

## Small Plates

GREAT TO  
SHARE!

### NEW ENGLAND CLAM CHOWDER \$12

quahogs, salt pork, potatoes

+add 3 clam cakes \$8

### TOMATO SALAD \$15

heirloom tomatoes, stone fruit, sherry vinegar

### SMOKED BLUEFISH SALAD \$17

greens, masquerade potatoes, olives, golden balsamic vinaigrette

### CLAMS CASINO DIP \$16

chourico, spring onion, cream cheese, crostini

### SEARED SCALLOPS \$18

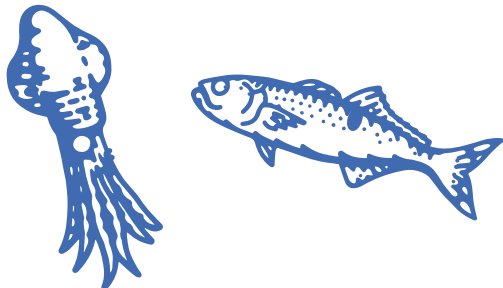
salsa verde, cucumbers, melon, chili

### FRIED CALAMARI \$16

portuguese peppers, piri piri mayo

### STEAMED LITTLENECKS \$21

vinho verde, linguica, baguette



# DUNE BROTHERS

Fox Point

## Raw\*

### RI OYSTERS \$3.75/EA

daily mignonette

### LITTLENECKS \$1.50/EA

curry cocktail sauce

### JONAH CRAB CLAWS \$2.75/EA

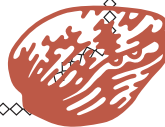
curry cocktail sauce

### FLUKE CRUDO \$15

roulette peppers, melon broth, nasturtium

### LOCAL CRUDO TRIO \$19

agrumato, chives, espelette



## Desserts

### RICE PUDDING \$12

peach compote, oat crumble

### CHOCOLATE PARFAIT \$14

hazelnut praline, vanilla sponge, chantilly, espresso

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Large Plates

### SEARED BLACK BASS \$26

grilled corn succotash, green tomato chow chow, chive oil

### ATLANTIC MACKEREL \$28

roasted cauliflower, tamarind yogurt, mint chutney

### ROASTED SWORDFISH \$32

mushrooms, lemongrass broth, purslane

### PEACH GLAZED TUNA \$31

marinated tomatoes, roasted peppers, zucchini, sumac yogurt

### WHOLE ROAST SCUP \$32

littlenecks, greens, chimichurri

### LOBSTER ROLL \$39

beurre monte, brioche bun, fries

### DAILY FISH & CHIPS \$MP

market fish, old bay fries



## Sides

### 5&P FISH STICKS \$13

### 5&P FRIES \$7

### FISH SAUSAGE \$14

tuna & pork, pickles, curry ketchup

## Wine

### SPARKLING

|                                                             |         |
|-------------------------------------------------------------|---------|
| Oyster River 'Morphos' Pet-Nat, ME                          | \$13/47 |
| Turncoat American Heritage Semi-Sweet Cider, RI             | \$42    |
| Poderi Il Saliceto 'Falistra' Lambrusco, Italy              | \$54    |
| Fresne Ducret 'Les Nouveau Explorateurs', Champagne, France | \$94    |

### WHITE

|                                                       |         |
|-------------------------------------------------------|---------|
| Vera Vinho Verde, Portugal                            | \$10/36 |
| Produttori di Manduria 'Alice' Verdecia, Italy        | \$43    |
| Quinta de Pedra Alta 'Pedra a Pedra' Branco, Portugal | \$43    |
| Ilha do Pico 'Frei Gigante' Branco, Portugal          | \$74    |

### SKIN CONTACT

|                                          |         |
|------------------------------------------|---------|
| Herdade do Sobroso, Rosé, Portugal       | \$13/47 |
| Bründlmayer Zweigelt Rosé, Austria       | \$47    |
| Dorcha 'Oranžna' Orange, Slovenia        | \$47    |
| Unico Zelo 'Esoterico' Orange, Australia | \$58    |

### RED

|                                                |         |
|------------------------------------------------|---------|
| Broc Cellars 'Got Grapes?' Red, CA             | \$12/46 |
| Swick 'Willamette Valley' Pinot Noir, OR       | \$65    |
| Ilha do Pico 'Terras de Lava' Tinto, Portugal  | \$56    |
| Les Sablonnettes 'Les Copains D'Abord', France | \$49    |

## Cocktails

### DB G&T \$12

Ford's gin, tonic

### BRINY MARTINI \$13

O'brien & Brough Lime Rock gin,  
dry vermouth, olive brine

### SAILOR'S DELIGHT \$13

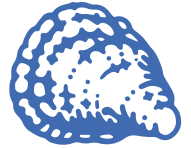
Bully Boy vodka, amaro rosso, cranberry, lime

### SHIPWRECK \$12

Gosling's rum, Fernet, ginger, lime

### BASIL GIMLET \$13

Gin, basil syrup, lime



TWO BUCK SHUCK!!  
OYSTER HAPPY HOUR  
WEDS-FRI 3PM-5PM

## Soft

### MEXICAN SODAS \$5

Glass bottle Sprite or Coke

### DIET COKE \$4

### SPARKLING LEMONADE \$6

### POLAR SELTZER \$3

## Beer

**NARRAGANSETT** Lager \$6

**PIVOTAL** Pivo-tal Pilsner \$10

**OXBOW SURFCASTING** Lime Grisette \$8

**WHALER'S RISE** Pale Ale \$7

**MONIKER** Rotating IPA \$11

**SACRED PROFANE** Dark Lager \$8

**CARLSON** Simply Dry Cider \$10

**NOTCH** NA Pilsner \$7