

APPETIZERS

Crispy fried Brussel Sprouts
smoked bacon • cider Vinegar •
candied walnuts • maple aioli \$10

Garlic & Gorgonzola Bread
rustic bread • garlic aioli • roasted red peppers
• melted Gorgonzola cheese \$6

Seafood Martini
colossal white shrimp • hand-picked Maine lobster
meat • jumbo lump crab • seaweed salad
• remoulade \$18

Jumbo Lumb Crab Cake
lobster horseradish Creme Fraiche,
saffron onion confit \$15

Oven fired Bone Marrow
beet infused Dijon mustard,
grilled bread and watercress salad \$12

Baked New England Camembert
cranberry walnut toast
• grilled apricot & prosecco marmalade \$14

Mediterranean Calamari Fritti
Kalamata olives • artichokes • caper berries • Feta
• cherry peppers • EVOO • fresh lime \$11

P.E.I. Mussels Poulette *
garlic, herb, and Chardonnay wine sauce
with a touch of cream \$9

Ricotta Lobster Gnocchi
chunky Maine lobster • smoked bacon
green Peas • cheese fondue \$15

RAW BAR

ALA CARTE

GRANDE \$18
2 shrimp
2 clams
2 East Coast oysters
2 oz. Jumbo Lump crabmeat

East Coast Oysters \$2.75/pc
Point Judith Clams \$2/pc
Cherry Stones \$2/pc
Colossal White Shrimp \$3.95/pc
Jumbo Lump Crabmeat \$16/ 3oz.

ROYALE \$42
4 shrimp
6 clams
6 East Coast oysters
3 oz. Jumbo Lump crabmeat

SOUPS AND SALADS

Abigail's Baby Leaf Spinach Salad *
Crumbled goat cheese • sun-dried cranberries • roasted almonds • crisp bacon • lemon vinaigrette \$7

The Organic Iceberg Wedge *
bacon lardon • toybox tomatoes • Bermuda Red onion • smokey blue crumbles • candied walnuts
• buttermilk Ranch • grated carrot • garden herb oil \$10

Pettibone's Chopped Salad *
Iceberg & Romaine lettuces • tomatoes • cucumbers • garbanzo beans • apples • carrots • avocado
• bell peppers • hard-boiled egg • red onions • Feta cheese • fresh lemon juice • herb-infused E.V.O.O. \$9

Abigails Kale *
roasted cauliflower • red grapes • Burratta • balsamic \$12

Classic Caesar Salad
Romaine lettuce • garlic herb croutons • Parmesan ribbons • house-made Caesar
• Cherry Confetti tomatoes \$7

Black Bean Soup
sour cream • Haas avocado puree • pico de gallo • tortilla strips • Cheddar Jack cheese \$6

French Onion Soup "Paris Market Style"
toasted garlic herb crouton • Muenster & Swiss \$9

Butternut Squash Bisque *
topped with toasted pumpkin seeds \$7

* indicates gluten free