



Est. 2022

SOUPS

NEW ENGLAND CLAM CHOWDER
CUP OR BOWL \$9/10

SUMMER TOMATO BISQUE
CUP OR BOWL \$9/10

STARTERS

THAI MUSSELS / \$18
Coconut Lemongrass Broth, Chili, Cilantro Lime, and Scallions

SHAKI SHAKI AHI TUNA / \$22
Crispy Sushi Rice, Japanese Spicy Mayo, Sweet Soy Drizzle, Sesame, Pickled Ginger

GRILLED PEACH TARTINE / \$16
Local Grilled Peaches, Honey, Fresh Proscuitto, Thyme, Whipped Ricotta, Grilled Sourdough

KOREAN BBQ BAO BUN / \$16
Steamed Buns, Bulgogi Pork, Pickled Vegetables, Sweet Soy

WINGS NAKED / \$16
Choice of BBQ, Garlic Parmesan, Buffalo, Thai Chili, **OR** Old Bay, Cajun Dry Rub

COCONUT CHICKEN SKEWERS / \$16
Thai Chili Aioli, Scallions

SWEET CORN LOBSTER FRITTER / \$18
Chipotle Maple Sauce, Dill Herb Tartar, Fresh Lemon

HUMMUS PLATER / \$18
Fire Roasted Red Pepper & Garlic Hummus, Roasted Eggplant, Tzatziki, Cucumber Relish, Grilled Naan Bread

FHY SPICED KETTLE CHIPS / \$15
Slow Cooked Buffalo Chicken Dip, Crisp Bacon Crumbles, Scallions

SALADS

PROTEINS: SALMON \$12 / 4 GRILLED SHRIMP \$10 / STEAK \$14 / MARINATED GRILLED CHICKEN \$8

CHOPPED COBB / \$18
Avocado, Corn, Cucumber, Blue Cheese, Cherry Tomato, Bacon, Hard boiled Egg, Green Goddess Dressing

CAESAR SALAD / \$14
Parmesan Reggiano, FHY Croutons, Garlic Caesar Dressing

BURRATA HEIRLOOM TOMATO SALAD / \$16
Arugula, Basil Dressing, Balsamic Drizzle, Grilled Toast Point

GRAINS BOWL / \$16
Strawberries, Feta Cheese, Toasted Walnuts, Blueberries, Cucumber, Orange Vinaigrette

ASIAN NOODLE SALAD / \$17
Crispy Wonton, Snap Pea, Mixed Vegetable, Cucumber, Sprouts Sesame Dressing

BURGERS + SANDWICHES

Gluten-free bun is available

FOX HOPYARD BURGER / \$18
Lettuce, Tomato, Caramelized Onion Jam, Cheddar, Served with Fries

BUTTERMILK FRIED CHICKEN SANDWICH / \$18
Shredded Iceberg, Chopped Pickles, Hot Honey Drizzle, Chive Aioli, Served with Fries

CLASSIC REUBEN / \$17
Toasted Rye, Swiss Cheese, Served with Fries

LOBSTER ROLL / \$36
Hot Buttered **OR** Chilled with Tarragon Aoili, Toasted Brioche, Served with Fries, Cole Slaw

PORK BELLY 'BLT' / \$18
Heirloom Tomato, Avocado, Butter Lettuce, Herb Mayo, Toasted Brioche, Served with Fries

MAIN ENTRÉES

CHICKEN MILANESE / \$29
Crispy Pan Seared, Arugula, Heirloom Cherry Tomato, Shaved Parmesan, Lemon

ATLANTIC SALMON / \$28
Grilled Pineapple Salsa, Pickled Jicama Relish, 'Atlantic Coast' Micros Greens, Chive Oil

NEW ENGLAND FISH & CHIPS / \$26
Beer Battered, Dill Herb Tartar, Lemon, French Fries

STONINGTON SEA SCALLOP / \$38
Sweet Corn Puree, Pork Belly, Brown Butter, Parmesan Crisp

LINGUINE POMODORO / \$26
Burrata, Parmesan Cream, Onion, Garlic, Tomato Sauce, Basil

BLACKENED FISH TACOS / \$22
Baja Style with Sweet Slaw, Cilantro Lime Crema, Pico de gallo

CARNE ASADA GRILLED STEAK / \$30
Cumin Stewed Black Bean Puree, Cilantro Lime Rice

PRIME NY STRIP / \$39
Crispy Smashed Herb Potatoes, Summer Vegetable Medley

SIDES

FRENCH FRIES \$4 / ONION RINGS \$4 / SWEET POTATO FRIES \$4

On The Rocks is an active participant in the Connecticut Farm-to-Chef program bringing you the freshest local ingredients.



