

THE SAFARI ROOM
AT OCEANCLIFF HOTEL

LITE BITES MENU

AVAILABLE WEDNESDAYS FROM 12-4PM
full menu available from 4-8PM

SHACKLETON'S RAW BAR*

served with seasonal mignonette, cocktail sauce, lemon

LOCAL OYSTERS \$3.50/each \$18/half dozen \$36/dozen LITTLENECKS \$2.75/each \$16/half dozen \$32/dozen SHRIMP COCKTAIL \$3.50/each \$20/half dozen

..... PLATTERS

SMALL SAMPLER \$25 3 oysters, 3 littlenecks, 3 shrimp cocktail SHACKLETON'S GRAND SAMPLER \$95 12 oysters, 12 littlenecks, 8 shrimp cocktail

CHILLED

TUNA TARTARE* \$18
ponzu glaze, cucumber, fresno chiles, scallion, avocado,
furikake, wonton crisps

TINNED SARDINES \$18
sauce gribiche, soft egg, cornichons, frisée, picked shallot,
grilled sourdough

CAVIAR SERVICE
PREMIUM STURGEON USA WILD* \$115
crème fraîche, chive, caper, shallot, egg, potato chips

 Certain items can be made gluten-free or dairy-free upon request. Inquire with your server. 

If you have any food allergies, please bring them to your server's attention.

* Please note some of these foods may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SMALL PLATES

NEW ENGLAND CLAM CHOWDER \$8
RI clams, yukon golds, leeks, pancetta, cream

SOFT PRETZELS \$12
beer cheese, everything bagel seasoning, chives

P.E.I. MUSSELS \$18
nduja butter, leeks, garlic, butter beans, tomato, grilled sourdough

TRUFFLE PARM FRIES \$12
parmesan reggiano, black truffle sea salt, garlic aioli, chives

JONAH CRAB CAKES \$20
chipotle remoulade, street corn salsa, cotija, cilantro, lime

POINT JUDITH CALAMARI \$17
calabrian chiles, marinara, capers, lemon

RI MUSHROOM FLATBREAD \$20
garlic confit, smoked provolone, arugula, sunflower seeds, pickled shallots, vincotto

CHARCUTERIE BOARD \$28
prosciutto di parma, salame rosa, calabrese, brie, aged cheddar, manchego, castelvetrano olives, muscat grapes, fig jam, honeycomb, grilled sourdough, candied walnuts

SALADS

CAESAR SALAD \$13
romaine, lemon, anchovy, parmesan reggiano, herbed croutons

SAFARI GARDEN \$14
mixed greens, pickled shallots, goat cheese, carrots, candied hazelnuts, grape tomatoes

HEIRLOOM TOMATO BURRATA \$16
grilled focaccia, basil pesto, balsamic, crispy garlic

BEET SALAD \$14
arugula, blood orange, whipped feta, candied hazelnuts, coriander, champagne vinaigrette

..... ADD PROTEIN

GRILLED CHICKEN + \$12 | GRILLED SHRIMP + \$12 | GRILLED SALMON + \$15

HANDHELDS

all served with house-cut fries

RIDGE ROAD CHEESEBURGER* \$20
8oz. Brandt Farms patty, sharp cheddar, pickles, bibb lettuce, tomato, Safari sauce, brioche roll

BLACKENED SALMON BLT \$24
bacon, lettuce, tomato, garlic aioli, flour tortilla

GRILLED CHICKEN CAPRESE \$16
heirloom tomato, mozzarella, basil pesto aioli, balsamic, arugula, ciabatta

NEW ENGLAND LOBSTER ROLL \$MKT
chilled lobster meat, lemon tarragon dressing, bibb lettuce, buttered brioche

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