

# Christie's

## COCKTAILS

8

### Champagne Cocktail

*Segura Viudas cava, sugar cube, bitters*

### Classic Vesper

*gin, vodka, Lillet*

### Margarita

*Lunazul tequila, lime, triple sec*

### Lemoncello Martini

*citrus vodka, fresh lemon, lemoncello*

### Gin Twist

*dry gin, framboise, blueberry, ginger beer*

### Caipirinha

*Soul cachaca, lime, brown sugar*

### Sidecar

*Maison Rouge cognac, lemon, triple sec*

### Mint Julep

*Evan Williams bourbon, sugar, mint, bitters*

### Modern #2

*Famous Grouse scotch, Sloe gin, grenadine, absinthe*

### Scorpion Bowl

16

## WINES BY THE GLASS

### SPARKLING

Segura Viudas Brut Cava

8 / 30

### WHITE

Robert Mondavi Sauvignon Blanc

7 / 26

Corvo Pinot Grigio

6 / 22

Drouhin 'White Burgundy'  
Chardonnay

9 / 34

### ROSE

Ch. Beaulieu Rose de Provence

8 / 30

### RED

Querceto Chianti

6 / 22

Perrin Cotes du Rhone

7 / 26

Robert Mondavi  
Cabernet Sauvignon

9 / 34

## DRAFT BEERS

Narraganset

3

Victory Prima Pils

5

Seasonal Rotation

5

Allagash White

6

Grey Sail Flying Jenny

6

Bantam Cider

6

Lagunitas IPA

6

## CANNED & BOTTLED BEERS

Bud Light 12oz

3

Miller High Life 16oz

3

Pabst Blue Ribbon 16oz

3

Narragansett 16oz

3

Budweiser 16oz

4

Coors Original

4

Oscar Blues Dales Pale Ale

6

Modelo Especial

5

## CITYWIDE SPECIAL

Shot of Jameson  
& High Life Pony

5

# Christie's

## RAW BAR

Oysters* (6 pc.)	16
Clams* (6 pc.)	11
Shrimp Cocktail (4 pc.)	12
Tuna Poke*	12

## SNACKS

Crab Cakes <i>remoulade</i>	14
Clam & Corn Cakes <i>herb aioli</i>	8
Veggie Spring Rolls <i>chili dipping sauce</i>	8
Grilled Shrimp <i>tomato salsa</i>	12

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

## APPETIZING

Rhode Island style Calamari	12
Smoked & Fried Wings <i>with house hot sauce, 9pcs.</i>	12
Grilled Shishito Peppers <i>miso, sesame, parmesan</i>	9
Chinese BBQ Ribs <i>Hoisin glaze</i>	12
Fish Tacos <i>salsa verde</i>	12
Grilled Local Corn <i>chipotle mayo, queso fresco, lime</i>	8

## BOWLS

New England Clam Chowder	6
Stir Fried Noodles <i>summer vegetables</i>	11
Rhode Island Mussels <i>white wine, garlic, baguette</i>	12

## SALADS

Heirloom Tomato <i>pickled onion, burrata</i>	12
Caesar <i>sour dough, croutons</i>	8 with chicken 15 with steak 19
Mixed Baby Greens <i>balsamic vinaigrette</i>	10

## SANDWICHES

Ultimate Chicken Sandwich <i>Black bean, chili, kimchee, toasted potato bun</i>	8
Lobster Roll <i>chips and coleslaw</i>	24
Christie's Double Burger * <i>American cheese, lettuce, pickle, special sauce, toasted bun</i>	12
<i>Add bacon, mushrooms or onions: each 2</i>	

## PLATES

Grilled Salmon* <i>pea purée, jasmine rice</i>	22
Pan Roasted Sole* <i>bok choy, carrot coco vinaigrette</i>	24
Roast Half Chicken <i>salsa verde</i>	21
Steak Frites* <i>Sirloin Strip, hand cut fries, bistro butter</i>	28
Lobster <i>broiled or steamed with butter</i>	mp

## ADDITIONS

Hand Cut Fries \*\*\* Cucumber Kimchee \*\*\* Scallion Rice \*\*\* Potato Salad \*\*\* Cole Slaw \*\*\* Corn on the Cob 6

\*This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked. If you have any food allergies, please bring them to your server's attention.