



Est. 2022

SOUPS

NEW ENGLAND CLAM CHOWDER

CUP OR BOWL \$9/10

FRENCH ONION SOUP

CROCK \$12

STARTERS

STEAMED LITTLENECKS / \$18

Herb Clam Broth, White Wine, Garlic, Italian Sausage, Grilled Sourdough

SHAKI SHAKI AHI TUNA / \$22

Crispy Sushi Rice, Japanese Spicy Mayo, Sweet Soy Drizzle, Sesame, Pickled Ginger

MUSHROOM TARTINE / \$16

Local Assorted Mushrooms, Herbs, Demi Reduction, Whipped Ricotta, Grilled Sourdough

KOREAN BBQ BAO BUN / \$16

Steamed Buns, Bulgogi Pork, Pickled Vegetables, Sweet Soy

WINGS NAKED / \$16

Choice of BBQ, Garlic Parmesan, Buffalo, Thai Chili, **OR** Old Bay, Cajun Dry Rub

COCONUT CHICKEN SKEWERS / \$16

Thai Chili Aioli, Scallions

ASIAN GLAZED PORK 'WINGS' / \$17

Teriyaki Glaze, Cilantro, Garlic, Sesame, Scallions, Sweet Asian Slaw

HUMMUS PLATTER / \$18

Garlic Hummus, Roasted Eggplant 'Baba Ganoush' Hummus, Tzatziki, Marinated Olives, Feta, Grilled Naan Bread

FHY SPICED KETTLE CHIPS / \$15

Slow Cooked Buffalo Chicken Dip, Crisp Bacon Crumbles, Scallions

SALADS

PROTEINS: SALMON \$12 / 4 GRILLED SHRIMP \$10 / STEAK \$14 / MARINATED GRILLED CHICKEN \$8

CHOPPED COBB / \$18

Avocado, Corn, Cucumber, Blue Cheese, Cherry Tomato, Bacon, Hard Boiled Egg, Green Goddess Dressing

CAESAR SALAD / \$14

Parmesan Reggiano, FHY Croutons, Garlic Caesar Dressing

AUTUMN SALAD / \$15

Roasted Sweet Potato, Goat Cheese, Apples, Spiced Almonds Greens, Fig Vinaigrette

GRAINS BOWL / \$15

Arugula, Sweet Potato, Feta Cheese, Toasted Walnuts, Dried Apricots and Cranberries, Cucumber, Orange Vinaigrette

ASIAN NOODLE SALAD / \$17

Crispy Wonton, Lo Mein Noodles, Edamame, Mixed Vegetable, Cucumber, Sprouts, Sesame Dressing

BURGERS + SANDWICHES

Gluten-free bun is available

FOX HOPYARD BURGER / \$18

Lettuce, Tomato, Caramelized Onion Jam, Cheddar, Served with Fries

BUTTERMILK FRIED CHICKEN SANDWICH / \$18

Shredded Iceberg, Chopped Pickles, Hot Honey Drizzle, Chive Aioli, Served with Fries

CLASSIC REUBEN / \$17

Toasted Rye, Swiss Cheese, Served with Fries

RIBEYE ROAST ON TOASTED CIABATTA / \$23

White Cheddar, Horseradish Cream Sauce, Crispy Shallot, Arugula Served with Fries

PORK BELLY 'BLT' / \$18

Tomato, Avocado, Romaine, Herb Mayo, Toasted Brioche, Served with Fries

MAIN ENTRÉES

CHICKEN MILANESE / \$29

Crispy Pan Seared, Arugula, Heirloom Cherry Tomato, Shaved Parmesan, Lemon

ATLANTIC SALMON / \$28

Light Whole Grain Mustard Cream Sauce, Smashed Potatoes, Late Summer Vegetable

NEW ENGLAND FISH & CHIPS / \$26

Beer Battered, Dill Herb Tartar, Lemon, French Fries

STONINGTON SEA SCALLOP / \$38

Wild Mushroom Risotto, Brown Butter, Parmesan Crisp

"SPICY" VODKA RIGATONI / \$28

Creamy Vodka Sauce, Pulled Chicken, Fresh Mozzarella, Basil

CRISPY SHRIMP TACOS / \$25

Baja Style with Sweet Slaw, Cilantro Lime Crema, Pico de gallo, Side of Black Bean Puree & Rice

CARNE ASADA GRILLED STEAK / \$30

Cumin Stewed Black Bean Puree, Cilantro Lime Rice

BLOCK ISLAND SWORDFISH / \$34

Pepper & Onion 'Relish', Madeira Wine, Garlic Rice, Herb Oil

PRIME NY STRIP / \$39

Crispy Smashed Herb Potatoes, Late Summer Vegetable Medley, Demi Glace

On The Rocks is an active participant in the Connecticut Farm-to-Chef program bringing you the freshest local ingredients.



