CREDIT CARD ONLY

CHAIR 5

BEACH BISTRO & BAR

ROOFTOP MENU

ALL INGREDIENTS LOCALLY SOURCED & HARVESTED

GFO Gluten Free Option GF Gluten Free VO Vegan Option V Vegan

APPETIZERS

CHARCUTERIE BOARD - 30
Rotating domestic and imported meats and cheeses accompanied by assorted gourmet accoutrements and crostini. Ask your server for the current selections.

JUMBO COCKTAIL SHRIMP - 18 GF
(4) Wild caught U-12 shrimp with blood orange cocktail sauce, lemon, horseradish cream.

RHODE ISLAND CALAMARI - 18
Fresh, local point judith calamari topped with banana peppers and diced roma tomatoes, served with a lemon wedge, choice of sweet chili or marinara sauce.

WINGS 3 WAYS - 15 GF
All sauces made in house. Your choice of buffalo, jamaican jerk, or korean gochujang sauce served with carrot and celery sticks, choice of side blue cheese or ranch.

GANSETT CRAB DIP - 18 GF
Lump crab, artichoke hearts, and parmesan cheese dip served with house made tortilla chips.

TUNA POKE TOWER - 20
(WEEKENDS ONLY)
Hawaiian style tuna poke stacked with fried wontons and a wasabi aioli.

THAI SPRING ROLLS - 14 GF V
(4) Hand rolled blend of cabbage, carrot, english cucumber, cilantro, and basil served with a thai peanut sauce.

PORTUGUESE STYLE CLAM CAKES - 16
Our own signature spin on a local favorite served with tartar sauce and lemon (10).

MATUNUCK BLUEFISH MOUSSE - 18
Fresh, local smoked bluefish with native american fry bread, house pickled vegetables.

CHOWDER AND CAKES - 16
Crock of your choice with (3) portuguese clam cakes on the side.

CHOURICO EMPANADAS - 18
Housemade portuguese style stuffed with potato, onion, and peppers served with pepper jack cheese sauce (2).

CROCKS

RHODE ISLAND CLEAR CLAM CHOWDER - 8 GF

NEW ENGLAND CREAMY CLAM CHOWDER - 10

LOBSTER BISQUE - 12

SALADS

dressings made in house

SALAD ADD-ONS
Chicken - 8
grilled • blackened • fried
Salmon - 10
grilled • blackened
Jumbo Shrimp - 8
grilled (2)
Tenderloin Tips - 10
grilled (4oz)

THE HOUSE - 12 V GF
Spring mix, cherry tomatoes, english cucumbers, shredded carrot, sunflower seeds, champagne vinaigrette.

THE CAPRESE - 15 GF
Hot house tomatoes, sliced mozzarella, pink hawaiian sea salt, extra virgin olive oil, balsamic glaze, and fresh basil.

THE H_2O MELON - 16 GF
Cubed watermelon, english cucumbers, and brined feta cheese tossed with pink hawaiian sea salt, chopped mint, and white balsamic vinaigrette.

THE BLUE - 16 GF
Spinach and spring mix blend topped with blueberries, candied walnuts, english cucumbers, and brûléed goat cheese topped with lemon dijon dressing.

THE CAESAR - 14
Romaine heart, soft boiled egg, bacon, garlic croutons, shaved parmesan, and fried capers with caesar dressing.

BREAK CLASSICS

Sandwiches served with housemade coleslaw, pickle, and house cut fries.

THE BREAK BURGER - 15
8oz gourmet blend of chuck, short rib, and brisket topped with applewood bacon, vermont cheddar on brioche, onion rings, lettuce, and tomato.

PORTOBELLO BURGER - 18 GFO VO
Two marinated portobello caps grilled to perfection and topped with mozzarella cheese, lettuce, tomato, red onion, and avocado on a brioche roll.

ELK BURGER - 18
Elk patty topped with pepper jack cheese, hatch chili verde sauce, and house fried onion strips, comes with garlic aioli on toasted brioche bun with lettuce and tomato.

COD SANDWICH - 18 GFO
Fresh and local, hand battered served on a brioche bun with lettuce, pickle, and tartar sauce, baked or blackened option available, inform your server.

LOBSTER ROLL - 38 (WEEKENDS ONLY)
5oz of fresh, local lobster meat hand picked and lightly tossed with a lemon dill aioli, shredded iceburg lettuce on a toasted new england style brioche bun.

