



3963 Old Post Road
Charlestown, RI
Since 2000

Starters

LITTLE NECKS AND CHORIZO (GFO)	13.95		
Little necks simmered in a white wine tomato broth with grilled chorizo, corn & white beans. Served with crostini for dipping			
SESAME TUNA (GFO)	13.95		
Thin sliced sesame crusted sushi tuna served on a bed of baby greens with pickled veggies (<i>carrots, radish, scallions and purple cabbage</i>) and a ginger honey wasabi sauce			
CALAMARI GIOVANNI	12.95		
Fried calamari rings tossed with sautéed black olives & hot cherry peppers in a lemon roasted garlic herb wine sauce			
BLACKENED SHRIMP	12.95		
Black Tiger Shrimp grilled with cajun spices, served on a bed of baby greens with fresh tomato roasted corn salsa and finished with a horseradish sauce			
POINT JUDITH STUFFED CLAM	4.00 each		
A mixture of fresh minced clams and breadcrumbs baked on the half shell of a quahog			
FRIED OYSTERS	13.95		
Crispy fried oysters served on a bed of baby greens and topped with a creamy horseradish sauce			
COCONUT SHRIMP	10.95		
Crispy fried coconut shrimp served with an orange marmalade dipping sauce			
COVE TOWER	12.95		
Layers of fried eggplant, portabella mushroom, fresh mozzarella and marinara, topped with shaved parmesan and a drizzle of balsamic glaze			
NACHOS	12.95		
Crispy tortilla chips layered with cheese, lettuce and tomato, served with sour cream			
POTATO SKINS	9.95		
Crispy fried potato skins topped with cheese and bacon, served with sour cream for dipping			
MOZZARELLA STICKS	9.95		
Fried mozzarella sticks served with our house made marinara			
CHICKEN FINGERS	9.95		
Breaded fried chicken fingers served plain OR tossed in a spicy buffalo sauce and served with celery and blue cheese			
CHICKEN WINGS	6 piece	12 piece	18 piece
Buffalo, Honey Teriyaki or Bourbon Glazed	6.95	11.95	16.95

Soups

	CUP	BOWL
NEW ENGLAND CLAM CHOWDA'	4.95	5.95
SOUP OF THE DAY	4.95	5.95
LOBSTER BISQUE (Friday & Saturday)	6.95	7.95

Salads

Dressing options: *Blue Cheese, Ranch, House Balsamic Vinaigrette, House Italian & Asian Vinaigrette*

CEASAR	HALF 4.50	FULL 8.95
Chopped romaine lettuce tossed with a creamy Caesar dressing and garlic crostini. Finished with shaved parmesan		
MANDARIN SALAD	15.95	
Baby greens with black olives, cucumbers, tomatoes, cabbage, almonds, mandarin oranges, crispy chicken fingers and finished with our Asian vinaigrette (<i>substitute grilled chicken for \$2.00 extra</i>)		
CWB SALAD (GFO)	13.95	
Baby greens topped with dried cranberries, candied walnuts, beets, black olives, cucumber, onion, tomato & crumbled blue cheese		
CAPRESE SALAD	13.95	
Baby greens, sliced tomato, fresh mozzarella and basil pesto with a balsamic vinaigrette drizzle		
BUFFALO CHICKEN SALAD	15.95	
Baby greens with black olives, cucumber, onion, cabbage, tomato, hot cherry peppers and crispy chicken tenders tossed in a spicy buffalo sauce (<i>substitute grilled chicken for \$2.00 extra</i>)		

Add: Chicken \$6 * Calamari \$7 * Shrimp (4) \$12

Club Sandwiches

Comes on your choice of toasted bread (white or 5-grain wheat) with baby greens, tomato, bacon and mayonnaise. Choose from house fries, sweet potato fries or pasta salad. Substitute a house salad for \$1.95

Roast Beef	11.95	Hamburger	12.95
Deli Turkey	11.95	Cheeseburger	13.95

Burgers & Grilled Chicken

Served on a grilled brioche roll with your choice of house fries, sweet potato fries or pasta salad. Substitute a house salad for \$1.95

