



Clam Chowder 8
Creamy New England style

gf avail Sautéed Clams & Chourico * 16
White wine, clam broth, chourico, tomatoes, onions,
cannellini beans & fresh herbs

Starters

Point Judith Calamari 14
Banana peppers, roasted garlic & chipotle aioli

Butternut Squash Fritters 12
Sweet Thai Chili sauce

gf avail Mussels Marinarie 14
Shallots, white wine, butter & fresh herbs

Lighter Fare

SHI Lobster Roll 31
Chilled, tossed with mayo & lemon
-OR-
Hot, poached in butter
served with house fries

gf SHI Garden Salad 10
Tomatoes, carrots & cucumber,
honey-roasted garlic balsamic

gf avail Mrs. Romaine's Caesar Salad 10
Romaine hearts, creamy Caesar dressing,
garlic herb croutons & shaved parmesan

gf Fall Harvest Salad 14
Mixed greens, apples, dried cranberries,
candied pecans, shaved red onion,
gorgonzola & honey balsamic vinaigrette

add

Salmon 12 Chicken 8
Grilled Shrimp 10 Steak 14

Fried Fish Sandwich 16
Crispy Grey Sail Brewing of RI Flagship
Ale batter-fried, lettuce & tartar on a
kaiser roll - served with house fries

Grilled Chicken Sandwich 15
Grilled chicken breast with lettuce & tomato
Try it blackened!
- served with house fries
add cheese 1, add bacon 2

Angus Burger * 17
1/2 lb beef patty with lettuce & tomato
- served with house fries
add cheese 1, add bacon 2

Musicolony Specialities

Schumann's Seafood Pot Pie 42
Shrimp, scallop & lobster simmered in sherry, lobster
stock and cream - puff pastry crust, veg of the day

Flying Dutchman Fish & Chips 20
Crispy Grey Sail Brewing of RI
Flagship Ale batter-fried,
house fries, slaw, tartar sauce

Sea Scallops * 29
Pan seared scallops, white wine, garlic,
butter, fresh herbs, garlic smashed
potatoes, veg of the day

Shrimp and Grits 27
Creamy cheddar grits, gulf shrimp, bell pepper,
summer squash, zucchini, roasted garlic,
tomato creole brown butter

gf Faroe Island Salmon * 27
Chili powder and caramelized brown sugar crust,
orange beurre blanc, crispy shallots,
garlic smashed potatoes, veg of the day

Linguine with Clam Sauce 24
Chopped & whole littleneck clams
with linguine & your choice of
red or white sauce

Brahms Chicken Gnocchi 24
Sautéed chicken breast, grape tomatoes,
spinach, fresh basil, gorgonzola cream

Dr. Lawson's Bistro Steak * 26
Hand-cut top sirloin, chef's garlic butter,
house fries, veg of the day

gf Rack of Lamb * 42
Dijon port wine cream sauce,
garlic smashed potatoes, veg of the day

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
If you have a food allergy or a special dietary requirement, please inform your server.*

*(gf) indicates gluten free as prepared. (gf avail) indicates gluten free upon request
Ask your server if other items may be modified to be gluten free.*

Sparkling

n.v. domaine ste. michelle, brut, columbia valley, washington	36
n.v. acinum prosecco, extra dry, veneto, italy	12 / 42
n.v. pio prosecco on tap	9 glass
n.v. roederer estate, brut, anderson valley, california	72
n.v. roederer estate, brut rosé, anderson valley, california	80
n.v. pol roger, brut vintage, champagne, france	148
n.v. mirabella, franciacorta brut rosé, lombardy, italy	56

White

albariño, '23, castillo de maetierra 'atlantis', rías baixas, spain	42
chardonnay, '23, louis latour, ardèche, rhône valley, france	48
chardonnay, '24, martin ray, sonoma coast, california	12 / 36
chardonnay, '22, black stallion, los caneros, california	14 / 42
chardonnay, '23, jordan winery, russian river valley, california	85
pinot grigio, '23 zenato, delle venezie, venice, italy	10 / 38
pinot grigio, '24 santa margherita, trentino-alto adige, italy	18 / 65
riesling, '23, clean slate, mosel, germany	10 / 36
sauvignon blanc, '24 le petit silex, saucerre, france	17 / 60
sauvignon blanc, '24 stoneleigh estate, marlborough, new zealand	12 / 44
viura, chardonnay blend, '22, bodegas manzano, rioja blanco, spain	38

Rosé

grenache blend, '24 château montaud, côtes de provence, france	10 / 32
--	---------

Red

pinot noir, '23 diora, le petit grace, monterey, california	14 / 46
cabernet sauvignon, '22 noble vines '337' lodi, california	12 / 44
cabernet sauvignon, '22 black stallion, napa valley, california	18 / 62
cabernet sauvignon, '22 franciscan estate, special select, california	48
malbec, '23 antigal uno, mendoza, argentina	13 / 42
meritage blend, '21 justin, isosclese, paso robles, california	148
sangiovese, '21 piccini, chianti classico, tuscan, italy	14 / 46

Featured Cans & Drafts

Grey Sail Captain's Daughter DIPA -. on tap	8	Sam Adams Oktoberfest	6.5
Whaler's Rise IPA - on tap	8	Bud Light	7
Modello Mexican Lager - on tap	7	Coors Light	6
Stella Artois	7	Narragansett	6
Guinness	7	Blue Moon	6.5
Athletic Run Wild IPA N/A	6	Grey Sail Flagship Ale	6.5
Heineken 0.0 N/A	5	Tapped Apple Hard Cider	8

ask about our other cans and bottles

South County Winter Spritz	12	The Shelter Harbor Sour	15
South County Distillers Limoncello, prosecco, blue curacao, club soda		Bulleit bourbon, lemon juice & cinnamon simple syrup topped with red wine	
Garden Party	16	Raspberry Lemon Drop Martini	16
Hendrick's Gin, rosemary simple syrup, lemon juice, club soda, splash of cran		Raspberry vodka, lemon juice, simple syrup, Chambord	
PAMA Margarita	15	Just What the Doctor Ordered	17
Tequila, PAMA, lime, house sour		Litchfield Straight Bourbon, Carpano Antica sweet vermouth, bitters, Luxardo cherry juice	

Garden Refresher N/A

Rosemary simple syrup, lemon juice, club soda, splash of cran