
PROPER PROVISIONS

3PM-5PM

SHRIMP COCKTAIL \$16

Cocktail Sauce, Horseradish, Meyer Lemon

BAKED BRIE \$16

Bourbon-Candied Walnuts, Apple Chutney,
Seasonal Berries, Saffron, Honey Drizzle

POINT JUDITH CALAMARI \$16

Grilled Romaine, Chorizo Vinaigrette,
Shaved Parmigiano-Reggiano

SHRIMP AND CRITS \$18

Sautéed Shrimp, Tobasco Lemon Butter,
Creamy Cheddar Crits, Roasted Tomatoes, Scallions

JONAH CRAB CAKE \$18

Jonah Crab, Basil-Tarragon Aioli,
Balsamic Reduction, San Marzano Bruschetta

WAGYU MEATBALL* \$18

San Marzano Tomatoes, Pesto, Crispy Prosciutto,
Parmesan, Garlic Crostini

LAMB LOLLIPOPS* \$18

Curry Yogurt, Pickled Onion Relish, Mint Pesto

MUSHROOM ARANCINI \$14

Exotic Mushroom Duxelles, Tomato Jam,
Rosemary-Parmesan Cream, Frisée Salad,
Pickled Red Onion, Peppadew Peppers

WAGYU BEEF CARPACCIO* \$19

Dijon Mustard, Pickled Shallots, Garlic Chips,
Maldon Salt, Basil Oil, Lavash

OYSTERS ON THE HALF-SHELL* \$18

Chef-Selected Local Oysters, Meyer Lemon Mignonette,
Cocktail Sauce, Horseradish, Lemon

BLUEFIN TUNA CRUDO* \$21

Thai Basil Caper Vinaigrette,
Smoked Extra-Virgin Olive Oil, Lavash

PROPER BURGER* \$18

8 oz Prime Chuck Short Rib, Brisket Patty,
Cabot Cheddar, Lettuce, Tomato, Red Onion,
North Country Smokehouse Bacon, Pretzel Bun

*We source only the freshest ingredients, however, consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of foodborne illness.

Young children, the elderly and individuals with certain health conditions may be of a higher risk if these foods are consumed raw or undercooked.