

LUNCH MENU

Everyday from 11:30am to 4:30pm

Appetizer

Lobster Popover

A Light Airy Crisp Popover Filled With
The Meat From Half A Lobster Sautéed
In A Light Lobster Sherry Sauce
Served With Mesclun Greens 16~

Shrimp Pakora

Chick Pea Battered & Fried,
Sweet Chili Sauce 10~

Naan Pizza

Cheddar, Sun Dried Tomato & Bacon 9~

Steamed Mussels

Coconut Milk, Curry Leaf & Chili
Or ~Saffron White Wine 9~

Steamed Littleneck Clams

Garlic, Whole Cherry Chilies, Tomato &
Curry Leaf, Olive Oil, Garlic Bread 14~

Braised Pork Short Ribs

Braised With Mustard, Brown Sugar,
Coriander And Malt Vinegar Served With
Whole Grain Mustard Chutney 10~

Sides

Cauliflower Manchurian 7~

Brussels Sprout Cornbread Hash 7~

Basmati Rice 3~

Seasonal Vegetable 3~

Vegetable Fries 7~

French Fries 5~

Salads

Mesclun Greens with Aged

Balsamic Vinaigrette 7~

Baby Arugula with Shaved Fennel, Red Onion,

Bacon & Blood Orange Vinaigrette 8~

Chef Salad Chef's Selection of Fruit and

Vegetables With Hard Boiled Egg, Choose

Balsamic, Blood Orange, Blue Cheese

Or Ranch Dressing 9~

Add Grilled Shrimp 8~ **Add Chicken 5~**

Add Grilled Lamb 12~ **Add Lobster Tail 14~**

Add Scallops 8~

Add Catch of the Day Market~

Sandwiches

All Served On Our **Naan Bread**

with House Made Potato Chips

Filet Mignon, Swiss Cheese, Caramelized

Onion & Horseradish Sauce 14~

Chicken, Avocado, Mango Sour Cream,

Cheddar cheese 12~

Lobster, Shrimp & Scallop

With A Lemon Pickle Tartar Sauce 16~

Ham, Swiss Cheese & Mango Relish 6~

Spinach, Sun Dried Tomato, Brussels Sprouts,

Peas, Potato, Fresh Mozzarella 9~

Entrees

Tandoor Roasted Lobster

One And A Quarter Pound Lobster Served
With French Fries And Vegetable Of The Day 29~

Stuffed Native Lobster

Stuffed With Crab, Shrimp & Scallops Served
With French Fries And Vegetable Of The Day 42~

Grilled Salmon

With French Fries And Vegetable Of The Day 18~

Littleneck Clams Fettuccini

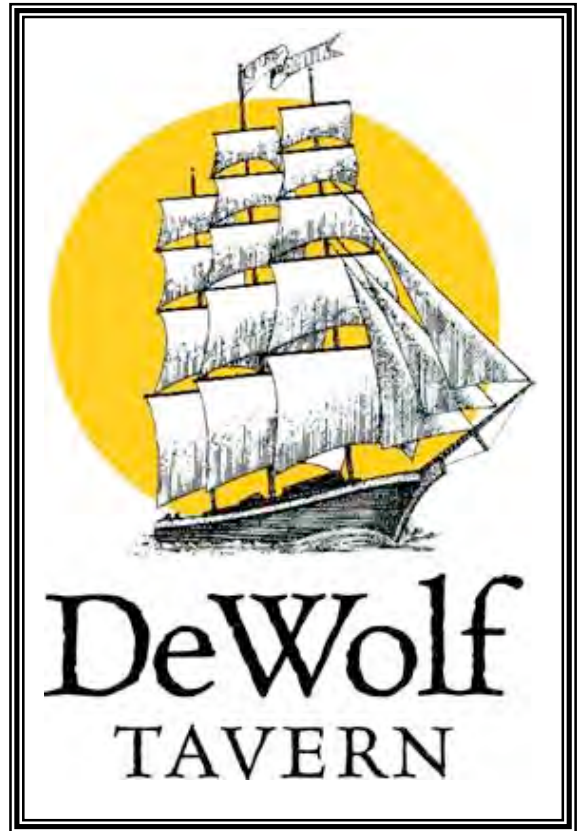
Spicy Tomato Sauce, Broccoli Rabe

& Toasted Bread Crumb 18~

Seared Sea Scallops

Chestnut Spaetzle & English Peas With

Thyme Garam Masala Sauce 25~



**259 Thames Street ~Box 16~
Bristol, Rhode Island 02809
401-254-2005**

**Lunch Everyday from 11:30-4:30
Dinner Monday thru Saturday 4:30-10:30
Sunday from 4:30-9:30
Late Night Everyday
from the end of dinner until the bar closes**

