



KEY BEGINNINGS

ARTISANAL BREAD
Garlic compound butter (v) 7.

OYSTERS ROCKEFELLER
Pernod-sautéed spinach,
champagne herb breadcrumb,
parmesan gratin 20.

LOBSTER SLIDERS
Chilled knuckle & claw, lemon mayo,
mini brioche, house pickles 34.

LOBSTER MAC & CHEESE
Gluten-free gemelli, béchamel (gf) 28.

RHODE ISLAND CALAMARI
Cherry pepper butter, capers, lemon 20.

ISLAND GREENS

ONE BI CAESAR*
Romaine, boquerones, prosciutto,
everything bagel caper croutons 15.

FIELD GREENS
Native asparagus, heirloom tomato,
chèvre, mandarin orange vinaigrette
(gf, v) 16.

PROTEIN PAIRINGS

Chicken 7. | NY Strip 28. | Salmon 15.
Shrimp (3) 30. | Lobster 39. | Crab Salad 18.

THE RAW BAR

RHODE ISLAND OYSTERS*
Blood orange mignonette,
cocktail sauce, lemon
½ Dozen 24. Dozen 40.

LITTLE NECK CLAMS*
Blood orange mignonette,
cocktail sauce, lemon
½ Dozen 20. Dozen 35.

ADD TO THE ICE

COLOSSAL SHRIMP
Citrus sofrito,
OneBI cocktail sauce
(3) 31.

LOBSTER TAIL
39.

CRAB SALAD
18.

MAINS

HALIBUT
Sunchoke, baby squash,
asparagus 38.

SALMON
Summer vegetable salad,
blood orange vinaigrette 35.

PRIME CUTS

*We proudly offer Certified Angus Beef,
carefully selected and cut daily.*

10oz FILET MIGNON* 65.

16oz RIBEYE* 60.

16oz NY STRIP* 58.

SURF ADDITIONS

Shrimp (3) 30.

Lobster Tail 39.

Crab Salad 18.

ACCOMPANIMENTS

11.

Bacon Cheddar Mashed Potatoes

Fingerling Potatoes

Native Asparagus

Creamed Spinach

Forest Mushroom Blend

GF: GLUTEN-FREE
V: VEGETARIAN

*This item may be cooked to order or may contain raw or under-cooked ingredients. Please inform your server of any allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.