

EAST LANDING

APPETIZERS

Focaccia ♦ 6

Rosemary, roasted garlic focaccia with roasted tomato-basil infused olive oil

Antipasto ♦ 24

Soppressata, prosciutto, mortadella, fresh mozzarella, provolone and grana padano cheese served with olives, crostini and fig jam

Parmesan French Fries ♦ 12

Hand cut fries tossed with pecorino romano and garlic, served with comeback sauce

Onion Rings ♦ 14

Buttermilk soaked hand breaded onion rings, served with comeback sauce

Sticky Hog Wings ♦ 18

Hoisin-honey glazed pork wings garnished with sambal ranch, green onions and sesame seeds

Calamari ♦ 18

Fried local squid tossed with roasted garlic and banana peppers, served with marinara sauce

Mussels Frites ♦ 18

Herb butter and white wine steamed mussels, sauteed Chourico and roasted tomato clam broth hand cut fries with roasted shallot aioli

Tuna Tartare ♦ 22

Soy-ginger marinated Ahi tuna, avocado, sesame wonton chips

SOUP & SALAD

New England Clam Chowder ♦ 9

Made with RI quohogs. Served with oyster crackers.

Caesar Salad ♦ 15

House dressing, romaine lettuce, grana padano parm, focaccia croutons white anchovy garnish

House Salad ♦ 15

Mixed greens, heirloom cherry tomatoes, red onion, roasted pepper, focaccia croutons

Burrata Salad ♦ 18

Vine-ripened tomatoes, mozzarella and burrata cheeses, roasted tomato-basil vinaigrette, balsamic glaze

Corn and Quinoa Salad ♦ 18

Arugula, tricolor quinoa, roasted corn, cherry tomatoes, almonds, radish, avocado, beets, ginger dressing

Add protein

+8 Mahi, +8 Grilled Chicken, +9 Shrimp

RAW BAR

Oysters ♦ 3

CherryStone Clams ♦ 2

Shrimp Cocktail ♦ 4

Medium Platter ♦ 31

6 Oysters, 4 Clams, 2 Shrimp

Large Platter ♦ 71

12 Oysters, 12 Clams, 4 Shrimp

Clams Casino ♦ 18

East Landing Rockefeller ♦ 22

ENTRÉES

Fish and Chips ♦ 25

Lightly battered fried local cod, hand cut fries, napa cabbage slaw, tartar sauce

Short Rib Corn Bread ♦ 34

Braised short rib with a red wine demi-glace and southern cornbread pudding

Creole Cod ♦ 28

Blackened cod finished with a spicy bell pepper creole sauce served over white rice and corn

Roast Chicken ♦ 27

Herb-roasted half chicken with mashed sweet potatoes, crispy brussels sprouts, and pan jus

Sesame Tuna ♦ 34

Soy-ginger ahi tuna pan seared and served over a chilled soba noodle salad with pickled ginger and seaweed garnish

12oz Ribeye ♦ 48

Choice angus ribeye finished with roasted shallot-garlic butter with baked smashed potatoes and asparagus



HANDHELDS

Meatball Sub ♦ 20

Housemade meatballs on toasted garlic NY club roll with provolone and parmesan

The Barino ♦ 22

Mortadella, soppressata, pepperoni, prosciutto, provolone, roasted peppers, oil and vinegar on a NY roll

Dad's Cheeseburger ♦ 22

White cheddar, arugula, tomato, and pickles on brioche

East Landing Sliders ♦ 20

Three smash burger sliders with American cheese, arugula, pickles, roasted shallot mayo, on brioche

Mahi Tacos ♦ 25

Napa cabbage slaw, pickled onion, cilantro-lime crema, served with corn salad

Mushroom Sandwich ♦ 20

Grilled portobello mushroom, roasted peppers and asparagus topped with brie on NY club roll

Lobster Roll (Hot / Cold) ♦ 38

Choice of butter poached lobster meat or tossed in house made mayo, served on a brioche bun

Grilled Chicken Sandwich ♦ 18

Buttermilk marinated chicken breast, white cheddar, shaved lettuce, tomato, pickles, comeback sauce, brioche

PASTA

Baked Rigatoni and Meatballs ♦ 26

Vodka sauce, red pepper flakes, smoked mozzarella, basil

Bucatini and Clams ♦ 30

RI Cherrystone clams, white wine, garlic butter, served with red or white clam sauce.

Shrimp Scampi ♦ 30

Sauteed shrimp, white wine, garlic-herb butter, basil, cherry tomatoes, served with bucatini

Baked Mac and Cheese ♦ 24

White cheddar sauce, cavatappi, focaccia breadcrumbs

