

Candy Store Boat Show Lunch 2025

APPETIZERS

CALAMARI FRITTI 19.50  
PAN FRIED CRABCAKE 19.50  
CARPACCIO OF BEEF\* 18.95 GF

SOUPS

NEWPORT CLAM CHOWDER GF  
GAZPACHO GF  
cup 9.00 bowl 11.50

SALADS

MIXED FIELD GREENS 11.50 GF  
CAESAR SALAD 15.00  
NATIVE HEIRLOOM TOMATO 22.00 GF  
cucumber, chèvre, corn, basil, pinenuts, aged  
balsamic vinaigrette

SANDWICHES

THE LOBSTER SALAD ROLL  
hand cut fries and coleslaw 36.00  
SMOKED SALMON ON PUMPERNICKEL  
cucumber, tomato, onion, sprouts,  
dill cream cheese 18.25  
TUNA TARTINE  
tuna salad, open-faced with capers, dill, celery,  
Bermuda onion, tomato 19.75  
ROAST BEEF  
chèvre, marinated tomatoes, caramelized  
onions, on Tuscan bread 19.75  
SMOKED HAM  
on ciabatta with arugula, aged cheddar,  
pickled red onion, scallion aioli 18.25  
OPEN-FACED SMOKED CHICKEN "BLT"  
heirloom tomato, watercress,  
bacon, spiced herb remoulade 18.25

OUR OWN HAND-CUT FRIES 6.95

BURGERS

HAMBURGER\*  
on brioche with hand-cut fries 20.00  
cheddar, swiss, American, bacon, sautéed  
mushrooms or onions add each 2.00  
CANDY STORE BURGER\*  
stuffed with blue cheese, topped with bacon  
and blue cheese,  
on an english muffin, with fries 22.00  
NO BUN BURGER\* GF  
on mixed greens w/ herb vinaigrette 18.75

ENTRÉES

SESAME TUNA SALAD  
RARE seared tuna, mixed greens, shiitake,  
sesame vinaigrette 26.75  
WOOD GRILLED SIRLOIN SALAD\*  
6-oz sirloin, chèvre, tomatillo salsa,  
corn tortillas 31.50  
NEW ENGLAND LOBSTER SALAD  
avocado, blood orange, radish, haricots verts,  
cucumber, orange and lime dressing 32.50 GF  
ROASTED DEBONED HALF CHICKEN  
romaine salad, feta, kalamata olives,  
avocado, pickled red onion  
creamy red wine vinaigrette 29.75

NATIVE MUSSELS  
steamed in white wine with garlic,  
tomato and basil 19.50 GF  
(MOULES FRITES add 5.25)  
FILET OF HALIBUT  
mango, apple, caramelized garlic, jasmine rice,  
ginger lime vinaigrette 38.95  
NATIVE LOBSTER  
steamed 45.00 GF  
PENNE WITH CHICKEN  
in a parmigiana cream reduction with tomato,  
mushrooms, basil and toasted almonds 29.75  
WOOD GRILLED STEAK FRITES\*  
12 oz. New York Sirloin with our hand-cut  
french fried potatoes 47.50  
TOFU & MIXED VEGETABLE  
"TIKKA MASALA"  
basmati rice, cashew purée, lime cilantro  
22.95

OYSTER BAR\*

GF  
OYSTERS 3.50 ea.  
LITTLENECKS 2.75 ea.  
CHILLED LOBSTER IN THE SHELL  
half 19.00 whole 37.00  
LOBSTER: whole tail 19.00  
single claw 9.00  
CHILLED SHRIMP COCKTAIL 4.50 ea

PLATEAUX DE FRUITS DE MER

LE SAMPLER 20.00  
2 oysters, 2 littlenecks, 2 shrimp  
LE PETIT 69.00  
6 oysters, 6 littlenecks, 4 shrimp,  
half lobster  
LE GRAND 160.00  
whole chilled lobster, 12 oysters,  
12 littlenecks, 12 shrimp

\*The RI Department of Health reminds you  
that consuming raw shellfish or any partially  
cooked foods can increase your risk of illness

