

Rocket Surgery

Small Plates

***Chilled East Coast Oysters : \$14/\$26**
house hot sauce and mignonette

Fried Calamari : \$12
sweet & spicy peppers, kalamata olives, garlic, pecorino

Blistered Shishito Peppers : \$8
sea salt, tamari-chili sauce

Crispy Brussels Sprouts : \$9
honey and citrus chili glaze

Arugula Salad : \$8
blistered grape tomatoes, avocados, red onions, crispy chickpeas, feta, green goddess dressing
....add grilled chicken or five grilled shrimp : \$6

Green Salad : \$6
baby lettuces, radishes, grape tomatoes, carrots, cucumbers, lemon vinaigrette
...add grilled chicken or five grilled shrimp : \$6

Sides

House Cut Fries : \$4
hand cut, double cooked, house ketchup
add pecorino & white truffle oil : \$5

Onion Rings : \$4
buttermilk battered, house ketchup

Big Tater Tot : \$3
scallions, white pepper, kosher salt

Grilled Broccoli : \$4
marinated in garlic, chili flakes, extra virgin olive oil

Grilled Asparagus : \$4
extra virgin olive oil, sea salt

Large Plates

Seared Atlantic Salmon & Crispy Shrimp : \$19
broccoli, jasmine rice, grilled portabello mushroom, pickled red cabbage, miso broth

Baked All Natural Half Chicken : \$16
balsamic glazed Brussels sprouts, big tater tot, crispy onion ring, mushroom gravy

***Grilled Ribeye : \$32**
12oz. ribeye, pecorino roasted brussels sprouts, potato wedges, house steak sauce

Vegetable Risotto : \$14
broccoli, mushrooms, asparagus, cherry tomatoes, basil pesto, grated pecorinoadd grilled chicken or five grilled shrimp : \$6

***Three Little Burgers : \$16**
lamb with feta, harissa, and spinach...angus beef with cheddar, butter lettuce, red onion, house mustard, and house ketchup...turkey with brie, cranberry-apple chutney, house mustard

General Tso's Cauliflower : \$14
jasmine rice, scallions, grilled broccoli, bell peppers

***7 Ounce Grassfed Cheeseburger : \$14**
white cheddar, house brioche bun, house ketchup, house dijon mustard, butter lettuce, tomato, onion, bread & butter pickles, hand cut, double cooked french fries

Dessert

Bread Pudding : \$6
house brioche, toasted pecans, bourbon cream sauce

Trio of Chocolate Truffles : \$6
coconut rolled...hazelnut rolled...cocoa dusted

Strawberry Shortcake : \$6
macerated local strawberries, vanilla whipped cream, shortcake biscuit

Rocket Surgery

Beer

SOLO

Narragansett : \$4

-- lager, 5.0%,

balanced, clean, crisp

Fullsteam Pay Check : \$5

-- pilsner, 4.5%, 35 IBUs

dry, bread, light sweetness

Allogash White : \$5

-- witbier, 5.1%, 13 IBUs

light, coriander, orange peel

Westbrook Gose : \$5

-- sour, 4.0%, 5 IBUs

citrus, floral, refreshing

Fullsteam Rocket Science : \$5

-- ipa, 6.8%, 85 IBUs

citrus, floral, refreshing

Sierra Nevada Torpedo : \$6

-- ipa, 7.2%, 65 IBUs

citrus, pine, tropical fruit

Avery Ellie's Brown Ale : \$5

-- brown ale, 5.5%,

malty, vanilla, nuts

Guinness : \$5

-- stout, 4.2%.

creamy, coffee, chocolate, bittersweet

Wine

RED WINE

Rickshaw Pinot Noir : \$8/\$34

dark fruits, black tea, warm Indian spice

Gerberas Garnacha : \$8/\$34

ripe red fruit, pepper spices, dry and complex

Barrique Cabernet Sauvignon : \$9/\$38

dark cherry, sweet oak, smooth tannins

WHITE WINE

Civello White Blend : \$7/\$30

Pinot Grigio, Verdelho, Vermentino,
Gewurtztraminer, Chardonnay

Broadside Chardonnay : \$7/\$30

wild fermentation, lightly oaked

Huia Sauvignon Blanc : \$8/\$34

citrusy, acidic, dry

Soft Drinks

Iced Tea, Sweet Tea : \$3

free refills

Sanpellegrino Sodas : \$ 2.50

arranciata rossa (blood orange)

limonata (lemon)

pompelmo (grapefruit)

Mexican Coca Cola : \$3.50

500ml, cane sugar