



General Manager

**KYLE REID**

Executive Chef

**LOU CRUZ**

## RAW BAR

*BLOODY MARY COCKTAIL SAUCE, HORSERADISH, APPLE MIGNONETTE*

**OYSTERS\*** WALRUS & CARPENTER 3 EACH

**LITTLENECKS\*** NARRAGANSETT 2 EACH

**SHRIMP** JUMBO, OLD BAY 3.5 EACH

### KING CRAB LEGS

1/2 POUND ALASKAN CRAB, CHILLED OR STEAMED,  
COCKTAIL OR DRAWN BUTTER 22

## APPETIZERS

### HOT ROCKS\*

WAGYU BEEF COOKED TABLESIDE ON LAVA ROCK, WASABI AÏOLI 22

### PARTY OF MANY SKEWERS\*

TERIYAKI BEEF, COCONUT SHRIMP, CHICKEN SATAY,  
CHIPOTLE MANGO SAUCE 13

### RHODE ISLAND CALAMARI

SLICED HOT PEPPERS, JALAPEÑO TARTAR SAUCE 14

## SALADS

### GOAT CHEESE SALAD

BABY GREENS, CROSTINI, WHITE BALSAMIC VINAIGRETTE 9

### BLT

BABY ICEBERG, CRISP BACON, CHOPPED TOMATO, BLUE CHEESE 10

### SEAWEED SALAD

CUCUMBER, SESAME DRESSING 6

### CAESAR

ROMAINE HEARTS, WHITE ANCHOVY, SOURDOUGH CROUTONS,  
SHOWER OF PARMIGIANO-REGGIANO 10

## SOUPS

**NEW ENGLAND CLAM CHOWDER** 8

**WHITE MISO SOUP** SHIITAKE MUSHROOMS, TOFU, SCALLIONS 5

## SUSHI

*ALL SUSHI CAN BE PREPARED WITH BROWN RICE & QUINOA*

### NIGIRI & SASHIMI

*NIGIRI 2 PIECES | SASHIMI 3 PIECES (ADD 4)*

**MAGURO\*** TUNA 7

**HAMACHI\*** YELLOWTAIL 7

**SHIRO-MAGURO\*** ESCOLAR 7

**SUZUKI\*** SEA BASS 6

**TOBIKO\*** FLYING FISH ROE 6

**UNAGI\*** FRESH WATER EEL 6

**SAKE\*** ORGANIC SCOTTISH SALMON 6

**EBI\*** TIGER SHRIMP 6

**TAKO\*** OCTOPUS 7

**TORO\*** FATTY TUNA MKT

**IKURA\*** SALMON ROE 6

### SUSHI BOMB

#### AHI EXPLOSION\*

TUNA TARTARE, TOBIKO, AVOCADO, JALAPEÑO, SOY & LEMON 12

### DESIGNER ROLLS

#### CALIFORNIA

BLUE CRAB MEAT, CUCUMBER, AVOCADO, TOBIKO 10

#### CATERPILLAR ROLL

EEL & CUCUMBER TOPPED WITH AVOCADO, KABAYAKI SAUCE 11

#### SPICY TUNA\*

CUCUMBER, SPICY MAYO, TOGARASHI, SCALLIONS 12

#### SPIDER ROLL

TEMPURA SOFT SHELL CRAB, CUCUMBER, AVOCADO, TOBIKO 13

#### RAINBOW ROLL\*

CALIFORNIA ROLL TOPPED WITH TUNA, SALMON & EEL 14

#### MERMAID ROLL\*

CRAB & SEAWEED SALAD TOPPED WITH HAMACHI, AVOCADO 13

#### CRUNCHY MUNCHIE

FRIED COCONUT SHRIMP, TOPPED WITH TEMPURA CRAB,  
HONEY TRUFFLE AÏOLI 16

#### MORRIS ROLL\*

TEMPURA SHRIMP, ASPARAGUS, CUCUMBER TOPPED WITH  
TUNA & SPICY CRAB SALAD 15

#### TATAKI MAKI\*

TEMPURA SHRIMP & CUCUMBER ROLL TOPPED WITH WASABI  
DUSTED FILET MIGNON, SESAME TUNA TATAKI, AVOCADO,  
WASABI AÏOLI, KABAYAKI SAUCE 17

#### SUSHI SANDWICH\*

TUNA, SALMON, HAMACHI, SPICY MAYO, SRIRACHA 18

#### PRIME ROLL\*

MAINE LOBSTER & TEMPURA ASPARAGUS TOPPED WITH  
BEEF CARPACCIO, TRUFFLE CHILI OIL 19

### SUSHI BOATS

*ASSORTED NIGIRI & MAKI,  
CHEF'S SELECTION*

#### DINGHY\*

30 PIECES 80

#### YACHT\*

60 PIECES 155

## STEAK & CHOPS

*OUR STEAKS ARE HAND SELECTED FROM THE BEST FARMS  
AVAILABLE. ALL OUR MEATS ARE AGED AT LEAST 28 DAYS  
FOR A FULL FLAVORED STEAK.*

