

THE WICKIE ROOM
RESTAURANT & BAR

Soup 11 Soup of the day | New England Corn Clam Chowder

Starters

Calamari Fritti 15
Marinara

Crab Cocktail 17

Bloody Mary Shrimp Cocktail 16

Little Neck Steamers 17
Roasted Garlic / Lemon Juice / Sauvignon Blanc Reduction / Fresh Herbs / Red Pepper Flakes / Grilled Bread

Goat Cheese Crostini 13
Warm Goat Cheese / Bacon Glaze / Fig Marmalade / 2 Crostini's

Super Lump Crab Cake 19
Green Aioli / Cherry Tomato Salad

Salads

Marinated Chicken 6 / Scallop 8 / Shrimp 8

Wickie Wedge Salad 13
Iceberg / Cherry Tomato / Blue Cheese Crumble / Red Onion / Crispy Bacon / Blue Cheese Dressing

Grilled Peach Salad 13
Spinach / Arugula / Grilled Peach Wedges / Goat Cheese / Pecans / Honey Balsamic

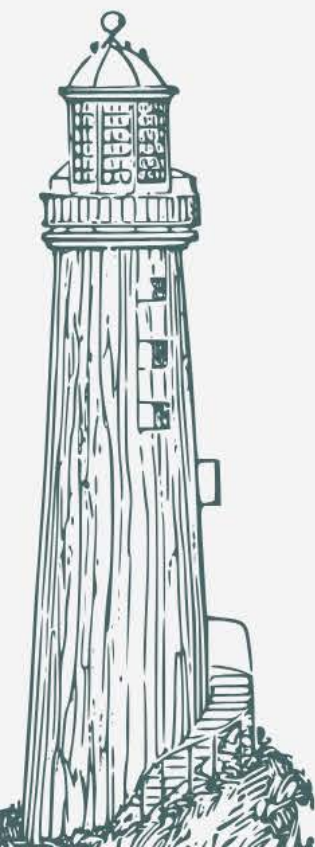
Caesar Salad 11
Grilled OR chopped hearts of Romaine / House Made Croutons / Parmesan Cheese / Anchovies'

Burrata Cheese 16
Fennel Sherry Vinaigrette / Grilled Grapes / Crispy Prosciutto / Garlic Chips / Spicy Almonds

Hanger Steak Salad 17
Chimichurri / Mixed Greens / Crispy Shallots / Marinated Grape Tomatoes / Cucumbers / Daikon Radishes / Shaved Parmesan

Chinoises Salad 14
Cabbage / Napa Lettuce / Spicy Cashew / Carrots / Mixed Greens / Marinated Grilled Chicken Strips / Wasabi Yoghurt Dressing

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





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Pasta

Meatlovers Potato Gnocchi 19

Braised Italian Sausage / Ground Beef / Bacon / Ricotta / Basil / Garlic Breadcrumbs

Drunken Clams 24

Spaghetti / Garlic White Wine Sauce / Butter / Herbs / Chorizo / Grilled Bread

From The Sea

Grilled Scallops 33

Creamy Polenta / Sautéed Tomato / Spinach / Chardonnay Cream

Pan Seared Bronzino 29

Crawfish Meat / Warm Cucumber Dill Relish / Purple Potatoes

Mizo Glazed Salmon 26

Stir Fried Vegetable / Soy Glaze / Ancient Grain

Catch of the Day MP

Chef selected seafood dish

From The Land

Grilled Half Chicken 23

Bourbon Rosemary Sauce / Mashed Potatoes / Succotash / Edamame / Pearl Onions

Slow Braised Beef Short Ribs 32

Pea Potato Puree / Burgundy Demi Glace / Grilled Ramp Onion

Marinated Pork Chop 28

Dijon Mustard Demi / Steak Fries / Fig Glazed Carrots

10 oz Hanger Steak 33

Red Wine Sauce / Gratin Dauphinoise / Creamy Spinach

12 oz Grilled Rib Eye 35

Cognac Peppercorn Sauce / Tuscany Potato / Grilled Asparagus

Back 9 Burger 16

Lettuce / Tomato / Fried Onion Rings / Brioche Bun

Sides

All entree sides available upon request

\$6

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