

For STARTERS

DEAD *eye*
DICK'S

FRESH BAKED PARKER HOUSE ROLLS	6
<i>honey butter & pepper jelly</i>	
HONEY SOY EDAMAME ^{GF}	8
<i>sea salt, sesame, honey-soy dipping sauce</i>	
SALT & PEPPER CALAMARI	14
<i>dusted in Chef's special flour mix, flash fried with cherry peppers, wasabi aioli drizzle, sweet chili sauce</i>	
CRAB CAKES	17
<i>light on the cake, heavy on the crab. Pan-seared with green chili aioli</i>	
CHEESY FRIES	8
<i>a house favorite! melted Vermont cheddar bechamel add bacon 2.50</i>	
'HI NEIGHBOR' MUSSELS	16
<i>Narragansett lager-steamed with chorizo, white bean, fennel, lemon, cilantro, dipping bread</i>	
SWORDFISH BITES	12
<i>your choice: ➡ beer-battered with honey mustard ➡ blackened with chive sour cream</i>	
SMOKED BLUEFISH DIP	14
<i>saltines, variety of house pickles</i>	
SCALLOP TOSTADAS	17
<i>blackened scallops, avocado, arugula, pickled red onion, agave-chili glaze, scallion pancake</i>	
TUNA TARTAR* ^{GF}	16
<i>diced fresh tuna in citrus soy marinade, mango, cucumber, hijiki seaweed, sushi rice</i>	

SOUPS *on*

RHODE ISLAND CLAM CHOWDER ^{GF}	7
<i>loaded with clams in a RI-style clear broth</i>	
NEW ENGLAND CLAM CHOWDER	8
<i>our version of the classic, creamy favorite</i>	

SALADS

CLASSIC CAESAR	11
<i>chopped romaine, house-made dressing, asiago cheese, seasoned croutons</i>	
WEDGE ^{GF}	12
<i>iceberg, carrot, cucumbers, tomatoes, red onion, crispy prosciutto, house-made blue cheese dressing</i>	
WATERMELON & MOZZARELLA ^{GF}	12
<i>arugula, watermelon, cucumber, baby mozzarella, onion-citrus vinaigrette</i>	
SUMMER SHRIMP SALAD ^{GF}	20
<i>grilled shrimp, arugula, cucumber, mango, tomatoes, red onion, grilled corn, apple cider vinaigrette</i>	

ADDITIONS

Chicken	5	Steak*	12	Lobster Salad	19
Shrimp.	10	Salmon.	10		

Substitutions may incur charges. Sub Salad \$2

Please inform server of any food allergies

^{GF} Gluten Free

* WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish & eggs may increase the risk of food-borne illness.



Raw BAR

CHILLED LOBSTER TAIL ^{GF}
cocktail sauce & lemon

◆ \$18 ◆

LITTLENECK CLAMS* ^{GF}
raw or steamed
\$2.50/PIECE ◆ \$25/DOZEN

DAILY SELECTION
OF OYSTERS* ^{GF}
raw, cocktail sauce, house mignonette
\$3/PIECE ◆ \$30/DOZEN

JUMBO SHRIMP
COCKTAIL ^{GF}
cocktail sauce & lemon
◆ \$3.50 EACH ◆

PEEL & EAT SHRIMP ^{GF}
old bay tossed, cocktail sauce
◆ \$12 / HALF LB. ◆

HARBOR PLATTER* ^{GF}
2 oysters, 2 clams,
2 jumbo shrimp,
2 lobster claws with
spicy cocktail sauce
& house mignonette
◆ \$24 ◆

SALT POND PLATTER* ^{GF}
dozen oysters, 1/2 dozen
clams, 6 jumbo shrimp,
lobster tail with spicy
cocktail sauce, remoulade
& house mignonette
◆ \$85 ◆

DRESSINGS



Apple Cider Vinaigrette
Onion Citrus Vinaigrette
Balsamic Vinegar & Olive Oil
Blue Cheese
Caesar
Ranch
Thousand Island

FROM THE SEA

SWORDFISH **31**
grilled with warm grain, asparagus & fennel salad, basil-citron vinaigrette

MARKET FISH **MKT**
daily fresh fish from our market, celery root puree, seasonal veg, lemon citronette

SALMON **26**
coconut broth, wild rice & farro, green beans

SHRIMP & GRITS^{GF} **26**
jumbo shrimp sauteed southern-style, pepper, onions, prosciutto, smoked gouda grits

TUNA SOBA BOWL **27**
sesame-wasabi encrusted, seared med-rare, chilled soba noodle veggie salad, Ponzu vinaigrette, bok choy

FRA DIAVOLO "FRESCA" **29**
mussels, clams, shrimp & scallops with whole roasted cherry tomatoes, red pepper oil, fresh herbs, shaved asiago over fettuccini

CLAMS & FUSILLI **26**
littleneck clams over fusilli pasta, traditional NE-style broth, dollop sundried tomato pesto

FISH *and* CHIPS **20**
pub-style with beer batter and crispy panko crust, fries, red cabbage slaw

STEAMED LOBSTER^{GF} **MKT**
1¼ pound lobster steamed with baked potato, corn on the cob

LOBSTER TRUFFLE FETTUCCINI **30**
lobster sautéed in white truffle cream sauce over fettuccini.

HOT OR COLD LOBSTER ROLL **24**
heaps of hot buttery lobster or cold lobster salad on brioche bun, fries



FROM the FARM

FILET MIGNON^{GF*} **34**
grilled with crispy brussel sprouts, chimichurri mash, demi glace

SURF *and* TURF^{GF*} *petit filet, mashed or baked potato, green beans, demi glace and choice of:*
 Jumbo Shrimp **36** Seared Scallops **39** Whole Lobster **MKT**

STEAK FRITES^{*} **31**
12 oz strip steak with mushroom demi, fries

STATLER CHICKEN **25**
gouda-stuffed, bacon-espresso jam, pan jus, garlicky spinach, mashed potato

VEGGIE NOODLE BOWL^{GF ♦} **23**
seasonal vegetables, tumeric rice noodles, soy chili broth, paprika oil. Option to add:
 Chicken **5** Shrimp **10** Salmon **10** Steak **12**

DEAD EYE'S BURGER^{*} **18**
hand-formed ½ lb. prime angus beef topped with fried oysters, VT cheddar, garlic mayo, relish on brioche bun with fries.

BUILD A BURGER^{*} **14**
build it the way you like it! hand-formed ½ lb. prime angus beef with lettuce, tomato, onion, fries
 add cheese { swiss, cheddar, american } **1** | add bacon **2.50** | add mushrooms or onions **2**

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