FISH AND CHIPS - 24 GFO
Fresh, local cod deep fried to order with coleslaw, tartar sauce, lemon, and house cut fries.

CHICKEN KATSU - 21
Panko breaded fried tenderized cutlet topped with japanese tonkatsu sauce, served on a brioche bun with a mango lime coleslaw.

BUFFALO CHILI - 21
Ground bison with hominy topped with cheddar cheese, sour cream, and scallions, with jalapeno apricot cornbread and whipped honey butter.

STEAK FRITES- 26
House cut garlic fries topped with a grilled 6oz soy citrus marinated flank steak and our own chimichurri sauce.

ENTREES

SHRIMP AND GRITS - 29
Southern style truffled grits topped with (3) grilled shrimp, andouille sausage, and sauteed garlic rainbow chard.

BLACKENED ATLANTIC SALMON - 29 GF
Fresh caught salmon seared in a cajun style seasoning served with toasted macadamia nuts and lime rice with oven roasted rainbow carrots.

THREE SISTERS SUCCOTASH - 21 GF
Quinoa, corn, diced butternut, black beans, and bell peppers cooked in vegetable stock with fresh herbs and avocado, finished with cilantro, lime, with warm corn tortillas.

GNOCCHI WITH STEAK TIPS - 32
Potato gnocchi in a gorgonzola cream sauce topped with marinated steak tips and roasted red peppers.

CHICKEN PARMESAN - 25
Freshly breaded tenderized cutlet over spaghetti with marinara sauce, baked with fresh mozzarella and finished with fresh basil, served with house bread.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANY PERSON IN YOUR PARTY HAS A FOOD ALLERGY. CONSUMERS ESPECIALLY VULNERABLE TO FOODBOURNE ILLNESSES SHOULD ONLY EAT SEAFOOD AND OTHER FOODS OF ANIMAL ORIGIN, COOKED THOROUGHLY. FOOD ALLERGENS CAN CAUSE ILLNESS, ANAPHYLAXIS SHOCK AND DEATH.

Beverages

www.chair5.com

White Wine

by the glass/bottle

Bread and Butter Chardonnay
Hints of rich vanilla, toasted oak, and cream
Napa Valley, CA 10/38

Maison Louis Latour 'Ardeche'
Unoaked chardonnay, crisp acidity, smooth finish
Ardéche, France 11/42

Arsonist Chardonnay
Bold, creamy, new oak, and ripe fruit
Yolo County, CA 10/38

Gooseneck Pinot Grigio
Dry fruity style followed by crisp acidity
Venito, Italy 10/38

Kono Sauv. Blanc
Juicy, ripe fruit, natural acidity, dry finish
Marlborough, New Zealand 10/38

Kim Crawford Sauv. Blanc
Tropical fruit and fresh cut grass
Marlborough, New Zealand 10/38

Newport Vineyards Great White
White Blend, tropical fruits, melons, and apricots
Newport, RI 10/38

Kung Fu Riesling
Dry riesling, white peach and apricot, crisp finish
Columbia, WA 10/38

Chateau Les Valentines Le Caprice De Clementine Rosé
Zesty and tangy subtle peach flavors
Côtes de Provence, France 12/42

Mionetto Prosecco
Split, brut, or rosé 12

Martini and Rossi Brut
Asti Spumonte Split 12

Red Wine

by the glass/bottle

Black's Station Cabernet Sauvignon
Blackberry, boysenberry, mocha, and sweet oak
Zemora, CA 10/38

Josh Cellars Sabernet Sauvignon
Blackberry, hazelnut, cinnamon, vanilla, and oak
Modesto, CA 10/38

J. Lohr Cabernet Sauvignon
Black currat, cherry vanilla, and oak
San Jose, CA 10/38

Dona Paula Malbec
Black fruits, violets, and spices, fresh acidity
Mendoza, Argentina 10/38

Primarius Pinot Noir
Silky layers of ripe fruit
Willamette Valley, OR 11/42

Cono Sur 'Organic' Blend
Oaky, dry, blackberry, cherry, black pepper
Napa Valley, CA 11/42

Farmhouse Red Blend
Cherry, plum, and pepper, plush, full finish
Sonoma, CA 10/38