ORIGINAL (GFO) ~ Lettuce and tomato	10.95	TERIYAKI ~ Sweet & spicy teriyaki glaze, pickled vegetables and honey wasabi sauce	11.95
BRUSCHI (GFO) ~ American cheese, bacon, lettuce, tomato and raw onion	12.95	SOUTHWEST ~ BBQ sauce, bacon and American cheese	11.95
BOURBON ~ Bourbon sauce & grilled onions	11.95	CAJUN BLEU ~ Cajun spices, lettuce, tomato and a side of bleu cheese dressing	11.95
BUFFALO ~ Grilled onion, spicy buffalo sauce and crumbled bleu cheese	11.95		

(GFO) ~ Can be made into a Gluten Free Option upon request. Ask your server for details

**** NOTE: Consuming raw or under cooked steak, ground beef, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Thorough cooking of such animal foods reduces the risk of illness. ALLERGIES: Please inform your server if a person in your party has a food allergy. ****

Wraps

All the fixin's folded into a delicious wrap with your choice of house fries, sweet potato fries or pasta salad. Substitute a house salad for \$1.95

TURKEY ~ Deli turkey wrapped with cheddar cheese, bacon, lettuce and tomato 10.95

BRIDGE ~ Grilled chicken, pesto, baby greens, roasted red peppers, fresh mozzarella & balsamic drizzle 10.95

BUFFALO CHICKEN ~ Fried chicken tenders, spicy buffalo sauce, diced tomato, baby greens and bleu cheese 10.95

CHICKEN CAESAR ~ Grilled chicken, lettuce, tomato and caesar dressing 10.95

PORTABELLA ~ Grilled marinated portabella mushroom, fresh mozzarella, baby greens, roasted red peppers and red onion 10.95

Sandwiches

Comes with your choice of house fries, sweet potato fries or pasta salad. Substitute a house salad for \$1.95

PHILLY CHEESESTEAK ~ Shaved steak and american cheese served on a grinder roll 10.95

CHICKEN PHILLY CHEESESTEAK ~ Sliced chicken breast & American cheese served on a grinder roll 10.95

HOT BEEF ~ Thin sliced roast beef, grilled onions, cheddar cheese, horseradish sauce on a grinder roll 12.95

RIB EYE STEAK SANDWICH ~ 8 oz. rib eye, american cheese on a grinder roll, with a side of au jus 13.95

CAPRESE SANDWICH ~ Sliced tomato, fresh mozzarella, basil, pesto and baby greens with a balsamic drizzle served on a grinder roll 11.95

FLOUNDER ~ Batter fried OR broiled flounder, baby greens and tomato served on a grinder roll 12.95

OYSTER ~ Crispy fried oysters, baby greens, tomato & horseradish sauce on a grinder roll 15.95

CHICKEN PARMESAN ~ Breaded fried chicken, marinara and provolone on a grinder roll 10.95

Add on:

*Roasted Red Peppers, Onions, Mushrooms, Lettuce, Tomato or Hot Cherry Peppers ~ .50 each
Cheese (Cheddar, American, Provolone, Fresh Mozzarella) or Bacon ~ 1.00 each*

Fried from the Sea

FISH AND CHIPS 12.95
Flounder, house french fries and cole slaw

FISH-N-CHIP-N-STRIPS 15.95
Flounder, clam strips, house french fries and cole slaw

CLAM STRIPS 13.95
House french fries and cole slaw

OYSTERS 18.95
House french fries and cole slaw

Entrees

GRILLED RIB EYE (GFO) 19.95
12 oz. grilled rib eye served with house fries

SURF AND TURF (GFO) 24.95
12 oz. grilled rib eye topped with 2 sautéed shrimp tossed in a lemon garlic wine sauce & finished with red bliss leek mashed potato

PAN SEARED SALMON 19.95
With a lemon vinaigrette, finished with seasoned rice

BROILED FLOUNDER (GFO) 16.95
With wine, butter, seasoned panko crumbs and seasoned rice

BAKED SCALLOPS (GFO) 21.95
Sea scallops baked with wine, butter and bacon panko crumbs, drizzled with a roasted garlic olive oil. Served with red bliss leek mashed potato

LINGUINI & CLAM SAUCE 19.95
Littlenecks simmered in a roasted garlic white wine sauce or our house made marinara sauce over linguini

PENNE ALFREDO 13.95
Penne pasta tossed in a rich parmesan cream sauce

BEEF STROGANOFF 17.95
Shredded short rib, sautéed mushrooms and onions in a red wine demi glaze served over red bliss leek mashed potato

