



Libation is from the Latin *libare*, and is defined by Merriam-Webster as an act or instance of drinking ceremoniously. We invite you to join us for a libation of your choosing and celebrate the simple pleasures of good food, good drink, and good friends. Enjoy!

## Small Plates

Chilled Shrimp Cocktail by the piece, served with fresh lemon and cocktail sauce	2.50
“Philly Steak and Cheese” Eggroll thinly sliced prime rib, with American cheese in mini egg roll wrappers, served with a roasted tomato barbecue sauce for dipping	7.95
Lobster Raviolis fresh pasta filled with lobster meat and ricotta cheese, served with a lobster cream sauce	9.95
Chilled Seafood Platter shrimp, smoked oysters, oysters on the half shell, and lobster claws, served with mignonette sauce and traditional cocktail sauce	19.95
Antipasto Vegetable Selections <i>select any three</i> marinated peppers, artichokes, pickled red onions, risotto bites, Tuscan white beans, fried olives, house made mozzarella	7.95
Slider Trio Angus Beef, with lettuce and tomato; Rhode Island Lobster Cake, with citrus mayonnaise and shredded lettuce; House Smoked Pulled Pork, with our Chef’s signature rub	6.95

## Salads

Roasted Beet and Great Hills Blue Cheese tossed with mixed greens, toasted walnuts and dressed with a toasted walnut vinaigrette	7.95
Grilled Hearts of Romaine Caesar grilled crisp hearts of romaine served with focaccia croutons, roasted corn, and our white balsamic Caesar dressing	5.95

***Please inform your server of any food allergies***

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*



## Grilled Pizzas

Barbecue Chicken Pizza	9.95
grilled chicken, roasted tomato barbecue sauce, with shaved onions and Pepperjack cheese	
Tomato and House Mozzarella	9.95
vine ripened tomatoes and hand stretched mozzarella layered with basil and a drizzle of extra virgin olive oil	
Baby Spinach Salad Pizza	9.95
a crispy grilled pizza shell topped with our signature spinach salad and dressed in a light vinaigrette	

## Sandwiches

Certified Angus Beef Burger	7.95
a six ounce ground patty served with crisp lettuce and vine ripe tomato	
Rhode Island Lobster Salad	15.95
local lobster meat tossed with just a hint of lemon mayonnaise served on a toasted roll	
Turkey Club Sandwich	6.95
triple decker, bacon, lettuce, and tomato	
Chipotle Grilled Chicken Torpedo	6.95
with Pepperjack cheese, crisp bacon and spicy chipotle mayonnaise	
Fried Plum Point Oyster Roll	14.95
Locally grown plum point oysters, tossed in a light flour breading, quickly fried and served on a toasted roll with baby arugula, lemon aioli, and a side of spicy horseradish ketchup	

*All sandwich selections are served with our hand cut potato sticks and freshly made coleslaw.*

## Chef Selections

Grilled Tenderloin	21.95
six ounce tenderloin served over wilted spinach, with sautéed mushrooms, Tuscan fried potatoes and a cabernet thyme reduction	
Salmon Mignon	21.95
pan roasted salmon mignon with olives, roasted peppers, garlic, sundried tomatoes, and artichokes, tossed with a lemon emulsion	
Braised Statler Breast of Chicken	14.95
served with capers, olives, tomatoes, cracked black pepper, and Parmesan fried polenta	
Seared Rare Tuna	16.95
served with tossed field greens, lemon vinaigrette and fresh lemon zest	