

GLUTEN FREE

Light Fare

{ RAW BAR }

OYSTERS ON THE HALF SHELL*

nightly selection
ea. 3

OYSTER SHOOTER*

tito's vodka
ea. 6

CHILLED JUMBO SHRIMP

cocktail sauce / horseradish
ea. 5

½ CHILLED LOBSTER

lemon / cocktail sauce
15

SONSIE'S SIGNATURE SHELLFISH PLATTER*

oysters / littleneck clams /
jumbo shrimp / 1 # chilled lobster
75

{ SNACKS & LATE LUNCH }

SIMPLE GREEN SALAD

shaved fennel / goat cheese /
sherry vinaigrette
12

FRIZZE & POACHED EGG SALAD

warm apple cider vinaigrette /
confit potatoes and mushrooms
13

CAESAR SALAD*

romaine / white anchovy
12

MARINATED OLIVES

orange / fennel
6

WHITE BEAN DIP

roasted red peppers /
potato chips
9

8 OZ PINELAND FARM GRASS FED BURGER*

house-made bacon /
marrow onions / gruyere / pickles
17

CUBANO

smoked pork shoulder /
ham / swiss / chimichurri
14

{ BRICK OVEN PIZZA }

brick oven may contain trace amounts of gluten

MARGARITA

fresh mozzarella / tomato /
basil pesto / pecorino
14

-add soppressata 3

ROASTED MUSHROOM

pancetta / parmesan / hen egg
15

FIG & PROSCIUTTO

blue cheese / arugula / aged balsamic
16

SIGNATURE BURGER PIZZA

shredded lettuce / tomato /
onion / special sauce
16

WHITE CLAM PIZZA

garlic confit / parmesan /
cracked black pepper
15

SPICY ITALIAN SAUSAGE

peppers and onion / fennel seed
15

SPINACH & ARTICHOKE PIZZA

ricotta / aleppo pepper / olive oil
15

{ SWEETS }

SORBET & ICE CREAM

seasonal selection
per scoop 4

CHEESE PLATE

local artisanal cheeses /
assorted nuts / fresh bread
15

APPLE CRISP*

apple cinnamon compote /
oat crumble
9

*Before placing your order, please inform your server if a person in your party has a food allergy. *Denotes food items that are served raw, undercooked, or may be cooked to your specifications. Consuming raw or undercooked shellfish, seafood, poultry, eggs or meat may increase risk of foodborne illness.*