

THE SQUANTUM ASSOCIATION

Clubhouse Menu

RAW BAR

*OYSTERS ON THE HALF SHELL

Cold water oysters with traditional accompaniments

*LITTLENECKS ON THE HALF SHELL

Narragansett bay littlenecks with traditional accompaniments

JUMBO SHRIMP COCKTAIL

Perfectly poached and chilled served with lemon and cocktail sauce

*SQUANTUM PLATTER

Oysters, Littlenecks, Shrimp and Lobster Salad with traditional accompaniments

SOUPS

LOBSTER BISQUE

SQUANTUM CHOWDER

SALADS

Add Marinated Grilled Chicken or Shrimp to any salad

CLASSIC CAESAR

Crisp romaine, shaved parmesan, creamy Caesar dressing, and anchovy

HOUSE SALAD

Mixed greens, garden vegetables, olives, croutons, and Boursin cheese

BURRATA SALAD

Roma tomatoes, burrata, basil, spring mix,, olive oil, balsamic glaze, buttered crostini

PICKLED PEACH SALAD

Seasonal pickled peaches, ciliegine mozzarella, crispy prosciutto, arugula, champagne vinaigrette

APPETIZERS

CLAMS CASINO

Classic style with crumbs, cheese, and bacon

CALAMARI

Point Judith squid, olive oil, garlic and banana pepper sauté

*MEDITERRANEAN LAMB SKEWERS

Greek style lamb, pickled onions, roasted tomatoes, feta, and fresh pita

*YELLOWFIN CEVICHE

Local caught yellowfin tuna, ripe mango, red onion, cucumber, avocado, and cilantro

LOBSTER AND CRAB CAKE

Served with chipotle remoulade

OYSTER ROCKEFELLER

Local cold water oysters, sambuca cream sauce

Raw or undercooked foods may increase the risk of food-borne illnesses. Before placing your order, please inform your server if a person in your party has a food allergy.



THE SQUANTUM ASSOCIATION

Clubhouse Menu

STEAKS & CHOPS

***NEW YORK STRIP**

*10oz Marinated and perfectly grilled
choice of demi-glace or bearnaise*

***FILET MIGNON**

*8 oz Certified Black Angus choice
of demi-glace or bearnaise*

***RACK OF LAMB**

Pan seared finished with mustard rub, and panko crust

***SURF AND TURF**

*8oz Filet Mignon, butter poached lobster tail, ba-
con-mushroom cream sauce*

***STEAK DIANE**

Pan Seared Steak Medallions, cognac-cream demi

***BONE-IN RIBEYE 16OZ**

*Squantum craft rub, choice of demi-glace, horseradish
cream, or bearnaise*

VEAL OR CHICKEN

MILANESE

*Medallion of veal or chicken, arugula &
lemon-garlic vinaigrette*

PARMESAN

*Classic fried veal or chicken breast served with mozza-
rella cheese and fresh tomato sauce,
topped with Parmesan*

FRANÇAISE

*Seasoned egg battered chicken or veal with lem-
on-caper sauce.*

FROM THE SEA

BAKED NEW ENGLAND SCROD

*North Atlantic Cod with classic style crumbs, and
sherry-lemon butter*

BAKED STUFFED SHRIMP

Classic New England seafood stuffing

LOBSTER SALAD

Roll, plate, grilled, or open-faced

SORREL SALMON

Pan Seared Salmon, French sorrel creme

***AHI TUNA**

Sesame seed crust, ginger-soy glaze

SWORD AU POIVRE

Black peppercorn crust, caper cream sauce

PISTACHIO CRUSTED SALMON

Bay of Fundy Salmon, honey-pistachio crust

SIDES

SWEET POTATO GNOCCHI

LOBSTER MAC & CHEESE

TRUFFLE FRIES

ROASTED POTATOES

CRISPY PARMESAN BRUSSELS

GRILLED EGGPLANT

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SOUPS

LOBSTER BISQUE

SQUANTUM CHOWDER

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SALADS

Add Chicken, shrimp, salmon, or scallops to any salad

CLASSIC CAESAR

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HOUSE SALAD

Mixed greens, garden vegetables, olives, croutons, and Boursin cheese

BURRATA SALAD

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*BONE-IN RIBEYE 16OZ

Squantum craft rub, choice of demi-glace, horseradish cream,
or bearnaise

*SURF AND TURF

8oz Filet Mignon, butter poached lobster tail, bacon-mush-
room cream sauce

FROM THE SEA

NORTH ATLANTIC SWORD

Served grilled, baked or blackened

BAKED NEW ENGLAND SCROD

North Atlantic Cod with classic style crumbs, and sher-
ry-lemon butter

BAKED STUFFED SHRIMP

Classic New England seafood stuffing

LOBSTER SALAD

Roll, plate, grilled, or open-faced

FISH AND CHIPS

Beer battered cod, French fries, and tartar sauce

PISTACHIO CRUSTED SALMON

Baked Faroe Island Salmon with a
honey-pistachio crust

CHICKEN OR VEAL

MILANESE

Crusted medallion of chicken or veal, arugula
& lemon-garlic vinaigrette

PARMESAN

Classic fried chicken breast or veal served with mozza-
rella cheese and fresh tomato sauce, topped with Parmesan

SANDWICHES

TURKEY CLUB

With cranberry mayo, lettuce, tomato and onion, bacon and
Swiss cheese. Served hot or cold

ROAST BEEF CLUB

Roast beef, applewood bacon, crisp lettuce and ripe tomato
and Boursin cheese. Served hot or cold

CLUBHOUSE BURGER

With Swiss cheese, applewood bacon, crisp lettuce

TENDERLOIN MELT

Butter grilled toast with Cheddar cheese.

TURKEY AVOCADO BLT

Turkey, avocado, bacon, lettuce, tomato, chipotle mayo

FRENCH DIP

Roast beef, cheddar cheese, onion, baguette, au jus

SQUANTUM CHICKEN SANDWICH

Deep fried chicken, butter toasted bun, pickles, and Squan-
tum sauce

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