

# NARRAGANSETT INN

## FRESH-START

### SOUP

New England Style Haddock Chowder... \$7

### SUMMER GREENS

Heirloom Tomatoes, English Cucumber, Peaches,  
Radishes, Fresh Greens, Hibiscus  
Vinaigrette...(GF,DF,VEG,V) \$8

### CAESAR

Baby Romaine, Pecorino Romano, House Dressing,  
Deviled Egg, Goat Cheese Crouton... \$9

### ROASTED BEETS

Baby Heirloom Tomatoes, Candied Walnuts, Dice  
Red & Gold Beets, Pears, Humbolt Fog Goat  
Chevre...(GF,VEG) \$10

### FRESH AVOCADO SALAD

Diced Hass Avocados, Israeli Couscous, Green  
Onion, Tomato, Cannellini Beans, Corn & Black  
Beans, Cilantro-lime Dressing, Tortilla  
Chips...(DF,GF,VEG,V) \$11

### LOCAL & ARTISINAL CHEESE BOARD

Served with Fresh Fruit & Assorted  
"Vehicles"...Bottle of Champagne... \$14(VEG)... With  
a bottle of Champagne... \$32

## JASMINE RICE BOWLS

Served w/Fresh Pea Napa Slaw and Steamed  
Broccoli Florets "Choose Your Flavor"...\$16

★ **MILD YELLOW CURRIE SAUCE**

★ **BI HONEY WALNUT SAUCE**

ADD TO YOUR BOWL

Chicken... \$6 Lobster.. \$12 Shrimp... \$9

Scallops... \$9 Tofu... \$6

## SHARED PLATES

### SHELLFISH DELIGHT

Jonah Crab Claws, Mussels, Clams, Sweet & Spicy  
Peppers, Steamed in a Wine & Herb Broth, Grilled  
Sourdough... \$18

### CONCH & CALIMARI

Marinated & Fried Crispy, Zesty  
Remoulade...(DF,GF) \$12

### SEAFOOD SAMPLER

Cup of New England style Haddock Chowder, 2  
Clams Casino, 2 Seafood Hush-Puppies... \$15

### CLAMS CASINO

Local Clams, Pearl Onion Butter, Panko Bread  
Crumb, Apple Wood Smoked Bacon, Baked Golden  
Brown \$12

### GINGER SCALLOPS

Almond Gremolata, Ginger Crusted Scallops, Crispy  
Bacon Bits, Fresh Fig Puree...(DF,GF,PO) \$15

### SHRIMP COCKTAIL

4 Poached Jumbo Shrimp, Tomatillo Cocktail Sauce,  
Fresh Lemon Wedge...(DF,GF) \$12

### SEAFOOD HUSH-PUPPIES

Lobster & Clams, Cheddar, Jalapeno in a Seasoned  
Corn Batter... \$9

### BRAISED SIRLOIN TIPS

Asian Marinated & Slow Cooked, Scallion Rice Cake,  
Napa Slaw... \$12(DF,GF)

### HOUSE MADE FLAT BREAD

Ask Server for Tonight's Specialty Flat Bread!

Please inform your server of any allergies you may have before ordering. Common dietary restrictions such as celiac, vegan, etc. are happily accommodated.

\*The menu items above that meet these requirements are notated as follows:

GF = Gluten Free, Veg = Vegetarian, DF = Dairy Free, PO = Pork Optional

Consumption of raw or partially cooked shellfish, seafood or meats can increase your risk of illness. Consumers who are especially vulnerable to food-borne illness should only eat seafood and other food from animals fully cooked.

## MAINS

### **POSEIDON'S BI JAMBALAYA**

Bi Clams, Mussels, Jonah Crab Claws, Swordfish, Risotto, Andouille, Peas, Corn, Fresh Herb Fumet...(GF) \$26

### **GRILLED RIBEYE**

Hand-cut 16oz, Pancetta Potato Hash Medley, Grilled Asparagus, Goat Cheese Butter, Red Wine & Herb Demi-Glace... (GF,PO) \$31

### **BAKED HADDOCK**

Creamy Spinach & Cashew Topping Made w/Fresh Block Island Ricotta Panko Breadcrumb, Roasted Root Vegetable Medley... \$21(GF)

### **FISHERMAN'S PLATTER**

Whole 1 1/4lb Local Lobster, Mussels, Local Clams, Herb Roasted Marble Potatoes, Seafood Hush Puppies, Grilled Corn, Drawn Butter...(GF) \$39(GF)

### **GRILLED SWORD FISH**

9oz Steak From Local Waters, Lobster Mashed Potatoes, Grilled Asparagus, Citrus Beurre Blanc...(GF) \$34

### **JERK CHICKEN**

Spice-Rubbed and Grilled Statler Chicken Breast, Sweet & Sour Sauce, Cilantro Rice, Island Fruit Chutney...(DF,GF) \$22

### **FISH & CHIPS**

Narraganset Beer Battered Local Cod, Chips, House Tartar & House Coleslaw.. \$19

### **"A TRIO OF BEEF" BURGER**

8oz Blend of Short Rib, Chuck & Brisket Beef Burger on a Pretzel Bun, Bib Lettuce, Tomato, Sriracha Cheddar, Crispy Shallots, Fries... \$16

## PASTA

### **RAVIOLI CAPRESE**

Spinach Walnut Pesto, Three Cheese Ravioli, Fresh Basil, Block Island Mozzarella, Heirloom Tomatoes, Balsamic Reduction...(VEG) \$18

### **SEAFOOD SCAMPI**

Seared Scallops, Shrimp, Local Littlenecks, Heirloom Tomatoes, Artichoke Hearts, Fresh Herbs, Linguini, Grated Pecorino... \$24

## ADDITIONS

### **ADD THE FOLLOWING TO ANY DISH**

3 Shrimp... \$9

3 Scallops...\$9

Chicken...\$6

Lobster...\$12

Tofu...\$6

## SIDES

Jasmine Rice...\$5

Fries...\$4

Vegetables...\$5

Sweet Potato Mash...\$5

Lobster Mash...\$10

Mashed Potato... \$5

## **KIDS MENU...\$9**

**CHEESE PIZZA...**

**CHICKEN FINGERS & FRENCH FRIES...**

**MAC & CHEESE...**

**PASTA WITH RED SAUCE OR BUTTER...**

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