

THE VIEW AT THE BATTERY

Appetizers

NEW ENGLAND CLAM CHOWDER – <i>crispy bacon, red chili oil</i>	12
BACON & BLUE – <i>baby iceberg, crispy bacon avocado, cherry tomatoes, grilled red onions</i>	18
MARKET SALAD – <i>shaved carrots, beets, fennel, sunflower seeds, carrot ginger dressing</i>	16
CAESAR SALAD – <i>toasted bread crumbs, shaved parmesan, pickled shallots</i>	16
SALAD ADD ONS – <i>grilled chicken \$8 grilled salmon \$12 grilled steak \$14 grilled shrimp \$12</i>	
BURRATA BOARD – <i>prosciutto, roasted red bell pepper, extra virgin olive oil, crostini</i>	18
GARLIC CHILI CAULIFLOWER – <i>roasted garlic, calabrian chili, ranch sauce [vegan]</i>	16
THAI MUSSELS – <i>coconut curry broth, lemon grass, thai basil, crostini</i>	18
LOBSTER SALAD – <i>papaya, avocado, lemon dressing, frisée</i>	22
FRIED CALAMARI – <i>banana peppers, saffron Aioli</i>	16
CRAB CAKES – <i>avocado, corn salsa, tartar sauce</i>	22
LEMON FLATBREAD – <i>caramelized lemon, parmesan spread, caramelized onions, bread crumbs</i>	12
MARGARITA PIZZETTE – <i>fresh mozzarella, basil</i>	20

Raw Bar

OYSTERS – <i>East coast, mystic CT</i>	half dozen 18 dozen 32
LITTLE NECK CLAMS – <i>house-made cocktail sauce</i>	half dozen 14 dozen 28
JUMBO SHRIMP COCKTAIL – <i>cocktail sauce</i>	half dozen 22 dozen 38

Entrées

AVOCADO TOAST – <i>sunny side egg, smashed avocado, cherry tomatoes, red pepper flakes, seven grain toast</i>	18
MEDITERRANEAN GRAIN BOWL [VEGAN] – <i>hummus, feta, crispy chickpeas, pickled onions, quinoa, farro, cucumbers, avocado, roasted pepper coulis & lemon vinaigrette</i>	22
FISH & CHIPS – <i>tartar sauce, malt vinegar</i>	23
GRILLED CHICKEN BLT – <i>pepper jack cheese, bacon, cilantro aioli, french fries</i>	21
+ add avocado \$3.00	
STEAK SANDWICH – <i>caramelized onions, horseradish cream, french fries</i>	24
LOBSTER ROLL – <i>old bay aioli, sea salt potato chips</i>	32
VIEW BURGER – <i>cheddar & gruyère cheese, caramelized onions, pickles, view sauce, french fries</i>	23
AMISH CHICKEN – <i>haricots verts, cilantro crema, natural jus</i>	28
SQUID INK PASTA – <i>crab meat, bread crumbs, fiery bomba calabrese sauce</i>	32
SHRIMP LINGUINI – <i>slab bacon, jumbo shrimp, tomatoes, cipollini onions</i>	28
SALMON PIALLARD – <i>grilled lemon, jicama slaw, lemon vinaigrette</i>	25
BLACKENED MAHI-MAHI – <i>fennel & grapefruit salad</i>	28
12OZ NEW YORK STRIP – <i>baked potato, crispy parmesan broccoli, truffle jus</i>	37

Specialty Cocktails

BLACKBERRY BRAMBLE – bulleit bourbon, simple syrup, lemon juice, blackberry brandy	19
FLORAL EXPRESSION – effen vodka, lillet, fresh lemon juice, simple syrup, pink grapefruit juice	16
BLOOD ORANGE PALOMA – espolon, blood orange soda, lime, agave	16
LAVENDER GIN FIZZ – gin, lavender-infused simply syrup, club soda + contains egg whites	18
THE ORIGINAL DAIQUIRI – light rum, fresh lime juice, simple syrup	15

Bottles & Canned Beers

KONA LONGBOARD LAGER, 12OZ, 4.6% ABV	8
BELHAVEN SCOTTISH ALE, 16OZ, 5.6% ABV	10
SIERRA NEVADA PALE ALE, 12OZ, 5.2% ABV	8
SIXPOINT THE CRISP PILZ, 12OZ, 5.4% ABV	8
GOWANIUS GOLD RICE LAGER, 16OZ, 4.6% ABV	12
SLOOP JUICE BOMB IPA, 12OZ, 6.5% ABV	10
ALLAGASH WHITE, 12OZ, 5.6%, ABV	10
MICHELOB ULTRA, 16OZ, 4.2 ABV	8

Draft Beer

DRAFT – Stella, Franziskaner German Wheat, Narragansett Lager, Lagunitas IPA	10
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Non-Alcoholic Beverages

LYER'S NON-ALCOHOLIC PROSECCO	8
ROOT BEER	4
CLASSIC LEMONADE	5

Sparkling

VILLA SANDI – prosecco, brut	15 60
VILLA SANDI – prosecco, rosé	15 60

White Wine

COTES DU RHONE ROSÉ, M. CHAPOUTIER BELLERUCHE, RHONE VALLEY, FR '20	15 55
PINOT GRIGIO, VILLA SANDI, IT '20	15 65
RIESLING, LAKEWOOD, FINGER LAKES, NY '20	16 70
CHARDOANNY, SINGING TREE, RUSSIAN RIVER VALLEY, CA '19	17 75
PETIT CHABLIS, DOMAINE DU COLOMBIER, BURGUNDY, FR '22	16 60

Red Wine

PINOT NOIR, MAISON DE LA VILLETTE, LANGUEDOC, FR '20	16 65
BORDEAUX, CLOS PICHOT, FR '21	15 65
CABERNET SAUVIGNON, BOTANICA BIG FLOWER, SA '20	16 68
ZINFANDEL, PEDRONCELLI, SONOMA COUNTY, CA '20	18 75