

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

Open Face Steak Tartine: Grilled Red Onions,
Gorgonzola, Arugula, Beefsteak Tomatoes,
Aged Balsamic, Grilled Artisan Bread,
Parmesan Fries \$16

PLATES:

Linguine & Clams: Red or White \$22

Lump Crabcakes: Dauphinoise Potatoes,
Lobster Chive Sauce, Haricot Vert \$22

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

Shrimp & Grits: Grilled Shrimp, White Cheddar
Grits, Spicy Chorizo Sauce \$22

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

SANDWICHES: (*With House Cut Fries*)

Lobster Roll:
Tossed Homemade Lemon Aioli or
Hot and Buttery PTM

Tuna or Grilled Chicken Wrap:
Pecans, Orange, Gorgonzola Cheese,
Cranberries, Balsamic Dressing \$12

Fried Oyster Po Boy: Cole Slaw,
Chipotle Pepper Remoulade \$15

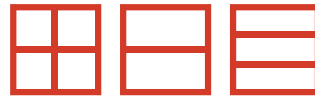
Beer-Battered Cod: Grilled Scallion,
Jalapeño Tomato Tartar Sauce,
Brioche Roll \$14

Buttermilk Fried Chicken: Cabbage Slaw,
Chipotle Mayo, Kaiser Roll \$12

Lobster Grilled Cheese: Avocado, Tomato,
Cheddar, Sunflower Bread PTM

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 LUNCH 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, EVOO \$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