

## RAW BAR

\***Little necks:** ½ Doz. \$10 • 1 Doz. \$19 • each \$2

\***Cherry Stones:** ½ Doz. \$10 • 1 Doz. \$19 • each \$2

\***Market Selection of Oysters** (*Ask Server for Daily Selection*)

\***TIER 1:** 4 Clams, 3 Oysters, 2 Shrimp \$20

\***TIER 2:** 8 Clams, 7 Oysters, 4 Shrimp \$45

\***TIER 3:** 12 Clams, 12 Oysters, 8 Shrimp, 1 lb. Chilled Lobster \$100

**Shrimp Cocktail:** each \$3.25

\***Shrimp Ceviche:** Tequila Lime Cilantro, Corn, Avocado, Tortilla Chips \$16



## APPETIZERS:

**Clam Chowder:**  
Clear or Creamy \$8

**Blackened Fish Tacos:** Cabbage Slaw,  
Chipotle Remoulade, Pico de Gallo \$13

**Pulled Pork Sliders:** Cole Slaw, Pickles,  
Homemade Brioche Rolls \$12

**Spicy Shrimp Tacos:** Red & Green Cabbage,  
Chipotle Aioli, Guacamole, Pico De Gallo,  
Sour Cream \$14

**Crispy Fried Oysters:** Cucumber Kim-Chee,  
Sriracha Aioli, \$15

**Smoked Salmon Chips:**  
Chipotle Pepper Remoulade,  
Red Onions, Capers \$16

**5-Spice Duck Wings:**  
Honey Chipotle Pepper Glazed \$13

**Thai Peanut Calamari:**  
Sweet Chili and Wasabi Sauces \$14

**Lobster Mac'n'Cheese:** \$17

**RED 36 Nachos:** Salsa, Queso, Guacamole,  
Sour Cream \$14

**Pulled Pork Quesadilla:**  
Black Bean Salsa, Sour Cream \$13

**Korean Pork Lettuce Wraps:**  
Carrot, Cucumber, Gochujang \$12

**PEI Mussels:** Andouille, White Wine, Garlic,  
Crushed Red Pepper \$14

**Cheese Fondue & Cajun Potato Wedges:**  
Bacon, Scallions, Mozzarella, Parmesan &  
Gorgonzola Cheeses \$17

**Beef Chili:** Tortilla Chips, Cheddar Cheese, Sour  
Cream, Scallions \$12

**Shrimp & Grits:** Grilled Shrimp, White Cheddar  
Grits, Spicy Chorizo Sauce \$28

**Crispy Panko Chicken:** Baby Arugula, Tomatoes,  
Fresh Mozzarella, Shaved Reggiano,  
Red Wine Vinaigrette \$24

**Seared Salmon:** Bacon Braised Beluga Lentils,  
Shaved Brussel Sprouts, Petite Fennel Celery  
Salad & Pickled Red Onions \$26

**Lobster Carbonara:** Bacon, Peas, Parmesan  
Cream Sauce \$28

**Seared Scallops:** Pappardelle, Criminis,  
Parmesan, Baby Spinach,  
Truffle Cream \$26

**Cashew Encrusted Pork Tenderloin:**  
Bourbon Apple Sauce, Haricot Vert, Sweet  
Potato Hash \$25

## ENTREES:

**Lobster Roll:**  
Tossed Homemade Lemon Aioli or Hot and  
Buttery, House Cut Fries PTM

**Linguine with Clam Sauce:** Red or White \$23

**Paella Style Risotto:** Shrimp, Clams, Mussels,  
Chorizo Sausage, Roasted Chicken, Peas,  
Oven Roasted Tomatoes  
Creamy Saffron Risotto \$25

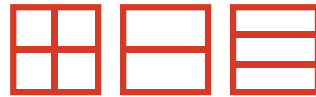
**Hangar Steak Frites:** Grilled Hanger Steak,  
Sautéed Spinach, Blue Cheese, Red Wine  
Demi, Pommes Frites \$27

**Lump Crabcakes:** Dauphinoise Potatoes,  
Lobster Chive Sauce, Haricot Vert \$24

**Beer-Battered Fish & Chips:** Malt Vinegar,  
Tartar Sauce \$18

**SIDES:** Cole Slaw \$4  
Grilled Asparagus \$7  
Crispy Tater Tots:  
Cheddar, Scallion, Parmesan,  
Chipotle Aioli \$7

Sweet Potato Fries \$7  
Fried Brussel Sprouts:  
Bacon, Smoked Paprika Aioli, Lime \$7  
Thai Cauliflower:  
Togarashi Spiced, Nuoc Chum, Arugula \$9



## [ SEASONAL DINNER MENU ]

### GRILLED FLATBREADS: \$13 EACH

Clam: Bacon, Garlic, Oregano, Parmesan, Olive Oil

Shrimp & Asparagus: Roasted Tomato, Feta Cheese

Lamb: Tomato, Feta Cheese, Spinach, Tzatziki Sauce

Oven-Roasted Tomato: Mozzarella, Fresh Basil

Pizza Salad: Field Greens, Tomato, Bacon, Gorgonzola

Grilled Chicken: Basil Pesto, Arugula, Baby Tomatoes, Shaved  
Parmesan, Aged Balsamic

### SALADS:

36 Salad: Field Greens, Gorgonzola, Balsamic Dressing \$7

Arugula BLT Burrata Salad: Vine-Ripened Tomatoes, Prosciutto,  
Garlic Bread, Aged Balsamic, EV00 \$16

Romaine Heart Caesar Salad: Crunchy Croutons, Parmigiano Reggiano \$10

Wedge Salad: Iceberg Lettuce, Grape Tomatoes, Bacon,  
Buttermilk Blue Cheese Dressing \$13

Baby Kale Panzanella Salad: Grape Tomatoes,  
Cucumbers, Crimson Onion, White Beans, Fresh Bread,  
Red Wine Vinaigrette, Parmesan \$12

Endive: Radicchio, Apples, Candied Walnuts, Gorgonzola, Apple  
Smoked Bacon, Honey Vinaigrette \$12

**ADD:** Grilled Marinated Chicken \$6 / Grilled Shrimp \$3.25 each  
Grilled Hangar Steak \$9 / Grilled Salmon \$10

## BURGER BOX

\***R36 Burger:** Butter Lettuce, Vine-Ripened Tomato, Red Onion,  
Cheddar Cheese, Garlic Lemon Mayo \$13

\***BLT + E Burger:** Bacon, Butter Lettuce, Vine-Ripened Tomato,  
Sunny Side Up Egg, Cheddar, Mayo \$15

\***Seared 5 Spice Ahi-Tuna Burger:** Wasabi Cole Slaw, Avocado,  
Crunchy Won-Tons, Cilantro Mayo, Soy Syrup \$16

\***Sesame Salmon Burger:** Crispy Asian Vegetable Slaw,  
Bibb Lettuce, Trio of Spicy Sauce Drizzles \$16

**Black Bean & Corn Veggie Burger:** Pico de Gallo, Cheddar  
Cheese, Chipotle Aioli \$13

**Grilled Chicken Bahn Mi Burger:** Mango, Cucumber, Daikon  
Radish Slaw, Sriracha Aioli \$13

*Served on Homemade Brioche Bun  
with House Cut Fries*

A Twenty Percent Gratuity will be Added to all Parties of Eight or More

\*We must inform you that thoroughly cooking meats, poultry,  
seafood, shellfish and eggs reduces the risk of food borne illness.  
Please inform your server of any allergies or restriction.

**ONLINE: RED36CT.COM**

Local Lobsters provided by F/V Martha Elizabeth, Stonington