

Small Plates

* Point Judith Calamari

Fried Crisp with Parmesan, Rémoulade and Spicy Marinara \$10.95

* Pan Roasted Crab Cakes

New Orleans Style with Black Bean Salad, Avocado Rémoulade and Candied Bacon \$10.95

Asian Tuna Spring Roll

Soy Syrup and Pea Tendril Salad \$11.50

* Artisanal Cheese Tower

Daily Inspiration of Three Selected Cheeses \$10.95

Hummus Plate

Classic Chick Pea and Edamame Hummus with Pita Chips \$8.50

Roasted Garlic Plate

Warm Brie Cheese, Tomato Chutney and Crostini \$8.95

* Arugula and Roasted Red Pepper

Dressed Arugula, Red Pepper "Soup", Prosciutto and Pine Nuts \$7.50

* Sparks Shrimp Cocktail

Six Jumbo Shrimp with Lemon and Classic Cocktail Sauce \$11.95

Baked Stuffed Oysters 🔥

Five Oysters Topped with Applewood Smoked Bacon, Sun-Dried Tomatoes, Spinach and Parmesan \$13.95

Fresh Oysters

Freshly Shucked Oysters on the Half Shell with Classic Mignonette Sauce

6 Each --\$ 14.50 Bakers Dozen --\$ 24.95

Soups & Small Salads

* Sparks' Chowder of the Day

Bowl – \$5.50

Diane's "Special" Soup

Always Changing and Seasonally Inspired

Bowl – \$4.95

* Baby Spinach and Blueberry Salad

Almond Crusted Goat Cheese, Red Onion and Poppy Seed-Lemon Vinaigrette \$7.50

Cool Crab and Avocado Salad

Young Arugula, Grilled Lemon and EVOO \$9.95

* The Wedge

Iceberg Lettuce, Smoked Bacon, Cherry Tomatoes and Green Onion-Buttermilk Bleu Cheese Dressing \$6.95

* Sparks' Caesar Salad

Romaine Hearts, Focaccia Croutons, Shaved Parmesan and Garlicky Dressing \$6.95

"House" Salad

Baby Lettuce, Sunflower Seeds and Sparks' Sun-Dried Tomato Vinaigrette \$5.95



Large Plates

* Sesame Crusted Tuna	Searched Ahi Tuna with Bok Choy, Wasabi Mashed Potatoes and Soy-Ginger Vinaigrette	\$26.95
Potato Crusted Halibut	Peas, Braised Carrots and Andouille Sausage Relish	\$22.50
Grilled Natural Sea Scallops	Creamy Leek Risotto, Herbed Beurre Blanc and Shaved Fennel	\$22.95
* Spice Rubbed Prime Rib	Sour Cream Mashed Potatoes, Green Beans, Au Jus and Horseradish Crème Fraîche	\$27.95
Port and Blackberry Braised Lamb Shank	Smashed Red Bliss Potatoes, Braised Arugula and Blackberry Salsa	\$28.50
Open Faced Ravioli	Artichokes, Roasted Red Peppers, Spinach and Sun Dried Tomato in Herbed Parmesan Broth	\$20.95
Clam Spaghettini	Cherry Tomatoes, House-Made Pancetta, Corn, Basil and EVOO in White Wine Sauce	\$21.50
Seasonal Vegetable Collection	Smashed Red Bliss Potatoes, Creamed Corn and Leek, Garlicky Arugula, Fennel-Leek Risotto, Summer Ratatouille, Asparagus and Onion-Tomato Flat Bread	\$16.95

Wood Fired

Rotisserie Chicken 🔥	Lemon and Rosemary Rubbed with Sour Cream Mashed Potatoes, Ratatouille and Chicken Pan Gravy	\$17.50
* Cedar Planked Salmon 🔥	New Potatoes, Asparagus, Summer Leeks and Cucumber-Dill Crème Fraîche	\$20.50
Bacon Wrapped Ostrich Filet 🔥	Creamed Corn and Leeks, Fingerling Potato Fries and Pine Nut Demi-Glace	\$28.50
* Southwestern Blackened Pork Tenderloin 🔥	Braised Chard and Spinach, Corn Fritters and Jalapeño Preserves	\$19.95
Prime Skirt Steak Cobb 🔥	Grilled Steak with Iceberg, Bacon, Blue Cheese, Avocado, Chopped Egg, Tomato and Champagne Vinaigrette	\$26.95
* Grilled Hanger Steak 🔥	Balsamic Marinated with Creamed Spinach, Potato Gratin, Crisp Onions and Red Wine Demi-Glace	\$21.50
Filet Mignon 🔥	Smashed Red Bliss Potatoes, Wood Roasted Mushrooms and Roasted Garlic-Black Pepper Butter	\$28.95

Sides

Red Skinned Mashed Potatoes	\$4.95	Roasted Mushrooms with Black-Pepper Butter	\$5.50
Hand Cut Garlic-Parmesan Fries	\$4.95	Classic Creamed Spinach	\$4.95
Leek-Fennel Risotto	\$5.50	Wood Roasted Asparagus	\$6.50
Goat Cheese Macaroni and Cheese	\$5.95	Garlicky Arugula with Lemon and Parmesan	\$4.95

* Indicates C.R. Sparks' specialty item.

🔥 Indicates item cooked on our wood-fired rotisserie, wood-fired grill or in our 700° wood-fired brick oven.
Service Charge of 18% may be added to parties of 7 or more.

Specials

Ham and Cheese Salad

Crisp Prosciutto, Arugula, Pine Nuts and Cheddar Cheese Dressing \$7.95

Wood Roasted Local Cod

Summer Succotash of Rice Beans, Corn and Tomatoes with Herb and Lemon Butter Sauce \$24.95

Grilled Prime Skirt Steak

Blue Cheese Mashed Potatoes, Creamed Corn with Leeks and Natural Veal Jus \$28.95

Distinctive Daily Dessert

Ask Your Server for Today's Creation

Brick Oven Pizza

Margherita

Red, White and Green!
Fresh Tomato, Mozzarella and Basil \$11.95

* Scallop and Bacon Pizza

Mascarpone, Fontina and Green Onion \$14.50

Veggie Pizza

Asparagus, Artichoke, Roasted Broccoli, Caramelized Onion, Basil Pesto, Fresh Mozzarella, Arugula and Feta Cheese \$11.95

La Boucherie

Pepperoni, Sausage, Grilled Chicken, Bacon, Red Sauce and Mozzarella \$12.50

* BBQ Chicken

Grilled Chicken, House-Made BBQ Sauce, Caramelized Onions, Jalapeños, Pepperjack Cheese and Fresh Cilantro \$12.95

All pizzas are hand-formed and cooked in our 700° wood-fired brick oven.

Wines of the Week

2006 Alamos Winery, Chardonnay

Alamos Winery, located in Argentina, source their grapes from the high altitudes of Bodega Catena Zapata in Mendoza. This 2006 Alamos Chardonnay features tropical and citrus fruits on the nose, and a balance of pineapple, mango and vanilla on the mouth.

Glass \$8.50 Bottle \$32.00

2006 Alamos Winery, Malbec

The 2006 Alamos Malbec presents a deep, violet color with purple hues. Ripe black fruits, sweet spice, and a touch of violets create an intense and complex nose. The mouthfeel is supple with black cherry, cassis, spicy black pepper and a touch of leather.

Glass \$9.00 Bottle \$34.00

*** Consuming raw or undercooked meat or shellfish may increase your risk of food borne illness.