

RAW BAR

Littlenecks & Cherry Stones*
2.50 each

Oysters*
3.25 each

Shrimp Cocktail
Cocktail Sauce, Horseradish 3.5 each

Seafood Ceviche
Citrus Marinated Shrimp, Scallop, Fluke PTM

*Daily Selection of Local Oysters**

APPETIZERS

Clam Chowder
Creamy or Clear 11

PEI Mussels
Chorizo, White Wine, Garlic,
Fresh Tomato, Basil, Crushed
Red Pepper 24

Nachos
Salsa, Jalapeño, Cheese,
Guacamole, Sour Cream 18

Fried Oysters
Cucumber Kimchee,
Sriracha Aioli 18

Thai Peanut Calamari
Sweet Chili, Soy, Wasabi
Aioli 18

Korean Pork Lettuce Wraps
Pickled Carrots & Red Onion,
Gochujang, Sesame Seeds 16

Fried Brussels Sprouts
Bacon, Chili Garlic Aioli, Lime 12

Crabcake
Apple & Fennel Slaw, Corn
Puree 20

Crispy Bang Bang Shrimp
Asian Slaw, Spicy Sweet Sauce,
Sesame Seeds 18

Fried Clam (Bucket)
Whole or Strips, Tartar &
Chipotle Remoulade PTM

Grilled Mexican Corn
Cilantro, Lime Chili Mayo,
Queso Blanco 10

Warm Artichoke & Crab Dip
Potato Chips 20

Lobster Mac N Cheese
Mozzarella, Parmesan, Herb
Bread Crumbs 22

Pulled Pork Sliders
Coleslaw, Brioche Roll 16

Smoked Salmon Chips
Chipotle Pepper Remoulade,
Red Onion, Capers 18

FLATBREADS

\$2 extra for gluten-free bread

Clam & Bacon
Roasted Garlic, Red Peppers, Oregano, Parmesan,
Olive Oil, Red Pepper Flakes 20

Grilled Chicken
Basil Pesto, Grape Tomatoes, Arugula,
Aged Balsamic, Shaved Parmesan, Mozzarella 18

Oven Roasted Tomato
Mozzarella, Fresh Basil 17

Shrimp
Ancho Chili Rubbed Shrimp, Roasted Tomatoes,
Black Bean Salsa, Mozzarella, Mixed Greens 20

Street Tacos!

Pickled Cabbage, Pico de Gallo,
Guacamole, Chipotle Aioli 10 each

- Blackened Fish
- Spicy Grilled Shrimp
- Ancho Pulled Pork
- Adobo Chicken

SALADS

Red 36 Salad
Field Greens, Gorgonzola,
Croutons, Balsamic Dressing 12

Arugula BLT Burrata Salad
Vine-Ripened Tomatoes, Prosciutto, Garlic Bread,
Parmesan, Aged Balsamic, Red Wine Vinaigrette 18

Romaine Heart Caesar Salad
Focaccia Croutons, Parmigiano Reggiano 14

Wedge Salad
Iceberg Lettuce, Grape Tomatoes, Bacon, Gorgonzola,
Buttermilk Blue Cheese Dressing 14

Lobster Cobb
Buttery Hot Lobster, Bibb Lettuce, Avocado, Tomatoes,
Corn, Hard Boiled Egg, Bacon, Red Onion, Blue Cheese,
White Balsamic Dressing 34

Ahi Tuna Poke Bowl
Guacamole, Grapefruit, Cucumbers, Soy Vinaigrette,
Sticky Rice, Crispy Wontons 26

Mexican Salad
Romaine, Black Bean Salsa, Cheese, Avocado, Grape
Tomatoes, Red Onion, Corn, Crispy Tortilla Strips,
Chipotle Honey Dressing 16

ADD: Grilled Marinated Chicken 8
Grilled Shrimp 3.50 each / Grilled Hangar Steak 12
Grilled Salmon 10 / Scallops 6 each

BURGER + SANDWICH BOX

Served with Hand-Cut Fries

R36 Burger*
Butter Lettuce, Vine-Ripened Tomatoes, Red
Onion, Cheddar Cheese, Garlic Lemon Mayo 19

BLT & E Burger*
Bacon, Butter Lettuce, Vine-Ripened Tomatoes,
Cheddar, Mayo, Sunny Side Up Egg 20

Beer Battered Cod Sandwich
Lettuce, Tomato, Jalapeño Tartar Sauce 20

Sesame Salmon Burger*
Asian Slaw, Butter Lettuce, Dark Soy,
Sweet Chili, Wasabi Aioli 22

Seared 5 Spice Ahi Tuna*
Wasabi Cole Slaw, Avocado, Soy, Crunchy Wontons,
Cilantro Mayo 24