Cannonball Merlot
Rasberry, ripe plum, and a hint of vanilla and spice
Sonoma, CA 11/42

Ruffino Chianti Superiore
Cherry and plum flavors, touch of sweet spice
Tuscany, Italy 10/38

Signature Cocktails

The Break Cosmopolitan - 14
Ketel one botanicals peach and orange blosson vodka, triple sec, cranberry juice, and lime juice

Limone Pom-Tini - 14
Beefeater gin, pama pomegranate liqueur, simple syrup, and lemon juice

Spiced Pear Old Fashioned - 14
Maker's mark whiskey, st. george spiced pear liqueur, black walnut bitters, muddled orange, and luxardo cherry

Raspberry White Chocolate Martini - 14
Stoli raspberry, white chocolate liqueur, and white creme de cacao

Break Time Lemonade - 14
Tito's vodka, sons of liberty loyal 9 lemonade, lemon juice, simple syrup, and a splash of ginger beer

On Vacation - 14
Four roses bourbon, giffard's peach liqueur, lemon juice, and orange bitters

Cappuccino Martini - 15
Stoli vanilla, kahlua, bailey's, and dave's espresso

Espresso Martini - 14
Stoli vanilla, kahlua, and dave's espresso

House Crafted Sangria - 13
Red, white, or rosé

Seasonal and Draft Beer

Stella Artois - Pilsner
Crisp hoppy bitterness, soft dry finish, and floral aromas (BE) 5% abv **9**

Narragansett - Lager
Pacific northwest hops, six row malt, clean crisp refreshing finish (RI) 4.7% abv **6**

Sons of Liberty Chair 2 Light Lager
Refreshing light beer, bright and flavorful 95 cal 2.5 carbs (RI) 4.3% abv **9**

Bells two Hearted Ale
American IPA bursting with hop aromas from pine to grapefruit, perfectly balance with malt backbone (MI) 7% abv **9**

Whalers Rise - APA
Subtle hop spice, smooth body, and a bright citrus aroma (RI) 5.5% abv **7**

Samuel Adams - Seasonal
Full bodied brew with robust spicy hops, smooth caramel malt (MA) 5.3% abv **7**

Grey Sail - Pale Ale Captain's Daughter
Pislner malt and flaked oats, hoppy and juicy, creamy finish (RI) 8.5% abv **10**

Rotating Draft
Top rated seasonal selections please ask your server **8**

Bottles and Cans

Newport Storm - 7
Blueberry wheat ale, graham cracker malty taste, and subtle flavor (RI) 4.6% abv

Amstel Light - 6
Light notes of spicy hops and corn create a full, sweet, and mild flavor (NL) 3.5% abv

Blue Moon - 7
Belgian white wheat beer brewed with orange peel, subtle sweetness (NL) 5.4% abv

Bud Light - 6
Light bodied, malty sweetness and subtle hoppiness, refreshing finish (TX) 4.2% abv

Budweiser - 6
Beechwood aged, smooth beer with hops, barley, and malt (MO) 5% abv

Corona Extra - 7
Fruity honey aromas and a touch of malt, crisp, clean, and well balanced (MX) 4.6% abv

Guinness - 8
Roasted barley base, sweet and bitter flavors, rich velvety finish (IE) 4.2% abv

Heineken - 10
Fruit aroma, smooth blended bitterness, and clean finish (NL) 5% abv

Michelob Ultra - 6
Light cirtus aroma, blended hops and grains, crisp refreshing finish (MI) 4.3%

Miller Lite - 6
Solid malt character, medium body, hoppy, crisp clean finish (IL) 4.2%

Coors Light - 6
Light bodied, clean malt, cold filtered with a crisp taste (CO) 4.2%

Canned Cocktails

Sons of Liberty (RI) - 8
Loyal 9 lemonade 9% abv

Sons of Liberty (RI) - 8
Loyal 9 mixed berry lemonade 9% abv

White Claw - 8
Hard seletzer 5% abv

- Raspberry
- Black cherry
- Natual Lime
- Ruby grapefruit

Non-Alcoholic Beer

Run Wild IPA Athletic Brewing Co. - 6
A blend of 5 northwest hops and organic vienna malt, less than 0.5% abv and 70 cal

Gosling's Ginger Beer - 6
Crisp and refreshing with a zip of ginger 0% abv