Late Night bar Menu

Everyday from the end of dinner until the bar close

Soup du Jour

~our soup is made fresh daily 6~

Naan Pizza

~cheddar, dried tomato & bacon 9~

Mesclun

~aged balsamic vinaigrette 7~

Cheese Plate

~Chef's Selection of Domestic Cheese 7~

More Late Night Menu Items Coming Soon!

*DeWolf Tavern charcoal roasts in a traditional
Tandoor Oven. The food is cooked over a hot charcoal
fire, with a temperature of 900 degrees.
This allows the food to sear on the outside and
maintain the natural juices on the inside.*

*Consuming raw meat and shellfish or products not cooked to
recommended internal temperatures
can increase your risk of illness*

If you have any food allergies please notify your server

A gratuity of 20% will be added to parties of 8 or more people

Dinner Menu

Monday thru Saturday 4:30pm to 10:30pm

Sunday 4:30pm to 9:30pm

Raw Bar Selections

Jumbo Shrimp Cocktail 3 each~

Cracked Lobster Claw 6 each~

Oysters On The Half Shell* With Balsamic
Peppercorn Sorbet 2.25 each~

Littleneck Clams On The Half Shell* With
Horseradish 2.25 each~

Raw Bar Platter* 3 Each Of The Above 40~

Also Available At Lunch

Lobster Popover

~A Light Airy Crisp Popover Filled With The Meat
From Half A Lobster Sautéed In A Light Lobster
Sherry Sauce Served With Mesclun Greens 16~

Goat Cheese Tart

~Over Creamy Spinach 9~

Tapioca Crusted Salt Cod Cake

~Frisee, Orange Segments, Crisp Shallots, Mint Butter
Milk Ranch & Tamarind Chutney 7~

Cedar Wrapped Pork Short Rib

~Pea Tendril Salad, Brown Mustard Seed Chutney 8~

Naan Pizza

Choice Of

~Cheddar, Sun Dried Tomato & Bacon 9~

Or

~Truffle Oil, Parmesan, Arugula, Aged Balsamic 9~

Or

~Smoked Salmon, With Sour Cream Capers Mustard
Oil & Cilantro 9~

Steamed Mussels

~Coconut Milk, Curry Leaf & Chili 9~

Or

~Saffron White Wine 9~

Steamed Littleneck Clams

~Garlic, Whole Cherry Chilies, Tomato & Curry Leaf,
Olive Oil, Garlic Bread 14~

Shrimp Pakora

~Chick Pea Battered & Fried, Sweet Chili Sauce 10~

Soup du Jour

~Our Soup Is Made Fresh Daily 6~

Tandoor Baked Naan Selections

~Plain 3~

~Garlic 3~

~Olive 3~

Salads

Baby Arugula

~Shaved Fennel, Red Onion, Bacon, Blood Orange
Vinaigrette 8~

Boston Bibb

~Pickled Crimini Mushroom, Grilled Sweet Onion,
Mustard Oil & Sherry Vinegar 8~

Mesclun

~Aged Balsamic Vinaigrette 7~

Baby Spinach

~Marinated Olives, Crisp Shallots, Mint Buttermilk
Ranch Dressing 8~

Roasted Vegetable and Fruit Chatt Salad

~Seasonal Fruits & Vegetables, Lentil Crisp, Cumin
Goat Cheese Dressing, Lemon, Chili Oil 10~

