‡ In memory of James “Cornbread” Crookes 1960-2019
Cornbread was a member of our culinary team for nearly forty years. His signature dish was, and is, the Inn’s clam chowder.

TRUFFLED ONION DIP
House fried kettle chips 14.

SHRIMP COCKTAIL
Six pieces 26. Twelve pieces 50.

SEARED NARRAGANSETT CREAMERY “HALLOUMI” CHEESE
Charred eggplant, hot-honey, apple, hazelnuts 18.

PATATAS BRAVAS
Paprika, lemon aioli, scallions, shaved manchego cheese, brava sauce 16.

SPICED MEATBALLS
Yogurt, grilled pita bread, pomegranate molasses, feta, mint 19.

“CORNBREAD’S” CLAM CHOWDER ‡
Oyster crackers 12.

CURRIED APPLE SOUP
Coconut milk 10.

ITALIAN CHOPPED SALAD
Romaine, aged provolone, pepperoni, olives, red onion, cherry peppers, buttermilk vinaigrette 21.


GRILLED CHEESE
Caramelized onion, oyster mushrooms, gruyère, sourdough, carried apple soup 22.

FISH TACOS
Acadian Redfish, pico de gallo, red chile crema summer slaw, steamed corn 26.

FRIED CHICKEN SANDWICH
Bacon, lettuce, tomato, sweet chili sauce, fries 24.

LOBSTER ROLL
5 oz. chilled lobster meat, tarragon crème fraîche, fries 42.

SEARED SWORDFISH
Potato, onion, delicata squash, apple vierge 45.

ROASTED HALF CHICKEN
Roasted garlic hummus, marinated haricot verts 42.

HOUSEMADE CAVATELLI
Roasted corn, roasted mushrooms, sweet potato, sage, garlic bread crumbs 36.

POACHED MERLAN
Chouriço-tomato broth, confit potatoes, lemon butter toast 45.

‡ This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry & seafood.

If you have any allergies, please bring them to your server’s attention.