

# Block Island



## Oyster Bar & grill

### For Starters

Lobster Bisque 13.99

Local lobster and a hint of sherry

Sesame Seared Ahi Tuna\* 19.99

Sushi grade tuna, seared rare, served over cucumber daikon slaw with pickled ginger, wasabi, soy sauce, and wakame

Sicilian Littlenecks 15.99

Steamed in a spicy Chianti marinara sauce, finished with fresh roasted garlic butter

Lamb Lollipops\* 18.99

Grilled marinated lamb chops with a sesame ginger noodle salad

Caramelized Sea Scallops 19.99

Caramelized day boat scallops with crispy pancetta and bourbon maple glaze

Sesame Seared Tuna Tacos\* 19.99

Sushi grade tuna, seared rare, served over cucumber slaw with pickled ginger, wasabi, soy sauce, and wakame in a flour tortilla

Stuffed Portobello 16.99

Baby spinach, sun dried tomatoes, mascarpone, goat cheese and balsamic drizzle

### Salads

Caesar 15.99

Crisp romaine lettuce creamy dressing, and shaved parmesan cheese with herbed croutons

Strawberry Fields Forever 16.99

Fresh strawberries, field greens, crumbled goat cheese, spiced pumpkin seeds, sun dried cranberries, and balsamic vinaigrette

Watermelon Salad 16.99

Feta cheese, cucumbers, tomatoes over grilled watermelon with champagne lemon vinaigrette

Fresh Garden Salad 12.99

Seasonal garden vegetables, house vinaigrette

Add Chicken 9.00    Add 3 Shrimp 12.00

### The Oysters

Oysters on the Half Shell\* - 4.00 each

Sold by the half dozen or dozen only

Grilled watermelon champagne mignonette, with cocktail sauce and fresh lemon

Grilled Parmesan Oysters 17.99

Simply delicious

Japanese Style Oysters\* 15.99

Chilled and served with miso glaze and wakame

Spring Street Spectacular\* See Server for Pricing

One dozen Block Island oysters, topped with caviar, served with a bottle of Veuve Clicquot Yellow Label Brut or Moët & Chandon

Oysters Thermidor 21.99

Sautéed with Maine lobster and Crimini mushrooms, finished with a tarragon beurre monte

### Entrees

Miso Glazed Cod 37.99

Served with forbidden rice and coconut curry roasted corn and edamame succotash

Seafood Cioppino\* 43.99

Littlenecks, scallops, shrimp, fresh fish and lobster meat poached with herbs and roasted garlic in a light white wine seafood tomato broth, served over linguini

Blackened Chicken Mac & Cheese 28.99

Pan blackened chicken with julienne vegetables and cavatappi baked in a three cheese mornay sauce, topped with bread crumbs

Grilled Sticky Shrimp 34.99

Marinated in a sweet and spicy Thai sauce over forbidden rice

Linguini and White Clam Sauce 33.99

Littlenecks with fresh herbs and garlic finished in a white wine butter sauce over linguine

Manisses Grilled Swordfish\* 42.99

Lobster mashed potatoes and béarnaise beurre blanc

Grilled New York Sirloin\* 44.99

Center cut choice New York Sirloin with mushroom bordelaise

Caramelized Sea Scallops 39.99

Lemon chive risotto and citrus butter

### Sides

Vegetable Dujour 7

Salad 7

Lobster Mashed Potatoes 15

Forbidden Rice 7



---

# HOTEL MANISSES

---

A Boutique Hotel & Restaurant