



### **JAMESTOWN FISH SOUP 10**

*The chowder of the mediterranean. A spicy puréed soup made with the daily catch, tomato, saffron, fennel, hot pepper and a Gruyère frico. No dairy or shellfish.*

### **CHILLED SPRING SOUP 12**

*Made with the first of everything green - peas, asparagus, spinach and pistachio with crème fraîche and bacon dust*

### **OCTOPUS 15**

*Spanish octopus salad with fingerling potatoes, olives, capers, lemon, red pepper and mâche salad.*

### **SARDINES 14**

*Fresh sardines prepared venetian style "in saor," with onions, raisins, pignoli, champagne vinegar and spices*

### **\*OYSTERS & CLAMS 15**

*Three R.I. Umami oysters & three local littlenecks served raw with mignonette and Keith's cocktail sauce*

### **PEEKYTOE CRAB 15**

*Maine rock crab with fresh avocado, dressed with lemon, olive oil, cilantro and espelette pepper*

### **UNCLE JOE'S EGGPLANT 12**

*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 12**

*Made with narragansett creamery curd*

### **GEM LETTUCE SALAD 12**

*Baby gem lettuce salad and roasted beets dressed with hazelnuts, Banyuls vinegar and shaved Rembrandt cheese*

### **MIXED LETTUCES 10**

*with gorgonzola cheese*

### **CHEESE 16**

*Bonne Bouche «goat-VT», Vermont Shepherd «sheep-VT», Hooligan «cow-CT» and Stilton «cow-GB»*



### **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 what your preferences are 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, scrod, leeks, tomatoes, saffron, garlic, hot pepper, pernod, fingerling potatoes and chourico.*

### **LOBSTER & CRAB LINGUINE 39**

*Local lobster and Maine peekytoe crab tossed with truffled lobster butter and fresh linguine*

### **SEA SCALLOPS 32**

*Seared on the plancha and served with spring vegetables, celeriac purée and espelette pepper.*

### **TUNA 30**

*Local bigeye tuna, coated in herbs and seared on the plancha. Served with peperonata, fennel and green olive tapenade*

### **TURBOT 40**

*Sustainably farmed Spanish sole served on the bone with grenobloise sauce, sautéed spinach & roasted potatoes.*

### **SWORDFISH 29**

*Esat coast line caught swordfish coated with sesame seared on the plancha and served with spiced eggplant and salsa verde*

### **SILVER SNAPPER 26**

*Locally caught scup seared on the plancha and served with sautéed spinach, tomatoes, and espelette pepper.*

### **LINGUINE & CLAMS 24**

*Our version, 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.*

### **VEAL 39**

*Humanely raised veal loin from Rochester, NY. Served with springtime vegetables and farro to.*

\*Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness