

WINDWARD  
restaurant

*Dinner*

waterfront dining

## Starters

### Lobster Bisque

rich and creamy, finished with cognac \$8

### Southwest Chicken & Tortilla Soup

avocado, low fat cheddar cheese, citrus and baked crispy corn tortillas \$8

### Aquidneck Clam Chowder

thick and hearty, a Hyatt specialty \$7

### Soup Trio Sampler

try all three of the most popular soups in New England \$8.50

### Golden Crisp Calamari

tossed with pepper rings and smoked chili butter, served with a side of chipotle mayonnaise sauce \$11

### Maryland Jumbo Lump Meat Crab Cake

with avocado salsa, fried leeks and aged balsamic \$12

### Chilled Seared Duck Breast Over Baby Greens

assorted vegetables, pomegranate vinaigrette \$10

### Chilled Asparagus Salad

grilled fresh asparagus brushed with white truffle oil, potato cracklings and shaved reggiano parmigiano \$8

### Grilled Chicken Quesadilla

flour tortillas layered with sliced grilled chicken, sour cream, roasted mild chili peppers and monterey jack cheese with avocado and tomato salsa \$9

### Lobster Quesadilla

flour tortillas layered with lobster, monterey jack cheese, roasted mild chili peppers, and roma tomato accompanied by mango jicama salsa \$12

### Grilled Chicken Sate & Beef Teriyaki Combination

Indonesian spiced chicken and teriyaki glazed flank steak, grilled with crisp wonton chips and mango yogurt dip \$10

### Spinach and Crab Stuffed Baked Jumbo Shrimp

Baked and served with a roasted vegetable compote, laced with a spicy chive oil \$12

### Seared Scallops

with a roasted tomato mushroom leek compote, truffle oil, balsamic reduction \$12

### Windward Raw Bar

select and create your own sampling of our freshly shucked shellfish, served with wrapped lemons, cocktail sauce, horseradish and green tabasco sauce

### Triple Play

great to share – 5 shrimp, 1/2 dozen oysters and clams \$24

Blue Point Oysters \$10.50 per 1/2 dozen

Native Little Neck Clams \$7.00 per 1/2 dozen

Jumbo U-15 Gulf Shrimp \$15.00 per 1/2 dozen

These items are raw or partially cooked and can increase your risk of illness. Consumers who are especially vulnerable to food-borne illnesses should only eat seafood or other foods from animals that have been thoroughly cooked

## Right Fare

### Island Five Green

tossed with mixed vegetables and house \$7

### Classic Caesar Salad

tossed fresh to order, with homemade croutons and creamy garlic/lemon dressing, and parmesan cheese top with a seared crab cake, or grilled shrimp \$8  
with chicken \$10.50  
with shrimp \$13  
with crab cake \$18

### Lobster Cobb Salad

a house favorite, lobster meat, diced mango and avocado, chevre cheese, fried tortilla points, egg, bacon, and greens with a side of citrus vinaigrette \$16

### Causeway Chicken Salad

artichoke hearts, cucumber, tomato, avocado, field greens, alfalfa sprouts, hearts of palm, eggs and grilled chicken breast in a light dijon dressing \$11

### Nicoise Salad

fresh seared tuna, roasted peppers, tomatoes, fingerling potato, fresh green beans, goat cheese, nicoise olives and hard boiled eggs in a dijon tarragon dressing \$14

### Rhode Island Steamer Clams

steamed fresh native soft shell clams served with hot butter and broth \$16.95

### Windward Burger

grilled to your liking and served with lettuce, tomato, onion and pickles \$9.50

### Italian Panini

pressed and grilled italian country bread, layered with fresh mozzarella, prosciutto, basil and roasted tomatoes and sweet peppers, choice of our accompaniments \$11

### All Natural Grilled Chicken Sandwich

Pressed on sour dough with arugula, cranberry relish and low fat cheddar cheese \$10

