



STARTERS

CRISPY CALAMARI

Lightly breaded, sautéed with olives, banana peppers, garlic, tomatoes, served with marinara • 14

LITTLE NECKS BRISTOL STYLE

Local little necks, beer, garlic, chorizo, kale • 16

LOCAL RHODE ISLAND STUFFIES

Two local quahogs "casino style", herb breadcrumbs • 9

MUSSELS

Choice of Pomodoro, spicy Fra Diavolo, or Garlic & Wine • 13

LOCAL CLAM CAKES

½ dozen, house made crispy fritters, full of clams • 8

MACHO NACHOS

Tons of tortilla chips, topped with homemade chili, melted cheddar and jack cheese, diced tomatoes, sour cream, guacamole, salsa, & jalapenos • 19

WINGS

Buffalo, Asian Sweet Chili, BBQ, Cajun, Salt & Pepper • 11
-- Make it boneless for \$1 --

CRAB CAKES

Pan seared jumbo lump crab cake, mango salsa • 14

MOZZARELLA STICKS

Served with house made marinara • 10

THE QUICK BITE

SERVED WITH YOUR CHOICE OF FRENCH FRIES,
HOUSE MADE COLE SLAW, OR MIXED GREENS - SWEET POTATO FRIES \$2

★ ½ LB HAMBURGER

Angus beef grilled to perfection, lettuce, tomato on a brioche roll • 11

– Add American, Cheddar, Bleu Cheese, Swiss, \$1 –

★ DAVENPORT BURGER

Angus beef burger, topped with American cheese, bacon, & Swiss with lettuce, tomato, brioche bun • 13

★ HOUSE BURGER

Angus beef burger, grilled mushrooms, onions, cheddar • 14

GRILLED CHICKEN CAESAR WRAP

Grilled chicken, romaine, Caesar dressing flour tortilla wrap • 13

CRISPY FISH SANDWICH

Crispy hand battered haddock on a brioche roll, served with homemade tartar sauce • 14

LOCAL LOBSTER ROLL

A New England tradition...fresh Maine lobster folded into a velvety salad, served on a roll • MARKET



FISH TACOS

Beer battered local catch of the day, topped with mango salsa • 14

TURKEY CLUB

Triple decker with bacon, lettuce, tomato, & mayo • 13

BACON RANCH TENDER WRAP

Crispy chicken tenders, bacon, lettuce, tomato, ranch dressing • 13

SOUP & SALAD

LOCAL NEW ENGLAND CLAM CHOWDER

Local clams, celery, bacon, potatoes in a creamy broth • 7

MIXED GREENS SALAD

Baby field greens, cucumbers, tomatoes, red onion, balsamic vinaigrette • 8

CAESAR

Romaine, Parmigiano, creamy dressing, garlic croutons • 11

CAPRESE

Sliced fresh mozzarella, tomatoes, onions, fresh basil, balsamic glaze • 13

CALIFORNIA SALAD

Baby field greens, fresh apples, cashews, crumbled bleu cheese, citrus vinaigrette • 15

CRANBERRY SALAD

Baby field greens, cashews, dried cranberries, sun-dried tomatoes fresh mozzarella, balsamic vinaigrette • 15

★ ADD TO ANY SALAD -GRILLED OR BLACKENED-
CHICKEN \$5, STEAK \$7, SHRIMP \$9, AHI TUNA \$8, SALMON \$8

THE MAIN DISH

LOCAL FISH & CHIPS

Hand dipped, Guinness battered haddock, French fries & Cole slaw • 16

LOCAL CRISPY CLAM STRIPS OR WHOLE BELLY CLAMS

-In a Roll or Platter-
lightly battered and crispy, served with French Fries & Cole slaw • MARKET

SEAFOOD FRUTTI DI MARE

Sautéed shrimp, scallops, little necks, mussels, & calamari in a marinara sauce or spicy Fra Diavolo sauce over linguine • 26

LINGUINI & CLAMS

Local Little necks with white wine, garlic, & olive oil • 17

GRILLED SALMON

Topped with mango salsa, served with rice and seasonal vegetables • 20

BAKED COD

White wine butter sauce, topped with Ritz cracker crumbs, rice, seasonal vegetables • 16

★ STEAK TIPS

Marinated in a zesty BBQ sauce, grilled to your liking, served with mashed potatoes and seasonal vegetables • 19

PENNE ALA VODKA

In a sauce of tomato, vodka, prosciutto, touch of cream • 15

CHICKEN PICATTA

Breast of chicken sautéed with capers, white wine, and lemon served with rice and seasonal vegetables • 17

★ SESAME ENCRUSTED AHI TUNA

cooked to your liking and served with rice and seasonal vegetables • 25



We Support our Local Farmers

★ CONSUMER ADVISORY WARNING FOR RAW FOODS: IN COMPLIANCE WITH THE DEPARTMENT OF HEALTH WE ADVISE EATING RAW OR UNDER COOKED MEAT, POULTRY, OR SEAFOOD POSES A THREAT TO YOUR HEALTH. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. 20% GRATUITY ADDED TO PARTIES 8 OR MORE