



A Rhody Summer

5-Course Dinner inspired
by the Ocean State's
most iconic flavors,
locally sourced

\$75 PER PERSON
\$95 WITH DRINK PAIRINGS

LITTLE RHODY 75

Rhodium Gin, Lillet Blanc, Lemon, Prosecco

FROM THE HARBOR 🌿

freshly shucked Walrus & Carpenter Oyster Dutchies
Jamestown, RI

NEW ENGLAND CLAM CHOWDAH

white chowder made with Point Judith littlenecks
served in a clam cake cup

PARTY PIZZA

Calvitto's Bakery Pizza Chip,
local greens

SALT POND MARTINI

ISCO Ostreida Vodka, Olive Brine, Olive

RHODY RED STEW GFA

local littlenecks, calamari, Rhode Island mussels,
shrimp, light white wine tomato broth,
grilled baguette with scampi butter

OFF THE SOUND 🌿

4oz grilled Block Island swordfish,
sweet corn bisque, farmstand slaw

AUTOCRAT ESPRESSO MARTINI

Graingers Organic Vodka, Autocrat Syrup, Baileys, Fresh Espresso

DONUT & DELS

lemon ricotta zeppole served with
Del's Lemonade sorbet

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
Please inform your server of any allergies at the start of service. 🌿 denotes Gluten Free; GFA gluten free available upon request.
Please note: we offer Dual Pricing which reflects either a cash price or 3% surcharge for credit processing. Thank you. Menu valid 8.25.26