

# STANDISH SHORE OYSTERS (DUX)

½ DOZEN BAKED OYSTERS ... 22  
sauteed spinach, asiago, chipotle

½ DOZEN OYSTERS ... 18  
lemon wedge, cocktail sauce,  
thai chili mignonette

## SALADS

HOUSE SALAD ... 12  
mixed greens, bread crumbs,  
champagne vinaigrette

OLD SCHOOL WEDGE ... 14  
iceberg, great hill blue,  
house bacon, pickled red onion

POACHED PEAR SALAD ... 12  
butter lettuce, goat cheese,  
walnut relish, mulled wine vinaigrette

CAESAR ... 14  
romaine hearts, imported parm,  
focaccia croutons

## SALAD ADD-ONS ...

SEARED SALMON FILET ... 12

GRILLED SHRIMP (4) .... 12

GRILLED MARINATED  
CHICKEN ... 10

8oz GRILLED  
FLAT IRON STEAK ... 12

WINE • BEER

COCKTAILS

ALL AVAILABLE TO-GO

## APPETIZERS

PORK BUNS ... 12  
slow braised pork belly, pickle,  
hoisin, scallion

BEEF CARPACCIO ... 14  
smoked sea salt, pickled onions,  
caeser aioli, parmesan crisp

CRAB DIP ... 14  
warm pimento cheese, lump crab,  
house potato chips

VEGETABLE  
SPRING ROLLS ... 12  
citrus ponzu sauce

DUCK WINGS ... 12  
honey sriracha glaze,  
miso aioli

TUNA TATARE ... 16  
pickled ginger, cucumber,  
rosemary bonito aioli, wontons

POINT JUDITH  
CALAMARI ... 15  
pickled shishito peppers,  
taron aioli

SWEET POTATO  
AGNOLOTTI ... 14  
porcini cream, crispy house pancetta,  
fried sage

# WOOD GRILLED PIZZA

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

SPECIAL PIZZA ... 22  
grilled shrimp, house chorizo,  
creamed shishito peppers, red onion  
gremolata

## ENTREES

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

DUCK- DUCK ... 28  
5 spiced breast, duck confit,  
butternut puree,  
shaved brussels sprouts,  
pomegranate, port wine jus

SEARED NEW BEDFORD  
SCALLOPS ... 30  
parsnip puree, parsnip chips,  
toasted hazelnut brown butter,  
orange braised fennel

BOLOGNESE... 24  
handmade pappardelle pasta,  
slow braised ragu, imported parm

PAN SEARED SALMON ... 27  
maple mustard glaze, wilted kale,  
braised lentils with roasted squash.  
pickled mustard seeds

GRILLED PORK CHOP ... 27  
cider brine, celery root apple salad  
maple-thyme glazed root vegetables

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

CHICKEN UNDER A BRICK ... 25  
roasted delicata squash,  
whipped sweet potato,  
smoked maple pan 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

BRUSSELS SPROUTS ... 8  
shaved thin, pomegranate, pancetta

HAND CUT FRIES ... 8  
truffle oil, parm

ROOT VEGETABLES... 12  
maple-thyme glaze

DELICATA SQUASH ... 12  
roasted, smoked maple, togarashi

HOUSE FRIED RICE ... 12  
shrimp or pork