

THE GRILL

THE GRILL

RAW BAR

North East Oysters * - 1/2 Dozen <i>Trio of Sauces</i>	17
Lobster Cocktail <i>European Cocktail Sauce</i>	23
Crab Cocktail <i>Citrus Dressing</i>	19
Colossal Shrimp Cocktail <i>Cocktail Sauce & Horseradish</i>	19
Specialty Seafood Tower * <i>Oysters, Lobster, Crab & Shrimp</i>	75

SIGNATURE COCKTAILS

Forty1° North Cooler <i>Fresh Basil & Lime Muddled with Grey Goose Vodka & Simple Syrup</i>	14
Green Tea & Ginger <i>Hendrick's Gin, Ginger Liquor & Freshly Brewed Green Tea</i>	13
Mid-Summers Night <i>Crème de Violet & Prosecco</i>	14
On the Docks <i>10 Cane Rum, Lime Juice, Simple Syrup & Passion Fruit Purée</i>	14
Dark & Stormy <i>Goslings Rum & Ginger Beer</i>	13
Light & Breezy <i>10 Cane Rum & Ginger Beer</i>	13
Strawberry Bliss <i>Triple Sec, Orange Juice, Lime Juice, Purée & Sliced Strawberries Topped with Champagne</i>	14

APPETIZERS

Tuna Sashimi * <i>Jicama, Seaweed Salad & Soy Ginger Glaze</i>	18
Charcuterie & Cheese Plate <i>Truffled Salami, Coppa & Prosciutto di Parma</i>	19
Rhody Royal Mussels <i>Saffron White Wine & Shallot</i>	16
American Kobe Beef Carpaccio * <i>Watermelon Radish Salad</i>	19
Maine Jonah Crab Cake <i>Orange & Fennel Salad</i>	18
Chilled Cucumber Soup <i>Tomato & Mozzarella</i>	10
Lobster & Tomato Bisque <i>Sweet Corn Pudding</i>	11

We support local sustainable agriculture. Our vegetables come from Rhode Island farms when in season, and we use organic ingredients whenever possible. Our offerings change daily according to availability.

SALADS

Raspberry Cured Pork Belly <i>Frisee & Poached Egg</i>	14
Forty1° North Caesar <i>Garlic Croutons & White Anchovies</i>	13
The Grill Salad <i>Candied Nuts, Shallot & Chardonnay Vinaigrette</i>	11
Crispy Artichoke <i>Organic Greens & Lemon Vinaigrette</i>	13
Tuna Niçoise * <i>Oven Roasted Tomatoes & French Beans</i>	19
Spinach & Goat Cheese Quiche <i>Oven Roasted Tomatoes & Herbs</i>	15
Wedge Salad <i>Bacon Bits & Blue Cheese Dressing</i>	12

SANDWICHES

The Grill Burger * <i>Dry-Aged Angus, Morrels, Cheddar & Smoked Bacon</i>	17
Lobster Sliders <i>Lettuce & Silver Dollar Roll</i>	22
Truffled Grilled Cheese & Tomato	16
Chicken BLT <i>Herb Focaccia</i>	16
New York Strip * <i>Roasted Red Peppers & Goat Cheese on a Baguette</i>	19
Classic Reuben <i>Multi-grain Roll</i>	19

ENTREES

6 oz. Filet Mignon *	29
8 oz. Dry-Aged New York Strip *	29
Caramelized Dayboat Scallops <i>Mascarpone, Arugula Pesto, Polenta & Pea Shoots</i>	37
Crispy Free Range Chicken <i>Scallion Potato & Tarragon Jus</i>	30
The Grill Vegetable Tasting <i>Four Different Presentations</i>	27

SIDES

Truffle Fries & Parmesan	10
Tater Tots	9
Grilled Asparagus	8
Grilled Broccolini	8
Sautéed Spinach	8

SAUCES

Blue Cheese Butter	2.50
Bearnaise Sauce	
Red Wine & Shallot Demi Glace	
Green Peppercorn Sauce	
House Made Steak Sauce	

* Consumption of raw or partially cooked foods can increase your risk of illness. Consumers are advised to order seafood and other food from animals thoroughly cooked.