Lobster Roll
Lemon Scallion Aioli or Hot and Buttery PTM

Lobster Grilled Cheese
Guacamole, Colby Cheddar, Sunflower Bread PTM

Fried Chicken Sandwich
Pickled Cabbage, Chipotle Mayo 20

Black Bean Burger
Pico de Gallo, Guacamole, Cheddar Cheese,
Chipotle Aioli 18

ENTREES

Beer-Battered Fish & Chips
Malt Vinegar, Tartar Sauce, House Cut Fries 26

Grilled Salmon
Purple Potato Salad, Haricot Vert, Herbed Oil 34

Chicken Milanese
Baby Arugula, Tomatoes, Mozzarella,
Shaved Reggiano, Red Wine Vinaigrette,
Balsamic Drizzle 29

Seared Scallops*
Truffle Mushroom Risotto, Arugula 34

Linguine & Clams
Red or White 28

Lobster Carbonara
Bacon, Peas, Parmesan Cream Sauce 34

Lobster Dinner
Grilled Corn, Purple Potato Salad, Cole Slaw PTM

Seafood Paella
Shrimp, Clams, Mussels, Chorizo, Roasted Chicken,
Saffron Risotto, English Peas, Roasted Tomato,
Cheese 35

Shrimp & Grits
Aged Cheddar Grits, Spicy Chorizo Sauce 32

Hanger Steak Frites*
Sautéed Spinach, Gorgonzola, Red Wine Demi,
House Cut Fries 34

* Please convey any food allergies to your server before ordering

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

A twenty percent gratuity will be added to all parties of six or more.

WINES

SPARKLING & STILL WHITE

Prosecco Zonin Cuvee, It	10 / 40
Sonoma Brut Gloria Ferrer, Sonoma, Ca	60
Brut Reserve Veuve Clicquot, Champagne, Fr.....	120
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Albariño Terras Guada, Rias Biaxas, Sp	10 / 40
Sauvignon Blanc Wairau River, Marlborough, Nz	12 / 50
Sauvignon Blanc Attitudes, Pascal Jolivet, Loire, Fr	60
Pinot Gris Ca' Montini, Valfredda, Alto Adige, It	12 / 50
White Pinot Noir Left Coast Cellars, Willamette Valley, Or	60
Chardonnay J Lohr Arroyo Vista, Moneterrey, Ca	12 / 50
Chardonnay Sonoma Cutrer, Russian River Ranches, Ca	14 / 60
Riesling Eroica, Columbia Valley, Wa	12 / 50

ROSE & RED

Provence D'esclans "The Beach", Fr	12 / 50
Napa Sangiovese Borreo By Silverado, Napa, Ca	60
Brut Rosé J Vineyards, Russian River Ranches, Ca	80
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Fleurie Maison L'envoye, Beaujolais, Fr	60
Pinot Noir Erath "Resplendent", Or	12 / 50
Pinot Noir Ken Wright, Willamette Valley, Or	60
Langhe Nebbiolo G D Vajra, Piemont, It	14 / 60
Merlot Educated Guess, Napa, Ca	12 / 50
Cabernet Sauvignon Austin, Paso Robles, Ca	12 / 50
Cabernet Sauvignon Quilt, Napa Valley, Ca	85
Bordeaux Blend J Lohr, Paso Robles, Ca	60

COCKTAILS

Margarita Espolon Silver, Combier, Agave, Fresh Lime, Cucumber & Tajin	14
Perra Salada pasote blanco tequila, aperol, lime, salted grapefruit, prosecco	14
Hibiscus Habanero Bozal Espadin Mezcal, Hibiscus-Habanero Honey, Fresh Lime	14
Banana Hammock Bully Boy, Crème De Banana, Lime, Orgeat, Pineapple, Guava, Tiki Torch	14
Smash Old Forester, Nonino L'aperitivo, Mint, Fresh Lemon, Peach Bitters	14
Mule Chopin, Fresh Ginger-Verjus, Cardamom-Orange Bitters, Mint, Soda	14
Negroni Bianco Barr Hill Gin, Nonino L'aperitvo, Dolin, Lemon Zest	14
Bacon Bloody Mary Titos Vodka, Chipotle, Cucumber, Lemon, Pickle, Olive, Celery, Bacon	16

CANNED & BOTTLED

American Lager New England Brewing Co. (CT) Nebco Lager (4.8%ABV) 12oz	7
Vienna / Amber Lager East Rock Brewing Co. (CT) Vienna (4.8%ABV) 12oz	7
Blonde Ale Narragansett Brewing Co. (RI) "Fresh Catch" (4.2%ABV) 16oz	8
Wheat Allagash Brewing Co. (ME) "White" (5.1%ABV) 12oz	7
Pale Ale Whalers Brewing Co. (RI) "Rise" (5.5%ABV) 12oz	7
IPA New England Brewing (CT) "Fuzzy Baby Ducks" (5.8%ABV) 12oz	8
Double IPA Grey Sail Brewing Co. (RI) "Captains Daughter" (8.5%ABV) 16oz	12

RED36