Meats

Charcoal Tandoor Roasted

Truffled Loin Lamb Chops*

~Crisp Shallots, Mint Raita, Basmati Rice &
Tamarind Chutney~21/27~

House Made Sweet Potato Gnocchi

~Sauce Of Beef Short Ribs Braised In Cumin & Coke;
Toasted Pecans, Maytag Blue Cheese & Frisee~16~

Naan "Philly" Filet Mignon Sandwich

~Swiss Cheese, Caramelized Onion & Horseradish
Sauce With House Made Chips~14~

Grilled Spice Cured Pork Chop*

~Bourbon Bacon Jaggery Glaze,
White Cheddar Grits~18~

Marinated Flat Iron Steak*

~Salad of Pea Tendrils, Asparagus, Beets, Mushroom,
Spring Onion & Endive;

Aged Balsamic Vinaigrette· Mint Parmesan~19~

Tandoori Marinated Petite Lamb Chops*

~Salad Of Feta, Grilled Onion & Watermelon;
Tamarind Vinaigrette~17~

Filet Mignon*

~Herb Butter, Mashed Potatoes
& Seasonal Vegetable~29~

Filet Mignon Additions

~Sauce Of Beef Short Ribs Braised In Cumin & Coke;
Toasted Pecans, Maytag Blue Cheese & Frisee~10~

~Broiled Native Lobster Tail~14~

Poultry

Charcoal Tandoor Roasted Natural Chicken

~Tandoori Marinated, Cheddar, Honey Tomato Sweet
Spice Sauce, Brussels's Sprout Cornbread Hash~21~

Roasted Chicken And Mushroom Cannelloni

~House Made Pasta, Brown Gravy, Cheddar ~18~

Tandoor Roasted Pulled Chicken Sandwich

~Avocado, Mango Sour Cream, Cheddar In Naan
Bread With House Made Potato Chips~12~

Duck Confit

~Braised Black Lentils, Apple Pear Salad~18~

BBQ Spiced Natural Chicken

~Bread & White Bean Salad; Carrot Ginger Slaw~21~

Seafood

Steamed Barramundi

~Wrapped In Banana Leaf; Basmati Rice, Roasted Poblano
Hollandaise~18~

Tawa Seasoned Salmon

~Pearl Onion, Cauliflower & Spinach Gratin~18~

Tandoori Marinated Swordfish

~Vermicelli Upma & Seasonal Vegetable~21~

Seared Sea Scallops

~Chestnut Spaetzle & English Peas With Thyme Garam
Masala Sauce~ 25~

Lobster, Shrimp & Scallop Sandwich

~Olive Naan, Lemon Pickle Tartar Sauce, Red Onion,
Bibb, Julianne Carrots With House Made Chips~16~

Grilled Jumbo Shrimp

~Coconut Lentil Bisque & Seasonal Vegetable
fougath~19~

Seafood Stew

~Shrimp, Scallops, Mussels, Clams, Lobster, Fish &
Crab In Coconut, Coriander,
Star Anise & Mustard Seed Broth;
Broccoli Rabe~19/ 28~

Littleneck Clams Fettuccini

~Spicy Tomato Sauce, Broccoli Rabe &
Toasted Bread Crumbs~18~

Tandoor Roasted Native Lobster

~Mashed Potatoes & Seasonal Vegetable~29~

Stuffed Native Lobster

~Stuffed With Crab, Shrimp & Scallops; Mashed
Potatoes & Seasonal Vegetables ~42~

Vegetarian

Narragansett Creamery Ricotta Tortellini

~Creamy Spinach Sauce, Marinated
Black Olives, Frisee~14~

Vegetable Sandwich

~Spinach, Sun Dried Tomato, Brussels Sprouts, Peas,
Potato & Fresh Mozzarella Cheese
With House Made Chips~12~

Vegetarian Entrée

~Any 3 Sides~18~

Sides

~ Seasonal Vegetable Fougath 6~

~Cauliflower Manchurian 7~

~Brussels Sprout Cornbread Hash 7~

~Broccoli Rabe In Coconut Milk 5~

~Pearl Onion, Cauliflower & Spinach Gratin 7~

~Braised Black Lentil 5~

~Basmati Rice 3~

~Seasonal Vegetable 3~

~Mashed Potatoes 4~

~Vegetable Fries 7~

~French Fries 5~