## Foley's Fresh Market Seafood

### Grilled Center Cut Swordfish Steak

with roasted tomato, onion, compote \$29

**Suggested wine pairing:** Carmenet Sauvignon Blanc

### Atlantic Farm Raised Salmon Filet

grilled and topped with citrus dill relish, roasted creole heirloom potatoes \$27

**Suggested wine pairing:** Louis Jadot Macon Village Chardonnay

### Pan Roasted Four Peppercorn Crusted Tuna Steak

merlot wine reduction and classic cream and butter whip potato \$27

**Suggested wine pairing:** Sterling "Vintner's Collection" Sauvignon Blanc

### Stuffed Roasted Hard Shell Native Lobster

1 1/2 pound hard shell native lobster, split and stuffed with crab, shrimp and scallops, served with drawn butter and lots of lemons \$32.00

**Suggested wine pairing:** Bonny Doon Pacific Rim Riesling

### New England Lobsterfest

steamed 1 1/4 pound native sweet lobster accompanied by butter & sugar corn on the cob, new potatoes and drawn butter \$22.95

**Suggested wine pairing:** Bonny Doon Pacific Rim Riesling

### Sautéed Garlic Shrimp and Scallops

angel hair pasta, caper berries, olives and artichokes \$20

**Suggested wine pairing:** Santa Margarita Pinot Grigio

### Crispy Potato Crusted Georges Bank Cod Filet

grilled scallion vinaigrette, and jasmine rice \$27

**Suggested wine pairing:** Louis Latour Grande Ardeche Chardonnay

### Oven Roasted Halibut

with a wild mushroom duxelle, sherry reduction, saffron rice \$29

**Suggested wine pairing:** Pighin "Estate Bottled" Pinot Grigio

### Pan Seared Lemon Sole

lobster mushroom leek cream, jasmine rice \$27

**Suggested wine pairing:** Chateau Ste. Michelle Chardonnay

### Tempura Colossal Gulf Shrimp

Asian vegetables, jasmine rice, ginger soy dipping sauce \$27

**Suggested wine pairing:** Beaulieu Vineyards Coastal Chardonnay

### Diver Sea Scallops, Mother Nature's Best!!

pan seared with saffron tomato broth, leeks, bell peppers, roasted tomato, roasted potatoes \$26

**Suggested wine pairing:** R H Phillips Sauvignon Blanc

## Chef's Specialty Selection

### Pan Seared Tofu with Mixed Asian Vegetables

garlic ginger, shoyu broth, and jasmine rice \$14

**Suggested wine pairing:** Wolf Blass Shiraz

### Mediterranean Vegetable Pasta

calamata olives, artichokes, mushrooms, spinach and feta cheese in a red hot pesto, tossed with angel hair pasta \$15

**Suggested wine pairing:** Seghesio Zinfandel

### Cajun Seasoned Blackened 16oz Rib Eye Steak

creole potato salad, roasted shallot butter \$30

**Suggested wine pairing:** Simi Cabernet Sauvignon

### Grilled Center Cut Premium Beef Tenderloin Steak

with caramelized onions, marchand de vin sauce, truffle mashed potatoes \$32

**Suggested wine pairing:** Kendall Jackson Grand Reserve Merlot

### Grilled Herb Rubbed New York Sirloin Steak

merlot wine reduction and scallion whipped potato \$28

**Suggested wine pairing:** Robert Mondavi Private Selection Cabernet Sauvignon

### Grilled Rib Cut Veal Chop

green peppercorn reduction and creole heirloom potatoes \$28

**Suggested wine pairing:** Castello Banfi Chianti Classico Riserva

### Stuffed Roasted Pork Tenderloin

with roasted red peppers, scallions, cornbread and chourico \$27

**Suggested wine pairing:** Kendall Jackson "Vintner's Reserve" Chardonnay

### Garlic & Basil Infused Oven Roasted Chicken

natural au jus and scallion whipped potato \$23

**Suggested wine pairing:** Landmark "Overlook" Chardonnay

All entrées accompanied by Chef's market vegetable creation – ask your server for today's selection