



SIGNATURE FARE

To share and explore

SOUPS & SALADS

Cape Cod Clam Chowder

Celery Root, Littlenecks, Chorizo, Fresh Thyme \$9

Sugar Pumpkin Bisque Cornbread Croutons, Seeds, Local Chevre \$8

Over The Bridge

Handpicked Greens
Spiced Walnuts, Narragansett Feta, Aged Balsamic Vinaigrette \$8

The Wedge Organic Baby Iceberg, Great Hill Blue Cheese, Smoked Bacon
Grape Tomatoes \$8

Caesar Hearts of Romaine, Parmesan dressing, Buttery Croutons \$9
With Grilled Free Range Chicken \$14

FROM THE SEA

Sautéed Mussels Sliced Garlic, Shallots, Crushed Chilies, Fresh Herbs
Chardonnay, Toast \$11

Georges Bank Scallops Butter Poached Fennel, Blood Orange
Cured Olives \$13

Crispy Point Judith Calamari Pickled Peppers, Tarragon Grain Mustard
Aioli \$11

Oysters on the Half Shell Locally Harvested Oysters on Crushed Ice
Shallot Mignonette, Cocktail Sauce 6 for \$14, 12 for \$27

Bloody Mary Oyster Shooters \$6 for the Vodka \$3 for the Virgin

Grilled Oysters Brown Butter, Worcestershire, Paprika \$14

Sweet Tiger Shrimp Cocktail Horseradish, Cocktail Sauce, Citrus \$13

Spicy Yellow Fin Tuna Soy Beans, Ponzu, Seaweed Salad, cucumber \$16

FROM THE FARM

Northeast Venison Chili Goats Milk Cheddar, Boston Brown Bread \$13

Red's Wings Blue Cheese & Celery Salad, Red's Hot Sauce \$11

Hand Cut Sweet Potato Fries Spicy Ketchup \$7

Hand Cut Fries Truffle, Parmesan, Rosemary \$7

Naturally Raised Beef Carpaccio Truffle Aioli, Sprouts, Sea Salt \$13

Kobe Beef Frankfurter

Caramelized Vidalia Onions, Two Mustards, 'Submarine' Roll \$14

BRICK OVEN PIZZA

Old Silver Clams, Smoked Bacon, Parmesan, Fresh Oregano \$13

New Bedford

Portuguese Chorizo, Sweet Onions, Fire Roasted Peppers \$13

'Ya Can't Get There From Here'

Maine Lobster, Mozzarella, Butter & Sugar Corn, Oven Roasted Tomatoes
\$20

From The Garden

Chef's Selection of the freshest vegetables and artisanal cheeses
\$13

The Standard Mozzarella, Roasted Tomato Basil Sauce \$10

Build Your Own Pizza

Mix & Match any of the following \$13

Pepperoni, Sausage, Chorizo, Onions, Mushrooms, Peppers, Blue Cheese,
Goat Cheese, Feta Cheese Sliced Tomatoes, Smoked Bacon, Shaved Ham

SANDWICHES

All sandwiches served with choice of: hand-cut fries or Petite Greens Salad and a Homemade Bread n' Butter Pickle

Maine Lobster Roll

Buttery New England Style Bun, Lemon Mayo, Leafy Lettuce \$19

Beach Front Club

Honey Roasted Turkey, Smoked Ham, Bacon, Lettuce, Tomato, Special Sauce \$12

Grilled Free Range Chicken

Brioche Bun, Vermont Cheddar, Fire Roasted Peppers, Sweet Onions, Grain Mustard \$11

The Big Red

Half Pounder of Angus Beef, Choice of Local Goat Cheese, Vermont Cheddar or Great Hill Blue
Bermuda Onion, Ripe Tomato, Leafy Lettuce \$12

LARGE PLATES

Hand Cut Semolina Pasta

Exotic Mushrooms, Butternut Squash, Aged Madeira, Local Goat Cheese, Sage \$21

Maine Lobster Mac 'n Cheese Buttery Crumbs, Portuguese Sausage, Local Cheeses \$22

Georges Bank Haddock

"Fish n Chips" Autumn Vegetable Slaw, Red's Tartar Sauce, Malt Vinegar \$16

Chatham Cod Loin Cracker Crusted, Harvest Vegetables, Lobster Flavors \$21

Block Island Swordfish & Tiger Shrimp Brochette

Lemon Scented Jasmine Rice, Delicata Squash, Fresh Herbs \$27

Red's Clambake Maine Lobster, Mussels, Littleneck Clams, Autumn Vegetables, New Potatoes \$41

Slow Cooked Lamb Shank Eastham Turnips, Sugar Pumpkin, Baby Potatoes, Natural Jus \$27

Steak Frites Marinated Skirt Steak, Maitre d' Butter, Sweet Potato or Traditional Fries \$25

Rotisserie Du Jour Market Price

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase the risk of food borne illness
Please inform your server of any food allergies in your party*