



## SOUPS

### NEW ENGLAND CLAM CHOWDER

CUP OR BOWL \$9/10

### LOBSTER BISQUE

CUP OR BOWL \$12/\$15

## STARTERS

### \*\* AHI TUNA SASHIMI / \$20

Unagi, Shaki Japanese Mayo, Scallions

### CRISPY CALAMARI / \$17

Rhode Island Calamari, Banana Peppers, Marinara Sauce

### KUNG PAO CRISPY SHRIMP / \$18

Sweet Pickled Jalapeno Aioli, Asian Slaw, Soy, Ginger, Garlic, Mango Glaze, Peanuts

### FRESH FOCACCIA BREAD / \$14

Roasted Vegetables, Whipped Ricotta Cheese, Olive Oil

### SPINACH & ARICHÖKE DIP / \$16

Fontina, Manchego, with Blistered Tomatoes and Grilled Crostinis

### TEMPURA CHICKEN SKEWERS / \$16

Orange & Ginger Glaze, 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

### BAKED BRIE / \$18

Puff Pastry Wrapped, Fig & Apricot Compote, Spiced Almonds

### GRILLED CHAR SIU PORK / \$18

Asian Glaze, Pickled Carrot, Scallions

## SALADS

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

### GRAIN SALAD / \$15

Arugula, Toasted Peanuts, Goat Cheese, Sweet Onion Vinaigrette

### CAESAR SALAD / \$14

Parmesan Reggiano, Herb Croutons, Garlic Caesar Dressing

### ROASTED BEET SMALL PLATE / \$15

Herb Crusted Goat Cheese, Toasted Walnuts, Port Wine Reduction

### POACHED PEAR SALAD / \$16

Butter Lettuce, Slow Poached Pears, Port Stewed Cherries, Blue Cheese, Bacon

## 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

### SHAVED STEAK ON TOASTED FRENCH BAGUETTE / \$22

Provolone, Sauteed Peppers & Onions, Side of Horseradish Cream Sauce, Side of Au Jus, Served with Fries

### GRILLED PORTABELLO / \$18 ADD GRILLED CHICKEN +\$6

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

### CAPOCOLLO ITALIAN WRAP / \$16

Lettuce, Tomato, Onion, Pepper Relish, Provolone, Served with Fries

## MAIN ENTRÉES

### CHICKEN MILANESE / \$29

Crispy Pan Seared, Arugula, Cherry Tomato, Shaved Parmesan, Lemon

### \*\* ATLANTIC SALMON / \$32

Fingerling Potatoes, Creamed Leeks, Chipotle Honey

### BAKED SEA SCALLOP & SHRIMP / \$36

Lemon, White Wine, Topped with Herb Bread Crumbs

### SHORT RIB RAVIOLI / \$32

Mirepoix, Demi-glace, Truffle Essence

### FETTUCCINE ALFREDO / \$28

Cream Sauce, Parmesan, Blackened Chicken or Choose Four Shrimp +\$4

### \*\* PRIME NEW YORK STRIP / \$42

Garlic Butter Basted, Fingerling Potatoes, Roasted Vegetables, Demi-glace

### BBQ BABY BACK RIBS / \$28

Slow Cooked, BBQ Sauce, Smashed Potatoes, Roasted Vegetables

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



SEAGOAST  
MUSHROOMS



\*Items marked with an asterisk \* may be consumed raw or undercooked; Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please inform your server of any food allergies or special dietary needs before ordering.