OYSTERS & MORE

LOCAL & REGIONAL
OYSTERS* 3
Shallot Peppercorn Red Wine Mignonette, Cocktail Sauce, Lemon GF, DF

WILD SHRIMP COCKTAIL 15
Four Chilled Shrimp, Cocktail Sauce GF, DF

TUNA & WILD SALMON
POKE* 16
Toasted Panko, Tamari Soy, Cooked Egg, Pickled Red Onion, Wonton Crisps DF

FIRST ACT

CLASSIC DEVILED EGGS 7
Classic GF, DF, V

TODAY’S DEVILED EGGS 7
Changes Daily GF, DF, V

ARTICHOKE* 13
Crispy Marinated Artichokes, Roasted Garlic Harissa Sauce GF, DF, V

WINGS 15
Buffalo Sauce, Blue Cheese, Celery GF

MUSSELS 16
Maine Mussels, NH Smoked Andouille Sausage, Onions, Fresh Herbs, Lemon Butter Broth, Nana’s Griddled Foccacia

NANA’S GRIDDLED FOCCACIA 4
Sweet Butter

GARDEN

TOMATO SALAD 13
Stonington Organic Tomatoes, Chili Oil, Feta Cheese, Basil GF, V

LOCAL GREENS 15
Regional Greens, Seasonal Vegetables, Pickled Green Tomatoes, Oregano Vinaigrette GF, DF, V, VGN

BRAVO SALAD 15
Baby Greens, Local Tomatoes, Cucumbers, Green Olives, Banana Peppers, Hard Boiled Egg, Feta Cheese, Red Wine Herb Vinaigrette

Add Shrimp 3.75 EA, Salmon 12, Tuna 16

HEADLINERS

MUSSELS FRA DIAVOLO 26
Maine Mussels, Pasta, Fra Diavolo Sauce, Nana’s Griddled Sea Salt Foccacia

CATCH OF THE DAY 26
Seared Wild Salmon, Roasted Vegetables, Tomatoes, Basil Carrot Leaf Pesto

ROASTED CHICKEN 24
Herb Roasted Chicken, Seasonal Vegetables, Citrus Reduction GF, DF

SKIRT STEAK* 30
Skirt Steak, Seasonal Vegetables, Chimichurri Sauce GF, DF

REUBEN 15
Sliced Corned Beef, Secret Sauce, Gruyere Cheese, Kraut, Local Caraway Rye Bread

BRAVO BURGER* 16
Hudson Valley Single Sourced Ground Beef, Buttered Potato Roll, Local Tomato, Greens Gruyere Cheese

BYO BURGER* 13
Garden

ROASTED CHICKEN 24
Herb Roasted Chicken, Seasonal Vegetables, Citrus Reduction GF, DF

SKIRT STEAK* 30
Skirt Steak, Seasonal Vegetables, Chimichurri Sauce GF, DF

REUBEN 15
Sliced Corned Beef, Secret Sauce, Gruyere Cheese, Kraut, Local Caraway Rye Bread

BRAVO BURGER* 16
Hudson Valley Single Sourced Ground Beef, Buttered Potato Roll, Local Tomato, Greens Gruyere Cheese

BYO BURGER* 13
Garden

DESSERT

STRAWBERRY SHORTCAKE 9
Buttermilk Biscuit, Strawberries, Whipped Cream

SORBET 6
Mango Sorbet

CHOCOLATE TORTE 10
Blueberry Ginger Compote, Whipped Cream GF

Culinary Team  Beverage Team
Todd Keister  Ryan Draine
Andrea Leonardo

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server if you have any special dietary needs or restrictions.
BOTTLED BEER & MORE

SAM SEASONAL 6
BUDWEISER 5
BUD LIGHT 5
NARRAGANSETT 6
MICHELOB ULTRA 5
CAPTAINS DAUGHTER 6
ANGRY ORCHARD 6
CORONA 6
WHITE CLAW 5
TRULY 5

DRAFT

BUD LIGHT 4
STELLA ARTOIS 7
GUINNESS 8
DOWN EAST CIDER 7
CHAIR-2 7
WHALERS RISE 8

CRAFT COCKTAILS

DAY DRINKER 13
Sauv Blanc, Cucumber Vodka, Elder, Lemon, Cinnamon, Caramelized Pineapple

JEFF GOLDBLUM 13
Tequila, Pisco, Blood Orange, Cardamom, Lime, Grapefruit, Bitters, Aperol

KENTUCKY CURE-ALL 13
Bourbon Made Sweet Tea, Lemon, Saffron, Amaro

MS. GINNY 13
Gin, Elder, Lavender, Honey, Prosecco

WINE

CHARDONNAY 12
Kendall-Jackson La Crema

PINTO GRIGIO 10
Gemma di Luna

SAUVIGNON BLANC 12
Kim Crawford

CABERNET SAUVIGNON 11
Josh

CABERNET SAUVIGNON 11
J Lohr

MERLOT 10
Noble Vines

ROSE 12
Kim Crawford

PROSECCO 9
Mionetto

NON ALCOHOLIC

FOUNTAIN SODA 3
YACHT CLUB SODA 4
BOTTLED WATER 3
JUICE 3