



FALL DINNER

FRESH ON ICE

Served with cucumber mignonette,
cocktail sauce, horseradish, & lemon

LOCAL OYSTERS* \$4EA
LITTLENECK CLAMS* \$3EA
COLOSSAL SHRIMP COCKTAIL \$4EA

ISLAND PLATTER*

12 oysters, 8 littlenecks, 8 shrimp cocktail \$100

STARTERS

POINT JUDITH CALAMARI

roasted red peppers, artichokes, capers, white balsamic & basil aioli \$17

ROASTED BRUSSEL SPROUTS

bacon lardons, hazelnuts, pecorino Romano, garlic aioli \$15

MAPLE SRIRACHA CHICKEN WINGS

peppadews, cilantro \$14

CLAMS CASINO

applewood bacon, garlic herb butter, seasoned ritz crackers \$16

ARTISAN CHEESE PLATE

manchego, moody blue, Camembert, pepper jelly,
fresh Spring House grown figs, Block Island honey, crostinis \$22

GRILLED

NEAPOLITAN PIZZA

handmade using the finest Caputo "00" flour and our farm fresh ingredients
gluten-free pizza dough available

MARGHERITA

pomodoro, fresh mozzarella, basil, parmesan, olive oil \$23

SICILIAN

sweet Italian sausage, caramelized onion,
herb ricotta, Pomodoro, mozzarella \$25

FIG & ARUGULA

fig spread, fresh figs, crispy prosciutto, red onion,
mozzarella, and baby arugula \$26

FUNGI

wild mushroom medley, mozzarella, herb ricotta,
baby arugula, truffle oil \$26

Please inform your server of any food allergies that may require special attention.

*This item may be served undercooked. Consuming raw, cooked-to-order, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

SALADS

GARDEN

mixed greens, Belgium endive, tomato, red onion, cucumber, radish, balsamic vinaigrette \$15

BABY SPINACH

anjou pear, pomegranate seeds, red onion, walnuts, gorgonzola, champagne vinaigrette \$17

KALE & ROMAINE CAESAR

garlic herb croutons, parmesan, creamy Caesar dressing \$15

ADD ANCHOVIES \$2

AUTUMN WELLNESS

quinoa, kale, baby spinach, winter squash, beets, red onion, pepitas, dried cranberries, apple cider vinaigrette \$18

*SALAD ADDITIONS:

Chicken Breast \$10 | Salmon* \$15 | Shrimp \$14
| Fried Calamari \$14 | Sirloin Tips \$18

SOUPS

CREAMY TOMATO BISQUE

Basil oil

FRENCH ONION

paprika crouton, gruyere cheese

ENTREES

LONG ISLAND DUCK*

seared duck breast, crispy duck leg confit, wild mushroom & pancetta bread pudding, glazed carrots, black cherry reduction \$42

PAPPARDELLE BOLOGNESE

made with veal, pork, beef & pancetta, topped with parmesan and basil. \$33

FAROE ISLAND SALMON*

roasted autumn vegetable medley, crispy brussel sprouts, whole grain mustard cream \$35

APPLE BRINED PORK CHOP*

sweet potato & pancetta hash, eggplant agro dolce, apple demi glace \$36

N.Y. STRIP*

yukon gold mashed, haricot verts, crispy shallots, truffle demi glace \$44

COD BIANCO

fingerling potatoes, marinated tomatoes, baby spinach, champagne buerre blanc \$34

WINTER SQUASH RISOTTO

roasted squash, butternut puree, sage, parmesan \$28

SIDES

(below all \$8)

ROASTED SQUASH

FINGERLING POTATOES

YUKON GOLD MASHED

HARICOT VERTS

SWEET POTATO & PANCETTA HASH

ROASTED AUTUMN VEGETABLE MEDLEY

GLAZED CARROTS

SWEET POTATO WAFFLE FRIES

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