shallots, white wine, cream

### MOUCLADE <sup>GF</sup>

curry, garlic, shallots, white wine, coconut milk

### PORTUGUESE <sup>GF</sup>

cherry tomatoes, chorizo, garlic, shallots, cilantro, white wine

### MARINIERE <sup>GF</sup>

thyme, shallots, garlic, leeks, white wine

**GF - GLUTEN FREE**

## SOUPS

house-made using fresh ingredients

### BAKED FRENCH ONION SOUP <sup>GF\*</sup>

caramelized onion soup, Gruyère cheese, crouton.....bowl \$7

### OVEN ROASTED TOMATO SOUP <sup>GF\*</sup>

roasted plum tomato, dill crème fraîche...cup \$4...bowl \$6

### RED STRIPE CLAM CHOWDER

bacon, roasted corn....cup \$4.....bowl \$7

## SALADS

### COBB <sup>GF</sup>

avocado, Gorgonzola, bacon, grilled chicken, hard boiled egg, cheddar, cherry tomatoes, watercress, shallot Dijon vinaigrette.....\$13

### EVERYTHING BUT THE KITCHEN SINK <sup>GF</sup>

romaine, mesclun, cherry tomato, red onion, cucumber, chickpeas, roasted red pepper, house-pickled cauliflower & green beans, niçoise olives, feta cheese & a quartered egg with charred red onion vinaigrette shareable \$16.....individual \$10

### GRILLED CHICKEN & BERRY SALAD <sup>GF</sup>

boneless chicken breast, fresh seasonal berries, goat cheese, mixed greens, roasted almonds, champagne vinaigrette full \$13.....half \$9

### MIXED GREENS SALAD <sup>GF</sup>

tomato, cucumber, red onion, shallot Dijon vinaigrette full \$8.....half \$5

### ROMAINE CAESAR <sup>GF\*</sup>

house-made croutons, Parmesan cheese, Caesar dressing full \$9.....half \$6

#### Grilled Additions:

chicken \$7 shrimp \$8 hanger steak\* \$10 salmon\* \$10

## Summertime Special

### SUPER SIZED SANGRIAS

Red, White or Seasonal  
\$7 each, seven days a week

*Entrées*

**STEAK FRITES\* GF**  
grilled hanger steak & house frites, watercress,  
Gorgonzola butter or bordelaise butter.....\$25

**BRAISED SHORT RIB GF\***  
grilled asparagus, red bliss mashed potato, demi glace...\$25

**ATLANTIC SALMON\* GF**  
charred corn & jalapeño saffron rice, petite arugula,  
avocado salsa.....\$24

**PREMIUM FISH & CHIPS**  
10oz of beer battered cod loin, pickled jalapeño  
tartar sauce, coleslaw, house frites.....\$16

**RED STRIPE PAELLA GF**  
shrimp, mussels, clams, fish, chicken, chorizo, carrots,  
saffron rice.....\$25

**BAKED STUFFED SHRIMP**  
5 jumbo baked stuffed shrimp, choice of one side....\$24

**CHICKEN PARMESAN**  
hand breaded 8oz boneless chicken breast, served on  
a mountain of linguine, with house-made marinara,  
mozzarella & Parmesan cheese.....\$18

**CHICKEN PAILLARD GF**  
8oz grilled marinated chicken breast,  
baby greens, heirloom tomatoes.....\$18

**BEEF STROGANOFF**  
house braised short rib, mushrooms, spinach, sour  
cream, egg noodles.....\$23

**LINGUINE & CLAMS**  
whole & chopped clams, shallots, garlic, white wine  
butter sauce.....\$20

**BOLOGNESE**  
house-made Italian meat sauce, rigatoni, Parmesan  
cheese.....\$18

*SIDES*

- Handcut Frites with aioli **GF** .....\$5
- Parmesan Truffled Frites with aioli **GF** .....\$7
- Linguini with house-made marinara.....\$6
- Red Bliss Mashed Potatoes **GF** .....\$6
- Charred Corn & Jalapeño Saffron Rice **GF** .....\$6
- Grilled Asparagus **GF** .....\$7

**GF - GLUTEN FREE**

*BURGERS*

Served with house frites or greens & a pickle.  
*All burgers may substitute chicken breast.*

**TRUFFLE BURGER\***  
wild mushrooms, truffle-chive aioli, goat cheese, arugula,  
lettuce, tomato, red onion, served with truffle frites....\$17

**RED STRIPE BURGER\***  
Havarti, red onion, guacamole, lettuce, tomato.....\$14

**NAKED BURGER\***  
lettuce, tomato, red onion.....\$12  
add cheese \$1.....add bacon \$1

**VEGGIE BURGER**  
house-made patty, guacamole, lettuce, tomato,  
red onion.....\$10.....add cheese \$1

*SANDWICHES*

**RED STRIPE GRILLED CHEESE  
& TOMATO SOUP\***  
Bel Paese, prosciutto, poached pear, basil pesto.....\$12

TRADITIONAL GRILLED CHEESE..... \$10

\*substitute greens or house frites for tomato soup if desired

**TURKEY BLT**  
roasted turkey, sriracha mayo, lettuce, tomato, bacon,  
pullman bread, frites.....\$11

*LOBSTER SPECIALS*

**HALF POUND LOBSTER ROLL**  
served with RI's Best Frites, coleslaw & a pickle....\$25

**LOBSTER BISQUE**  
cold water lobster, cream sherry, purely decadent...\$10

**HALF POUND LOBSTER MAC & CHEESE**  
the ultimate Mac & Cheese, with a half pound of  
lobster meat.....\$25

**HALF POUND LOBSTER SALAD GF\***  
Caesar or Mixed Greens Salad topped with a half  
pound of lobster meat.....full \$25.....half \$20