# Christies

# PU PU PLATTER spring rolls, Chinese BBQ ribs, shrimp toast, chicken sate, pork dumplings \$19

\*\*\* TERENCE FEURY \* EXECUTIVE CHEF \*\*\*

# RAWBAR

Oysters*	1.85 each
Clams*	1.25 each
Shrimp Cocktail	2.50 each
Tuna Poke*	12

### SNACKS

NY System Hot Weiner	3
"all the way"	
Crab Tater Tots remoulade	7
Clam & Corn Cakes herb aioli	6
Veggie Spring Rolls chili dipping sauce	5
Crispy Shrimp Tempura chili sauce, spicy mayo	9

# APPETIZING

Salt and Pepper Calamari	11
Smoked & Fried Wings with house hot sauce, 9pcs.	12
Grilled Shishito Peppers miso, sesame, parmesan	6
Chinese BBQ Ribs Hoisin glaze	12
Duck Tacos sweet soy, pineapple slaw	10
Grilled Curry Cauliflower mint yogurt, toasted peanuts	7

### BOWLS

New England Clam Chowder			5
General Tso's Chicken broccoli, jasmine rice			11
Beef Jerky Fried Rice smoked pork, vegetables, egg, potato	chips	12	vegetarian 10
Rhode Island Mussels grilled lime, sriracha, scallions			12

### GREENS

RI Mushroom Salad spinach, bacon, wasabi ranch			10
Beets arugula, candied walunts, goat cheese, golden beet vinaigrette			7
Thai Salad oranges, cashews, ginger lime vinaigrette	7	with chicken 12	with steak 18

# SANDWICHES

Ultimate Chicken Sandwich Black bean, chili, kimchee, toasted potato bun	8
Lobster Roll chips and kaleslaw	22
Christie's Burger * American cheese, lettuce, pickle, special sauce, toasted bun	9

Add bacon, mushrooms or onions: each 2

3

# PLATES

Grilled Salmon* celery root, cucumber kimchee	18
Pan Roasted Cod* soba noodles, miso broth, brussels sprouts	22
Fried Half Chicken warm buttermilk biscuits, maple chili butter	14
Steak Frites* Sirloin Strip, hand cut fries, bistro butter	19
Scallops and Pork Belly baby vegetables, pomegranate, lime	19

Hand Cut Fries \*\*\* Spaghetti Squash Gratin \*\*\* House Salad \*\*\* Kale Slaw \*\*\* Warm Buttermilk Biscuits

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