The Oysters

Oysters on the Half Shell* – 4.00 each
Sold by the half dozen or dozen only
Grilled watermelon champagne mignonette, with cocktail sauce and fresh lemon
Grilled Parmesan Oysters 17.99
Simply delicious
Japanese Style Oysters* 15.99
Chilled and served with miso glaze and wakame
Spring Street Spectacular* See Server for Pricing
One dozen Block Island oysters, topped with caviar, served with a bottle of Veuve Clicquot Yellow Label Brut or Moet & Chandon

Oysters Thermidor 21.99
Sautéed with Maine lobster and Crimini mushrooms, finished with a tarragon beurre monte

For Starters

Lobster Bisque 13.99
Local lobster and a hint of sherry
Sesame Seared Ahi Tuna* 19.99
Sushi grade tuna, seared rare, served over cucumber daikon slaw with pickled ginger, wasabi, soy sauce, and wakame
Sicilian Littlenecks 15.99
Steam in a spicy Chianti marinara sauce, finished with fresh roasted garlic butter
Lamb Lollipops* 18.99
Grilled marinated lamb chops with a sesame ginger noodle salad
Caramelized Sea Scallops 19.99
Caramelized day boat scallops with crispy pancetta and bourbon maple glaze
Sesame Seared Tuna Tacos* 19.99
Sushi grade tuna, seared rare, served over cucumber slaw with pickled ginger, wasabi, soy sauce, and wakame in a flour tortilla
Stuffed Portobello 16.99
Baby spinach, sun dried tomatoes, mascarpone, goat cheese and balsamic drizzle

Salads

Caesar 15.99
Crisp romaine lettuce creamy dressing, and shaved parmesan cheese with herbed croutons
Strawberry Fields Forever 16.99
Fresh strawberries, field greens, crumbled goat cheese, spiced pumpkin seeds, sun dried cranberries, and balsamic vinaigrette
Watermelon Salad 16.99
Feta cheese, cucumbers, tomatoes over grilled watermelon with champagne lemon vinaigrette
Fresh Garden Salad 12.99
Seasonal garden vegetables, house vinaigrette
Add Chicken 9.00 Add 3 Shrimp 12.00

Entrees

Miso Glazed Cod 37.99
Served with forbidden rice and coconut curry roasted corn and edamame succotash
Seafood Cioppino* 43.99
Littlenecks, scallops, shrimp, fresh fish and lobster meat poached with herbs and roasted garlic in a light white wine seafood tomato broth, served over linguine
Blackened Chicken Mac & Cheese 28.99
Pan blackened chicken with julienne vegetables and cavatappi baked in a three cheese mornay sauce, topped with bread crumbs
Grilled Sticky Shrimp 34.99
Marinated in a sweet and spicy Thai sauce over forbidden rice
Linguini and White Clam Sauce 33.99
Littlenecks with fresh herbs and garlic finished in a white wine butter sauce over linguine
Manisses Grilled Swordfish* 42.99
Lobster mashed potatoes and bearnaise beurre blanc
Grilled New York Sirloin* 44.99
Center cut choice New York Sirloin with mushroom bordelaise
Caramelized Sea Scallops 39.99
Lemon chive risotto and citrus butter

Sides

Vegetable Dujour 7 Salad 7
Lobster Mashed Potatoes 15 Forbidden Rice 7

* Consumer advisory 360331: 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. Thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces the risk of good borne illness.