



STARTERS

Buffalo Wings

Carrot, Celery Sticks, Bleu Cheese Dressing 9

Raw Bar

Shrimp Cocktail 16

Pickle Point-New London Bay Oysters

Half Dozen 16/Dozen 30

Little Neck Clams Half Dozen 10/Dozen 19

Point Judith Fried Calamari

Cherry Peppers, Marinara,
Chipotle Aioli Dipping Sauces 16

Salmon Rilette

Shallots, Chives, Dill Aioli, Tomato & Frisee Salad,
Rosemary Cracker, Black Caviar (GF) 16

Pumpkin Bruschetta

Pine Nuts, Pomegranate Seeds, Scallions,
Maple-Orange Vinaigrette 13

Philly Cheese Steak Egg Rolls

Shaved Rib Eye Steak, Onions, Peppers, Provolone
Cheese, Sweet Chili Aioli 14

SOUPS AND SALADS

Add to any salad: grilled chicken (6), shrimp (7) or 4 oz. salmon (8)

Soup Du Jour

Cup 6 Bowl 7

French Onion Soup

Sweet Onion, Gruyère, Provolone, Crouton 8

Apawamis House Salad

Tomatoes, Kalamata Olives, Cucumber, Carrots,
Lemon Dijon Vinaigrette 7

Heather Salad

Goat Cheese Croutons, Assorted Berries, Pecans,
Raspberry Vinaigrette (H, GF, VG) 8

Roasted Butternut Squash Soup

Crème Fraîche, Dried Cranberries,
Toasted Pepitas, Chives (H) 8

Classic Caesar Salad

Romaine or Kale Lettuce, Garlic Croutons
Romaine 7 Kale 8

Beetroot & Goat Cheese Salad

Beetroot Carpaccio, Rocket Greens, Goat Cheese Mint
Yogurt, Toasted Pistachios (H, GF) 13

Spiced Poached Pear Salad

Radicchio, Brussels Sprouts, Shredded Carrots,
Radishes, Candied Walnuts, Crumbled Goat Cheese,
Maple-Orange Vinaigrette (GF, H) 14

BISTRO

Served with Lettuce, Tomato, Onion, Pickle, French Fries

Turkey Burger

Guacamole, Pickled Red Onion, Swiss Cheese 13

Black Bean Burger

Swiss Cheese, Lettuce, Tomato, Pickle, Onion,
Avocado, Chipotle Aioli (VG, H) 13

Club Burger

Club Burger 11 with Cheese 12

Apawamis Super Burger

Sautéed Onion, Mushrooms, Cheddar Cheese 13

These items are cooked to order and may be served raw or under cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. If you have a food allergy or any special dietary requirements, please speak to your server, the manager or chef.



COMFORT FAVORITES

Grilled Salmon and Kale Salad

6 oz. Salmon, Tuscan Kale, Currants, Parmesan Cheese, Pine Nuts, White Balsamic Vinaigrette (H, GF) 24

Teriyaki Salmon Bibimbap

Steamed White Rice, Shredded Carrots, Marinated Cucumber, Kimchi, Fried Egg, Toasted Sesame Seeds, Teriyaki Glaze (H, GF) 24

Spinach and Ricotta Ravioli

Morel Mushrooms, Peas, Parsley Oil, Parmesan Crisps, Parmesan Cream Sauce (VG) 18

Build Your Own Pizza

Choose Two Toppings: Pepperoni, Mozzarella, Tomato, Caramelized Onions, Basil, Peppers, Italian Sausage, Spinach 14

Choice of Sauce: Marinara or White Sauce (Herb Whipped Ricotta)

Gluten-free crust available upon request (pizzas are weather permitting)

ENTRÉES

*Add a salad to your entrée. Choice of: Apawamis House Salad, Caesar Salad or Heather Salad (6)
Additional available sauces: Apawamis Signature Steak Sauce or Béarnaise Sauce*

Pistachio Crusted Grouper

Scored Herb Marinated Calamari, Pumpkin Purée, Asparagus Tips, Blistered Tomatoes, Pumpkin Beurre Blanc (GF) 35

Dijon-Maple Ora King Salmon

Butternut Purée, Roasted Beet Square, Brussels Sprouts, Cauliflower Rice, Dijon-Maple Glaze (H, GF) 30

Pan Seared Scallops

Herb Infused Orzo, King Trumpet Mushrooms, Roasted Corn & Bacon Lardon, Cotija Cheese, Corn Sauce (GF) 34

Apawamis Lump Crab Cake

Olive Oil Crushed Potatoes, Cannellini Bean & Asparagus Succotash, Roasted Tomato, Citrus-Saffron Nage (GF, H) 32

Calabresi Fusilli Bolognese con Ricotta

Ground Pork, Veal and Beef Meat Sauce 22

Braised Osso Bucco

Porcini Mashed Potato, Honey-Glazed Carrots, Braising Jus (GF) 36

USDA Prime "Wet Aged" New York Strip

Roasted Baby Potatoes, Beer Battered Onion Rings, Brandy Peppercorn Sauce 52

Allen Brothers Filet Mignon

7oz Filet, Sweet Potato Medallion, Sautéed Bacon and Kale, Chianti Reduction (GF) 45

Chicken Milanese

Grilled or Breaded Chicken, Arugula, Tomatoes, Onions, Mozzarella, Red Wine Vinaigrette (GF) 22

Preparation Temperatures for Red Meat

Rare: Cool Red Center

Medium-Rare: Warm Red Center

Medium: Warm Pink Center

Medium-Well: Slightly Pink Center