

RAW BAR

Little necks & Cherry Stones*
2.50 each

Oysters*
3.25 each

Shrimp Cocktail
Cocktail Sauce, Horseradish 3.5 each

*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

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)
Clam Strips, Tartar & Chipotle
Remoulade PTM

Red 36 Chili
Cheddar Cheese, Tequila
Creme Fraiche, Tortilla Chips 16

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 Peppers 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
- Adobe 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

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
Mashed Roasted Cauliflower, Asparagus,
Butternut Squash 34

Chicken Milanese
Baby Arugula, Tomatoes, Mozzarella,
Shared 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

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

Prosecco

Zonin Prosecco, Italy 10 40

Sonoma Brut

Gloria Ferrer, Sonoma CA 60

Brut Reserve

Veuve Clicquot, Champagne France 120

WHITE

Picpoul Blanc

Flores, Picpoul de Pinet France 40

Albariño

Terras Gauda, Rias Baixas, Spain 10 40

Sauvignon Blanc

Wairau River, Marlborough, NZ 12 50

Pascal Jolivet "Attitude" Touraine France 65

Pinot Grigio / Gris

Ca' Montini Valfredda, Trentino Italy 10 40

Maysara Arsheen, McMinnville OR 12 50

Chardonnay

J Lohr Arroyo Vista, Monterrey CA 12 50

Sonoma Cutrer Russian River Ranches CA 65

Riesling

Eroica, Columbia Valley, WA 12 50

ROSE

Provence

The Beach by Whispering Angel, France 12 50

Napa Sangiovesse

Borreo by Silverado, Napa Valley, CA 65

Brut Rose

J Vineyards, Sonoma CA 80

RED

Gamay Noir

Domaine Dupeuble, Beaujolais France 40

Pinot Noir

Erath "Resplendent" OR 12 50

Ken Wright, Willamette Valley, OR 65

Langhe Nebbiolo

G. D. Vajra, Piedmont, Italy 60

Merlot

Chateau Ste Michelle, Indian Wells, WA 12 50

Cabernet Sauvignon

Austin, Paso Robles, CA 12 50

Quilt by Joseph Wagner, Napa, CA 80

Bordeaux Blend

J Lohr "Pure Paso" CA 14 60

COCKTAILS

Red 36 Bacon Bloody Mary

Vodka, Filthy Mary Mix, Chipotle, Celery, Cucumber, Olive, Pickle, Bacon 14

Apple Cider Sangria

Mulled Apple Cider, Red Wine 12

Black Lime Gimlet

Gin, Persian Black Lime - Sauvignon Blanc Cordial, Fresh Lime 14

Perra Salada

Blanco Tequila, Aperol, Lime, Prosecco, Salted Grapefruit 14

Hibiscus Habanero

Mezcal, Habanero Honey, Hibiscus, Lime 14

Anejo Old Fashioned

Bourbon Barrel Aged Tequila, Apple Cider Reduction, Flamed Orange 14

Cranberry Julep

Bourbon, Cranberry - Cinnamon Shrub, Mint 14

Scotch Toddy

Scotch Whisky, Caramelized Apple Cider, Hot Water, Lemon, Cloves 12

Winter Swizzle

White Rum, Falernum, Mint Lime, Blood Orange, Bitters 14

Tiki Torch

Dark & Overproof Rums, Orgeat, Pineapple, OJ, Fresh Lime, Bitters 14

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

India Pale Lager

Jacks Abby Brewing Co. (MA) "Hoponius Union" (6.5%ABV) 16oz 8

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

Two Roads Brewing Co. (CT) "Lil Heaven" (4.8%ABV) 12oz 7

New England IPA

New England Brewing Co. (CT) "Fuzzy Baby Ducks" (5.8%ABV) 12oz 8

Double IPA

Grey Sail Brewing Co. (RI) "Captains Daughter" (8.5%ABV) 16oz 12

American Stout

Outer Light Brewing Co. (CT) "Libation Propaganda" (5.5%ABV) 16oz 10

*Please alert your server to any potential food allergies as menu descriptions are abbreviated