



SOUPS

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

CREAM OF MUSHROOM, TRUFFLE OIL
CUP OR BOWL \$10/\$12

STARTERS

AHI TUNA POKE / \$20
Wasabi Crema, Wonton Crisps,
Sushi Rice, Shaki Japanese Mayo

FRIED HAND CUT MOZZARELLA / \$16
Luizzi Mozzarella, Pomodoro,
Basil Oil, Parmesan Reggiano

KUNG PAO CRISPY SHRIMP / \$17
Sweet Pickled Jalepeno Aioli,
Asian Slaw, Soy, Ginger, Garlic,
Mango Glaze, Peanuts

SCALLOP CRUDO / \$18
Stonington Sea Scallop, Radish,
Micro Green Salad, Lime Dressing

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

WINGS NAKED / \$17
Choice of BBQ, Garlic Parmesan,
Buffalo, Thai Chili, **OR** Old Bay,
Cajun Dry Rub, Your Choice of
Blue Cheese or Ranch

HUMMUS PLATTER / \$18
Garlic & Toasted Cumin Humus,
Roasted & Marinated Peppers,
Zucchini, Cauliflower, Tzatziki,
Marinated Olives, Feta, Grilled
Garlic Naan Bread

SALADS

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

SPRING ASPARAGUS SALAD / \$16

Shaved Fennel, Strawberries, Toasted Almonds, Shaved Parmesan,
Sweet Lemon Vinaigrette

CAESAR SALAD / \$14

Parmesan Reggiano, FHY Croutons, Garlic Caesar Dressing

FHY WEDGE SALAD / \$15

Iceberg, Crispy Pancetta, Roquefort Blue Cheese, Cherry Tomatoes,
Creamy Blue Dressing

BURGERS + SANDWICHES

Gluten-free bun is available

FOX HOPYARD BURGER / \$19

Lettuce, Tomato, Caramelized Onion Jam, Cheddar,
Butter Toasted Brioche Roll, 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

BURRATA & PROSCUITO ON TOASTED CIABATTA / \$24

Olive Oil Dressed Arugula, Fig jam, Served with Fries

ROASTED PORK 'CUBAN STYLE' ON BRIOCHE ROLL / \$18

Sweet Mustard Sauce, Swiss Cheese, Pickles, Toasted Brioche,
Served with Fries

GRILLED PORTABELLO / \$18

Herb & Oiled Grilled Naan Bread, Romesco, Baby Arugula,
Slow Roasted Tomatoes, Served with Fries

SWEET ONION & GRUYERE 'DIP' / \$19

Melted Gruyere Cheese, Butter Toasted Sourdough, Slow Cooked
Vidalia Onions, Sidecar of Au Jus, Served with Fries

MAIN ENTRÉES

HERB BAKED CHICKEN / \$29

Slow Baked Chicken Thigh, Smashed Potatoes, Herb Roasted
Vegetables, Sauce Supreme

ATLANTIC SALMON / \$32

Grilled Salmon, Garlicky Rice, Julliene Vegetables, Nori, Miso Broth

BAKED ATLANTIC COD LOIN / \$30

Wild Mushroom Risotto Cake, Spring Pea Velute

SLOW ROASTED SHORT RIB PAPPARDELLE / \$34

Wild Mushroom, Baby Spinach, Demi Glace, Herb Oil, Parmesan

PRIME NEW YORK STRIP / \$42

'Benihana Butter' Basted, Blistered Shisito Peppers &
Tomatoes, Served over 'Frites'

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



SEAGOAST
MUSHROOMS



SAWYER'S MEATER HOOK FARM
LYME • CT



LOGO COWARD
FARMS



ATLANTIC COAST
SEAFOOD

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