SEAGOAST MUSHROOMS



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SARATOGA SPRINGS PREMIUM BOTTLED WATER
28oz. / 5

COCKTAILS

ITALIAN SPRITZ / 11

Aperol, Limoncello, Prosecco, Sparkling Water, Raspberries, Orange Wheel

LEMON TART / 12

Citroen Vodka, Strawberry puree, Sparkling Water, Fresh Lemon

BATTS 9 / 12

Hendrick's Gin, Elderflower Liqueur, Mint Sprigs, Fresh Lime, Club Soda

LEMON DRIZZLE MOJITO / 11

Pineapple Rum, Limoncello, House Mint Syrup, Club Soda

PINEAPPLE COCONUT MARGARITA / 12

Coconut Tequila, Fresh Lime and Agave, Pineapple Juice

FIRE PALOMA / 14

Casamigos Mezcal, Aperol, Fever Tree Sparkling Grapfruit, Fresh Lime, Scrappy's Fire Water

SMOKED OLD FASHIONED / 15

Basil Haydens, Large Rock, Cherry Smoke Dust, Toasted Almond Bitters, Marasca Cherry

WINE LIST

REDS

BONANZA BY CAYMUS, CABERNET SAUVIGNON	10/38
VIETTI, BARBERA D'ASTI, TRE VIGNE 2021	12/46
DAOU VINEYARDS, CABERNET SAUVIGNON, PASO ROBLES 22'	14/54
JUSTIN, CABERNET SAUVIGNON 2020	16/62
DOMAINE BOUSQUET, MALBEC, ARGENTINA	11/42
A TO Z WINeworks, PINOT NOIR, OREGON	14/56
LA SOLITUDE, COTES DU RHONE, FRANCE 2021	13/50
ESSENTIELLE, CHATEANEUF DU PAPE 2020	75
THE PRISONER, RED BLEND, NAPA VALLEY 2022	58

WHITES

SONOMA CUTRER, RUSSIAN RIVER, CHARDONNAY 2022	12/46
BRAVIUM, RUSSIAN RIVER VALLEY, CHARDONNAY	13/50
RODNEY STRONG, ROSE OF PINOT NOIR	10/38
BLANGE' CERETTO LANGHE, ARNEIS 2022	13/50
MATANZAS CREEK, SAUVIGNON BLANC, SONOMA	13/50
TERRA ALPINA, PINOT GRIGIO, DOLOMITE	11/42
ROMANCE ROSE, CHÂTEAU DE BERNE, PROVENCE	12/46
DRYLANDS, SAUVIGNON BLANC, NEW ZEALAND	12/46
LES HAUTES PIERRES, SANCERRE, LOIRE VALLEY	60



Est. 2022

ON DRAFT

LUNCH IPA	11
Maine Beer Co.	
LIL' HEAVEN	7
Two Roads	
STELLA ARTOIS	7
SIP OF SUNSHINE	10
Lawson's Finest Liquids	
WHALE'S TALE PALE ALE	8
Cisco Brewery	
NAUGHTY NURSE	6
City Steam Brewery	

BOTTLES AND CANS

BUDWEISER
BUD LIGHT
COORS LIGHT
CORONA
CORONA PREMIER
MICH ULTRA
MILLER LITE
PERONI
SAM BOSTON
FOUNDERS ALL DAY IPA
LAWSON'S LIL SIP
FISHERS ISLAND LEMONADE
KITTENS & CANOES
DOGS & BOATS
HIGH NOON
DEL'S SHANDY
JUST THE HAZE N/A
STELLA CIDRE
HEINEKEN
GUINNESS & GUINNESS ZERO