

## LOUNGE BITES

All designed for sharing so please sit back and relax

### Garlic Pomme Frites... 6

*Crispy Potato, Herbs, Garlic Butter*

### Fatty Patty Burger... 7

*Our Special Chuck Burger, Lettuce, Tomato, Onion*

### Vegetable Fondue... 8

*Grilled Farm Vegetables, Herbs, Toast Rounds*

### Warm Imported Provolone... 8

*Green Olive – Artichoke Tapenade, Tomato, & Basil*

### Scottish Smoked Salmon Cheesecake... 9

*Traditional Condiments*

### Individual Flatbread Pizza... 9

*\*Chef's Daily Preparation*

### Roasted Red Pepper Hummus... 9

*Chickpeas, Garlic, Tahini, Olive Oil, Toasted Pita*

### Korean BBQ Beef... 9

*Jasmine Rice & Scallion BBQ Sauce*

### Crisp Bacon Wrapped Scallop Sticks... 10

*Honey Mustard Dipping Sauce*

### Fin & Shellfish Tacos... 11

*Fresh Lime & Cilantro Crème Fraiche*

### Buffalo, My's Hoisin or Beto's Achiote Wings... 12

*Ranch Dressing, Carrot and Celery Ribbons*

### Tuna, Shrimp and Bay Scallop Ceviche... 12

*Citrus, Jalapeño, Cilantro, Olive Oil & Crisp Tortillas*

### Point Judith Calamari... 13

*Three Dipping Sauces & Lemon*

### Tuna Tartare... 14

*Ahi Tuna, Soy, Sesame, Ginger, Chili Oil*

### Lobster & Fig Pizza... 14

*Fig Jam, Roasted Corn, Great Hill Blue, Scallion Drizzle*

### Chilled Crab & Avocado Cobb Tower... 14

*Vine Ripen Tomato, Pancetta, Truffled Egg, Mache, Bermuda Onion, Roasted Red Pepper Coulis*

*Executive Chef Duane Keller*

Executive Sous Chef Jorge Lopez

We kindly request one check for your table, and there will be a service charge of 18% added to parties of six or more. Consuming raw or under-cooked meats, poultry, seafood, or eggs may increase your risk of food-borne illnesses.

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