

STANDISH SHORE OYSTERS (DUX)

½ DOZEN BAKED OYSTERS ... 22

sauteed spinach, asiago, chipotle

½ DOZEN OYSTERS ... 18

lemon wedge, cocktail sauce,
thai chili mignonette

SEAFOOD TOWER

Petite - \$99

Grande - \$125

chilled oysters • crab claws • lobster tail • shrimp • tuna tartare
cocktail sauce, red voodoo sauce, mignonette

SALADS

HOUSE SALAD ... 12

mixed greens, bread crumbs,
champagne vinaigrette

OLD SCHOOL WEDGE ... 14

iceberg, great hill blue,
house bacon, pickled red onion

ASIAN SALAD ... 12

shaved cabbages, carrots,
peanuts, thai basil, cilantro,
lemongrass chili vin

CAESAR ... 14

romaine hearts, imported parm,
focaccia croutons

ADD ON ...

seared salmon filet ... 12

poached shrimp (4) 12

grilled marinated chicken ... 10

8oz grilled flat iron steak ... 12

WINE • BEER

FROSÉ • COCKTAILS

ALL AVAILABLE TO-GO

APPETIZERS

PORK BUNS ... 12

slow braised pork belly, pickle,
hoisin, scallion

MOJO PORK TACOS... 12

grilled corn - poblano relish,
cotija cheese, housemade tortillas

CRAB CAKE ... 14

lump crab, snow pea +
sesame salad, yuzu aioli

LOBSTER TOSTADA ... 16

avocado, pickled corn, chili

VEGETABLE

SPRING ROLLS ... 12

citrus ponzu sauce

DUCK WINGS ... 12

honey sriracha glaze,
miso aioli

TUNA TATARE ... 16

spicy pickle, miso aioli,
crisp wontons

POINT JUDITH

CALAMARI ... 15

pickled shishito peppers,
taragon aioli

KUNG PAO

CHICKEN WINGS ... 12

charred scallion, soy dip,
peanuts

WOOD GRILLED PIZZA

MARGHERITA ... 20
imported tomatoes, spicy oil, basil,
balsamic, fontina, pecorino

SPECIAL PIZZA ... 22
duck confit, goat cheese,
citrus onion jam, rosemary

ENTREES

SEARED TUNA ... 26
spring roll, shrimp fried rice

DUCK- DUCK ... 28
5 spiced breast, duck confit lo-mein,
ancient chinese secret sauce

NEW BEDFORD SCALLOPS ... 29
smoked pork hash, corn bread purée,
salsa verde

SAUSAGE PASTA... 22
housemade spicy fennel sausage,
orecchetti, onion, kale,
blistered tomato, sharp provolone

PAN SEARED SALMON ... 27
warm farro salad, zucchini, red onion,
avocado, tahini chili vinaigrette

GRILLED PORK CHOP ... 27
sweet tea brine, pimento cheese,
plimoth grist mill grits,
baby spinach, pickled peaches

SOLSTICE BURGER ... 22
fresh ground daily, vt. cheddar,
bacon jam, hand cut house fries

GRILLED 1/2 CHICKEN ... 25
lemon-thyme, parisian gnocchi,
corn, mushroom, house bacon,
corn cream sauce

STEAK HOUSE

BONELESS RIBEYE ... 45
20 oz. cast iron seared

CENTER CUT FILET ... 45
10 oz. wood grilled

NEW YORK SIRLOIN ... 34
14oz. wood grilled

PORTERHOUSE (for 2) ... 99
40 oz. wood grilled

FLAT IRON ... 26
12oz. wood grilled

choice of: steak sauce, red wine sauce,
herb butter, gorgonzola butter

SIDES TO SHARE

HASH BROWN ... 8
onions, peppers, chives,
crème fraiche

HAND CUT FRIES ... 8
truffle oil, parm

PARISIAN GNOCCHI... 9
corn, mushroom, house bacon

GRILLED ASPARAGUS ... 12
parmesan, truffle oil