



ONE *BelleVue*



Dinner


CHILLED ON ICE

Chef's Daily Oyster Selection*  / 18
six fresh shucked local oysters,
mignonette, cocktail sauce

Zesty Shrimp Cocktail  / 16
five jumbo shrimp,
marinated cucumber

The Viking Seafood Tower*  / 49
four oysters, four shrimp,
whole chilled lobster, sauce trio

STARTERS

Porcini Dusted Sea Scallops  / 18
day boat sea scallops, porcini dusted,
chanterelle truffle cream sauce

Asian Style Calamari / 12
lightly breaded fried crispy, black
sesame seeds, seaweed salad,
ginger soy sauce, sriracha

Shrimp Adobo  / 15
marinated, grilled shrimp, latin
spices, tomatoes ala cheeca

Arancinni Claw / 15
risotto stuffed with lobster meat, sharp
cheddar cheese, basil aioli

Lump Crab Cakes / 14
crispy pancetta, seasonal slaw,
jalapeño aioli

Coconut Curry Mussels / 12
quonset point mussels, korma curry
coconut broth, fried rice noodles

SOUPS

Chef Thiele's Grand Chowder / 12
clam chowder, lobster meat,
sea scallops, shrimp


Smoked Corn Chowder / 9
rose hill farms heirloom cherry
tomato salsa

French Onion Soup / 9
italian crouton, provolone and
parmesan cheese, crispy fried onions

SALADS

**Frisée, Spinach and Asparagus
Salad** / 9
shallot, sundried tomato, sunflower
seeds, citrus vinaigrette

Classic Caesar Salad  / 8
traditional caesar salad, herbed
croutons, baked parmesan crisp

Baby Iceberg Wedge Salad  / 9
cherry tomatoes, shaved shallots,
bacon, great hill blue cheese

Panzanella Salad / 9
rose hill farms heirloom tomatoes, garlic croutons, hearts of palm, pine nuts, citrus vinaigrette

add shrimp / 6 grilled chicken / 5 two seared scallops / 7 grilled salmon / 5



Fresh Catch

Fire Roasted Lobster

 / 38

narragansett bay lobster, steamed and finished on our
grill, served pre-cracked, drawn butter

Seafood Paella for Two

 / 69

spanish style lobster, scallops, shrimp, clams, mussels,
chorizo sausage, saffron rice

Citrus Blackened Salmon

 / 28

pan seared, citrus, cajun spices,
strawberry balsamic

Scallops Your Way

 / 29

U10 day boat new bedford scallops, fried,
blackened or grilled



ENTRÉES

Apple and Brie Statler

 / 27

all natural antibiotic, hormone free chicken breast,
apples and brie cheese, orange beurre blanc

Domestic Rack of Lamb*

 / 38

grain mustard, natural jus reduction

Pesto Chicken Agnolotti

 / 28

stuffed fresh pasta, red pepper sauce,
aged parmesan cheese

Charcoal Broiled Duck*

 / 32

½ grilled duck, basted with sea salted honey
thyme butter

BelleVue Filet*

 / 39

gorgonzola crumbles, pinot wine demi, crispy potatoes

Cavatelli Carbonara*

 / 28

rice pasta, pancetta cream, peas, fried egg,
shaved parmesano reggiano

Delmonico Steak

 / 39

local grass fed beef, foie gras butter, potato frites

Grilled Vegetable Cupola*

 / 19

grilled, marinated portabella mushroom, risotto,
yellow squash, zucchini, asparagus, red and
green bell peppers, roasted tomatoes
add shrimp / 6 grilled chicken / 5
two seared scallops / 7 grilled salmon / 5

Veal Strip Noir*

 / 38

bone in 10 oz strip loin, black truffle butter,
crispy potatoes

all entrées are served with chef's daily selection of starch and vegetables

EXECUTIVE CHEF BARRY CORREIA

 denotes gluten free

*Raw shellfish and uncooked meats may pose certain health risks to some individuals. Please inform your server of any food allergies that you may have.