

Sushi

NIGIRI & SASHIMI (2 pieces per order)

Fatty Tuna - Toro	MKT	Yellowtail - Hamachi	5.99
Tuna - Maguro	5.99	Yellowtail Belly - Hamachi Toro	5.99
White Tuna - Shiro-Maguro	5.99	Cooked Shrimp - Ebi	4.99
Salmon - Sake	4.99	Fresh Water Eel - Unagi	5.99
Salmon Belly - Sake Toro	5.50	King Crab - Kani	6.99
Sea Bass - Suzuki	5.99	Octopus - Tako	4.99
Red Snapper - Tai	4.99	Flying Fish Roe - Tobiko	4.99

Sashimi 2.99 extra (3 pieces)

MAKI All Rolls cut into 6 pieces

Roll **10** Maine Lobster, smoked salmon, asparagus, avocado, masago 12.99

Tempura Fried with spicy mayonnaise 13.99

California Roll – cucumber, avocado, crab, masago 6.99

Spicy Tuna – tuna, spicy mayonnaise, scallion, cucumber 8.99

Screaming Salmon – salmon, spicy siracha, scallion, cucumber 8.99

Dynamite Maki – shrimp tempura, masago, cucumber, avocado 9.99

New Philadelphia – smoked salmon, asparagus, cream cheese, rolled in chives & everything seasoning 7.99

Vegetable Roll – cucumber, avocado, seaweed salad, asparagus 6.99

Spicy Scallop – grilled scallops, cucumber, spicy mayonnaise 8.99

Chilean Sea Bass Roll – miso glazed, scallion, cucumber 11.99

CHEF'S SPECIALTY MAKI All Rolls cut into 8 pieces

Our Signature Sushi Sandwich – yellowtail, salmon, tuna, masago, spicy mayonnaise & siracha 14.99

Dragon Maki – crab, avocado, cucumber, topped with eel, sweet & spicy eel sauce 13.99

Mermaid Roll – king crab, seaweed salad, topped with hamachi & avocado, wasabi pea crunch 12.99

Prime Roll – tempura asparagus, cream cheese, topped with prime sirloin carpaccio, truffle chile oil 11.99

Sammy Morris Roll – shrimp tempura, asparagus, cucumber, topped with spicy crab salad & yellowfin tuna 14.99

Surf & Turf Roll – grilled beef tenderloin, lobster, asparagus, spicy eel sauce 12.99

Rainbow Roll – California roll wrapped with salmon, tuna & eel, sweet eel sauce 11.99

Spider Maki – soft shell crab tempura, masago, avocado, cucumber 10.99

Wines by the Glass

Whites

Casarsa Pinot Grigio, Friuli-Venezia 2008 \$7.5

Campanile Pinot Grigio, Friuli-Venezia 2008 \$9.5

Dr. Loosen "L" Riesling, Germany 2008 \$8.75

M. Chapoutier Belleruche Rose, Rhone Valley 2008 \$8

Markham Sauvignon Blanc, Napa 2007 \$9

Liberty School Chardonnay, Paso Robles 2007 \$10

St Clement Chardonnay, Napa 2007 \$12.5

Reds

Red Headed Barrel Monkeys Shiraz, Australia 2006 \$13.5

Hob Nob Pinot Noir, France 2007 \$8.5

Murphy Goode Merlot, Alexander Valley 2006 \$11.5

Cline Ancient Vines Zinfandel, California 2007 \$12.5

Robert Mondavi Select Cabernet, California 2007 \$8

Chateau Ste Michelle Indian Wells Cabernet, Washington 2007 \$12.5

Rosso di Altesino, Montalcino 2007 \$11.5

Graffigna Malbec, Argentina 2006 \$9.5

David Jackson
Chef d'Cuisine

Please be considerate of other guests and refrain from cell phone use.
Raw or undercooked food can pose a health risk in sensitive individuals.

Fore Play

COLD

Mixed Greens – fresh tomato, balsamic dressing 6.99

The Wedge – iceberg lettuce, chopped tomato, blue cheese dressing, crisp bacon 7.99

Beefsteak Tomato – fresh mozzarella, basil oil, balsamic syrup 7.99

Seaweed Salad – hiyashi wakame, sesame dressing 5.99

HOT

Edamame – warm soybean pods, fancy sea salt 5.99

Lobster Rangoons – apricot Thai dipping sauce 12.99

Maine Crab Cakes – jalapeño aioli 13.99

SOUP

New England Clam Chowder – fresh dill cup 4.99

White Miso Soup – spinach, tofu, scallion cup 3.99

Lobster Bisque – tarragon, fresh lobster meat cup 6.99

Burgers & Sandwiches

All sandwiches and burgers served with choice of side salad or French fries. Dressings include Balsamic Vinaigrette, Blue Cheese, Russian Dressing, Cabernet Sauvignon Vinaigrette.

Our burgers are USDA prime ground beef seasoned with sea salt, black pepper, worcestershire sauce and shallots giving them optimal flavor and are served on a grilled bun.

10 Prime Burger – 8oz burger topped with aged cheddar cheese, caramelized onions, lettuce and tomato 9.99

10 Prime Bacon and Blue Burger – 8oz burger topped melted blue cheese and smoked bacon, lettuce, tomato and red onion 10.99

Ultimate Chicken Sandwich – grilled chicken breast, topped with chicken salad, aged cheddar, lettuce and tomato 9.99

Meatloaf Wrap – homemade grilled meatloaf, mashed potatoes, cheddar cheese, chipotle mayonnaise 8.99

Steak Sandwich – shaved sirloin steak, caramelized onions, sliced hot peppers, American cheese, hoagie roll 11.99

Reuben Sandwich – thin sliced corned beef, sauerkraut, Swiss cheese, Russian dressing, toasted rye bread 8.99

10 Classic Lunch Entrees

Petite Filet Mignon – garlic mashed potatoes, mushroom wine sauce 19.99

Steak Frites – marinated hanger steak, shallot butter, parmesan truffle fries 11.99

Pappardelle Bolognese – wild boar sausage, plum tomatoes, shaved parmesan 12.99

Sesame Tuna Salad – sesame crusted sushi grade tuna, mixed greens, cucumbers, soy balsamic dressing 13.99

Chicken Caesar Salad – grilled marinated chicken, romaine lettuce, parmesan cheese, focaccia croutons 10.99

Cobb Salad – smoked turkey, blue cheese, avocado, crisp bacon, hard cooked egg, tomatoes, red onion, over blue cheese dressed mixed greens 10.99

All Natural Steak Salad – sliced hanger steak, baby arugula, blue cheese, shaved red onion, bacon, mustard truffle vinaigrette 11.99

Pan Roasted Salmon – steamed baby bok choy, seasoned sushi rice, ginger soy sauce 11.99

Noodle Bowl – shrimp, udon noodles, baby bok choy, red peppers, tamari ginger broth 10.99

Sushi Bento Box – nigiri and maki, seasoned sushi rice, tempura vegetables, seaweed salad 10.99

Dessert

Cheryl's Wedding Cake - serves 2-6 15.99

Crème Brulee - rich custard, glazed with sugar 8.99

Bananas Foster Bread Pudding - Jack Daniels creme anglaise, caramel ice cream 9.99

Fresh Fruit & Berries - with coconut sorbet 7.99

Visit Rhode Island's Best Restaurants www.chowfunfoodgroup.com



Give a perfect 10

Gift Cards Available In Any Denomination and are redeemable at all our restaurants. Reserve our chef's room for your special occasion. Let us cater your next event. For a good time, call us at 401-453-2333.