PORTUGUESE STEW 24.95
Shrimp, calamari and littlenecks simmered in a sherry tomato broth with corn, chorizo, white beans and crostini for dipping

FISH TACOS 14.95
(Fried or grilled) Flounder served on three grilled soft shells with cabbage slaw and roasted corn and tomato salsa & seasoned rice

CHICKEN MARSALA 18.95
Hand pounded chicken sautéed with mushrooms, finished with rich marsala wine gravy, served over penne pasta

CHICKEN PARMESAN 18.95
House breaded hand pounded chicken filet fried and topped with marinara, provolone and served with penne

EGGPLANT PARMESAN 17.95
House breaded eggplant fried and topped with marinara, provolone and served with penne

COVE RAVIOLI (GFO) 16.95
Six ravioli stuffed with chicken and kale in a white wine sauce with roasted red peppers & topped with shaved parmesan cheese

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Sides

Red Bliss Leek Mashed Potato	5.00	Penne/Linguini	4.50	Pasta Salad	3.50
Vegetable of the Day	4.00	House or Sweet Pot Fries	4.00	Cole Slaw	3.00
House Salad	4.00	Seasoned Rice	5.00		

For the Kiddos

All kids meals come with one drink (excluding root beer). Refills are extra

Grilled Cheese with Fries	6.95	Fried Clam Strips with Fries	6.95
Chicken Fingers with Fries	6.95	Penne with Butter or Marinara	4.95

To Drink

SOFT DRINKS	2.50	HOT COCOA	2.50
Free refills on Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Seltzer Water or Pink Lemonade		COFFEE ~ Bottomless	2.50
IBC ROOTBEER	2.50	HOT TEA	2.50
FRESH BREWED ICED TEA	2.50		

Desserts

Ask your server for a menu describing our delicious selection of homemade desserts

Wine Selection

HOUSE WINE

Sutter Home: Chardonnay, Cabernet Sauvignon and Merlot	<i>Glass</i> \$6.00	<i>Bottle</i> N/A
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WHITE WINE

Cavit Lunetta Prosecco (Italy)	\$8.00	N/A
Barefoot Moscato (Argentina)	\$8.00	N/A
Beringer White Zinfandel (California)	\$8.00	\$32.00
Cavit Pinot Grigio (Italy)	\$7.25	N/A
Kendall Jackson Chardonnay (California)	\$8.00	\$32.00
Kendall Jackson Sauvignon Blanc (California)	\$8.00	\$32.00
Robert Mondavi Private Selection Riesling (California)	\$8.00	\$32.00
Robert Mondavi Private Selection Chardonnay (California)	\$8.00	\$32.00

RED WINE

Cavit Pinot Noir (Italy)	\$7.25	N/A
JLohr Cabernet - (California)	\$8.00	\$32.00
Alamos Malbec (Argentina)	\$8.00	\$32.00
Apothic (California)	\$8.00	\$32.00
Blackstone Merlot (California)	\$8.00	\$32.00
Robert Mondavi Woodbridge Cabernet Sauvignon (California)	\$8.00	\$32.00
Rosemount Shiraz (Australia)	\$8.00	\$32.00
Sterling Vintners Collection Merlot (California)	\$8.00	\$32.00
Straccali Chianti DOCG (Italy)	\$8.00	\$32.00

Beer Selection

Selections subject to change

ON DRAFT

Budweiser, Bud Light, Bass Ale, Guinness, Smithwicks, Narragansett, Sam Adams Lager, Sam Adams Seasonal (*ask your server*), Blue Moon, Yuengling, Loose Cannon IPA and Harpoon IPA

BY THE BOTTLE

\$3.75

Budweiser, Bud Light, Michelob, Michelob light, Michelob Ultra, Miller Lite, Miller High Life, Rolling Rock, Coors Light and O'Doul's (*non-alcoholic*)

\$5.00

Corona, Corona Light, Amstel Light, Red Bridge (*wheat free beer*), Heineken, Heineken Lite, Angry Orchard Killians Red, Becks, Molson Ice, Newcastle, Stella Artois, Twisted Tea, Smirnoff Ice and Kaliber (*non-alcoholic*)

PLEASE NOTE

* Prices subject to change *

* There will be a \$3.00 charge for sharing a dinner *

* Parties of 7 or more, 20% gratuity will be added to the bill *

* We kindly accept Visa, MasterCard or American Express, \$15.00 minimum and prices subject to change *

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