### SMALL

**FILET MIGNON\*** 8 oz 39

**BACON WRAPPED FILET MIGNON\*** 8 oz 42

**WAGYU FLAT IRON\*** 10 oz 38

### MEDIUM

**PRIME NEW YORK SIRLOIN\*** 14 oz 47

**LAMB LOIN CHOPS\*** 14 oz 36

**VEAL PORTERHOUSE CHOP\*** 16 oz 42

### LARGE

**FILET MIGNON\*** 12 oz 45

**CERTIFIED ANGUS RIBEYE\*** 18 oz 42

**CERTIFIED ANGUS BONE-IN NY SIRLOIN\*** 18 oz 44

**CERTIFIED ANGUS PORTERHOUSE\*** 22 oz 54

### CLUB TEN

#### 40 OZ CERTIFIED ANGUS DOUBLE PORTERHOUSE\*

FINISH IT ALL AND HAVE YOUR NAME ON A PLAQUE  
TO HONOR YOUR ACHIEVEMENT 87

#### ACCOMPANYING SAUCES

HOLLANDAISE\*, HORSERADISH AÏOLI,  
MUSHROOM DEMI-GLACE, BÉARNAISE\*, BRANDY CREAM,  
ROSEMARY GARLIC DEMI-GLACE, FIG & BACON DEMI-GLACE

TOP IT OFF

**STEAK DIANE** CARAMELIZED ONIONS, MUSHROOMS,  
BRANDY CREAM 10

**GORGONZOLA** MELTED BLUE CHEESE, ROSEMARY DEMI-GLACE 10

**AU POIVRE** TRI-COLORED PEPPERCORN CRUST, BRANDY CREAM 6

**CRAB OSCAR** JUMBO LUMP CRAB, ASPARAGUS, HOLLANDAISE 12

**SHRIMP SCAMPI** JUMBO SHRIMP, GARLIC & WHITE WINE SAUCE 12

**BACON WRAPPED SCALLOPS\*** DAY BOAT SCALLOPS,  
WRAPPED IN APPLEWOOD SMOKED BACON 14

### RESERVE OUR CHEF'S ROOM FOR YOUR PRIVATE PARTY

*Let us cater your next event. Call us at 401.453.BEEF (2333)*

*Please be considerate of other guests and refrain from cell phone use.*

*\*This item is raw or undercooked. Any sushi, fish, shellfish or beef that is raw or partially cooked can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illnesses should only eat seafood & other food from animals thoroughly cooked.*

*Please inform your server if you have any food allergies.*

## 10 SPECIALTIES

### FILET\* 10

FILET MIGNON, HARICOT VERTS, GARLIC SMASHED POTATOES,  
MUSHROOM DEMI-GLACE, CRISPY ONION STRINGS 47

### TEN PRIME MEATLOAF

SIRLOIN, BRISKET & CHUCK BLEND, CHEDDAR & BACON  
SMASHED POTATOES, ONION STRINGS, MUSHROOM DEMI-GLACE 24

### CHICKEN CHOP

BELL & EVAN'S ALL NATURAL, PAN ROASTED, HARICOT VERTS, CIPOLLINI  
ONIONS, GARLIC SMASHED POTATOES, NATURAL JUS 24

### WHITE MARBLE FARM PORK CHOP "MILANESE"

PANKO BREADED, BUTTERNUT SQUASH, ROASTED BEETS, QUINOA,  
BABY GREENS, BACON MUSTARD VINAIGRETTE 26

### LOBSTER

ALIVE & KICKING ATLANTIC OCEAN LOBSTERS  
STEAMED, LAZYMAN STYLE OR BAKED STUFFED  
2LB • 3LB MARKET

### MEDITERRANEAN TUNA\*

OVEN DRIED CHERRY TOMATOES, ROASTED EGGPLANT, CAPERS,  
VEAL DEMI-GLACE, OLIVE TAPENADE, CRISPY BASIL CHIPS 34

### FAROE ISLAND SALMON\*

HARICOT VERTS, QUINOA & CHERRY TOMATO, SWISS CHARD, LEMON  
BUERRE BLANC 28

### DAY BOAT SCALLOPS\*

PAN SEARED, PARSNIP PURÉE, BACON BRUSSELS SPROUTS,  
MICRO GREENS, SCALLION OIL 32

## VEGETABLE SIDES

**EDAMAME**, SEA SALT OR TOGARASHI 5

**JUMBO ASPARAGUS**, HOLLANDAISE 10

**BUTTERNUT SQUASH GRATIN**, GRUYÈRE CHEESE 9

**SAUTÉED SPINACH**, EXTRA VIRGIN OLIVE OIL 8

**CRISPY ONION STRINGS** 8

**SAUTÉED MIXED MUSHROOMS** 9

**DUCK FAT BRUSSELS SPROUTS** 9

**SRIRACHA "BUFFALO" CAULIFLOWER** 9

## POTATO SIDES

**DEATH BY BUTTER SMASHED POTATOES** 9

**GARLIC SMASHED POTATOES** 8

**TRUFFLE PARMESAN FRIES** 7

**WHITE CHEDDAR TATER TOTS** 9

**BACON MAC & CHEESE** 10

**LOBSTER MAC & CHEESE** 18