



JAMESTOWN FISH SOUP 10

A spicy puréed mediterranean soup made with the daily catch, tomato, saffron, fennel, and a Gruyère frico. No shellfish.

LOBSTER BISQUE 13

Made with intense R.I. lobster stock and madeira - garnished with salsify

GULF SHRIMP 15

Untreated shrimp, dressed with lemon and olive oil and served with sesame seaweed salad.

SEA SCALLOPS 15

Grilled George's Bank scallops, served with arugula and tomato.

*TUNA & BLOOD ORANGE 16

Raw sashimi quality east coast yellowfin tuna, dressed with olive oil, cilantro, and hot pepper.

MUSSELS 13

Steamed local mussels with black pepper, white wine and parsley.

*OYSTERS & CLAMS 15

Three local oysters & three local littlenecks served with mignonette & Keith's cocktail sauce

RADICCHIO TREVISANO & ENDIVE 12

Roasted Trevisano radicchio, endive & arugula, dressed with Piemontese bagna caoda sauce

RED GEM LETTUCE SALAD 12

Red baby gem lettuce salad and roasted beets dressed with hazelnuts, Banyuls vinegar and shaved Rembrandt cheese

UNCLE JOE'S EGGPLANT 13

A full flavored dish created by our friend Joe Bruno. Roasted strips of eggplant marinated with tomato, capers, olives, garlic, hot pepper and vinegar. Served room temperature with goat cheese

HOMEMADE MOZZARELLA & ROASTED PEPPERS 13

Made with narragansett creamery curd

SALUMI APPETIZER 20

Local salumi from Daniele. Finocchiona, sopressata, capicola, mortadella & prosciutto with cured olives and piave vecchio

CHEESE 16

A selection of four world class cheeses brought to us by Milk & Honey in Tiverton, R.I.



VEGETABLES 24

We are happy to prepare a vegan or vegetarian entrée for you based on the vegetables you see on this week's menu. Please let us know your preferences or if there is something we should avoid

JAMESTOWN FISH COOKPOT 39

Our signature dish made with R.I. seafood - half a hardshell lobster, clams, mussels, scallops, white fish, leeks, tomatoes, saffron, garlic, hot pepper, pernod, fingerling potatoes and chourico, served with grilled bread.

SEA SCALLOPS 32

George's Bank scallops seared on the plancha and served with carrot purée and green olive tapenade

LOBSTER LINGUINE 39

R.I. lobster tossed with truffled lobster - coral butter and fresh linguine «contains gluten»

LINGUINE & CLAMS 24

Our version is made with R.I. littleneck clams that are freshly shucked in house and tossed with garlic, olive oil, black pepper and parsley. We do not use any wine, butter or cheese, so expect the pure flavor of the sea. «contains gluten»

DOVER SOLE 45

Sustainably farmed in Spain. Roasted whole and served on the bone with spinach and grenobloise sauce «contains gluten»

SKATE 27

Locally caught Skate, served «a scapece» with peppers, onions, potato and a light vinegar based sauce «contains gluten»

*TUNA 30

Local yellowtail tuna, coated in herbs and seared on the plancha - served with spiced eggplant and salsa verde

HALIBUT 32

Slow roasted east coast halibut served with local corn, nardello pepper, tomato and cilantro pesto

BEEF SHORT RIB 28

Red wine braised short rib of grass fed beef served with parsnip purée and brussels sprouts

*Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Please alert us of any allergies. Our menu descriptions do not necessarily mention every ingredient in each dish and we want to protect you from cross contamination.