



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

### OVEN BAKED GOAT CHEESE / \$18

Pistachio Crusted, Mixed Greens, Apples, Citrus Vinaigrette, Crostini

### 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

## 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, Farro, Quinoa, Arugula, Cucumber, Goat Cheese, Spiced Almonds, Dried Appricots and Cranberries, Fig 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 MARSALA / \$29

Roasted Bone-In Chicken Breast, Wild Mushrooms, Herbs, Demi Glace, Rigatoni Pasta

### ATLANTIC SALMON / \$28

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

### 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.