SEAGOAST
MUSHROOMS
MYSTIC, CT



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

SARATOGA SPRINGS PREMIUM BOTTLED WATER
28oz. / 5

COCKTAILS

OLD ROOTS / 12

Buffalo Trace, Dandelion Root Liqueur, Fresh Lemon,
Local Honey Syrup

BLACK STORM / 12

Eagle Rare, Amaro, Cherry and Angostura Bitter's,
Marasca Cherry

BATTS 9 / 12

Hendrick's Gin, Elderflower Liqueur, Mint Sprigs, Fresh Lime,
Club Soda

LEMON DRIZZLE MOJITO / 11

Pineapple Run, Limoncello, House Mint Syrup, Club

HOT AND DIRTY / 12

Hanson's Habanero Vodka, Olive Brine, Chili Lime Salt Rim,
Blue Cheese Olive

THE BUZZ ESPRESSO MARTINI / 13

House Vodka, Mr. Black, Fresh Brewed Espresso, Creme De Cacao,
Cocoa Rim

SMOKED OLD FASHIONED / 15

Basil Haydens, Large Rock, Cherry Smoke Dust,
Toasted Almond Bitters, Marasca Cherry

WINE LIST

REDS

BONANZA BY CAYMUS, CABERNET SAUVIGNON	10/38
VIETTI, BARBERA D'ASTI TRE VIGNE 2021	12/46
DAOU VINEYARDS, CABERNET SAUVIGNON, PASO ROBLES 2022	14/54
JUSTIN, CABERNET SAUVIGNON 2020	16/62
PRIMUS, THE BLEND, VALLE DEL COLCHAGUA, CHILE	13/50
DOMAINE BOUSQUET, MALBEC, ARGENTINA	11/42
A TO Z WINeworks, PINOT NOIR, OREGON	14/56
LA SOLITUDE, COTES DU RHONE	13/50
ESSENTIELLE, CHATEANEUF DU PAPE	75

WHITES

SONOMA CUTRER, RUSSIAN RIVER, CHARDONNAY 2022	12/46
BRAVIUM, RUSSIAN RIVER VALLEY, CHARDONNAY	13/50
RODNEY STRONG, ROSE OF PINOT NOIR	10/38
BLANGE' CERETTO LANGHE, ARNEIS 2022	13/50
DOMAINE BARMES-BUECHER RIESLING, ALSACE, FRANCE	13/50
TERRA ALPINA, DOLOMITE PINOT GRIGIO	11/42
ROMANCE ROSE, CHÂTEAU DE BERNE, PROVENCE	12/46
DRYLANDS, SAUVIGNON BLANC, NEW ZEALAND	12/46
LES HAUTES PIERRES, SANCERRE, LOIRE VALLEY	60



Est. 2022

ON DRAFT

LUNCH IPA	11
Maine Beer Co.	
LIL' HEAVEN	7
Two Roads	
STELLA ARTOIS	7
SIP OF SUNSHINE	10
Lawson's Finest Liquids	
WHALE'S TALE PALE ALE	8
Cisco Brewery	
THIMBLE ISLAND AMERICAN LAGER	6

BOTTLES AND CANS

BUDWEISER
BUD LIGHT
COORS LIGHT
CORONA
CORONA PREMIER
MICH ULTRA
MILLER LITE
PERONI
SAM BOSTON
FOUNDERS ALL DAY IPA
LAWSON'S LIL SIP
FISHERS ISLAND LEMONADE
KITTENS & CANOES
DOGS & BOATS
HIGH NOON
DEL'S SHANDY
JUST THE HAZE N/A
STELLA CIDRE
HEINEKEN
GUINNESS & GUINNESS ZERO