

Candy Store Boat Show Lunch 2026

APPETIZERS

CALAMARI FRITTI 19.50
PAN FRIED CRABCAKE 21.50
CARPACCIO OF BEEF* 18.95 GF

SOUPS

NEWPORT CLAM CHOWDER GF
GAZPACHO GF
cup 9.00 bowl 11.50

SALADS

MIXED FIELD GREENS 12 GF
CAESAR SALAD 15.00
NATIVE HEIRLOOM TOMATO 22.50 GF
cucumber, chèvre, corn, basil, pinenuts, aged
balsamic vinaigrette

SANDWICHES

THE LOBSTER SALAD ROLL
hand cut fries and coleslaw 37.00
SMOKED SALMON ON PUMPERNICKEL
cucumber, tomato, onion, sprouts,
dill cream cheese 18.75
TUNA TARTINE
tuna salad, open-faced with capers, dill, celery,
Bermuda onion, tomato 20.50
ROAST BEEF*
chèvre, marinated tomatoes, caramelized
onions, on Tuscan bread 20.50
SMOKED HAM
on ciabatta with arugula, aged cheddar,
pickled red onion, scallion aioli 18.75
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 27.75
WOOD GRILLED SIRLOIN SALAD*
6-oz sirloin, chèvre, tomatillo salsa,
corn tortillas 32
NEWPORT LOBSTER SALAD
avocado, blood orange, radish, haricots verts,
cucumber, orange and lime dressing 32.75 GF
ROASTED DEBONED HALF CHICKEN
romaine salad, feta, kalamata olives,
avocado, pickled red onion
creamy red wine vinaigrette 34.50

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 39.95

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 48.50

TOFU & MIXED VEGETABLE

“TIKKA MASALA”

basmati rice, cashew purée, lime cilantro
22.95

OYSTER BAR*

GF

OYSTERS 3.60 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

CHILLED CAROLINA SHRIMP COCKTAIL 8pc.
25.00

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

