



REMY'S LOOSE

FROM
Remy's
SHOP

CANDY STORE	17
blueberry, mint, calamansi purée, housemade candy	
REMY'S NEGRONI	15
housemade orange bitters, pomegranate, lemon, thyme, seltzer	
PIÑATA	16
coconut water, apricot, yuzu, basil	

COCKTAILS



PORTOFINO 22

vodka, passion fruit liqueur, strawberry-thyme lime cordial

CAPRI 25

malfy rosa gin, cointreau, vanilla syrup, lime, grapefruit bitters

CLIFFS OF ACAPULCO 24

blanco tequila, prickly pear, pomegranate, lime, soda water

BATHSHEBA 22

planteray pineapple rum, pimm's liqueur, black currant nectar, pineapple juice, bitters

MOHER 24

irish whiskey, velvet falernum, guava nectar, lime, aquafaba

WHITE TERRACES OF TURKEY N23

vanilla vodka, sorrento pistachio liqueur, chambord, cardamaro, wild arbor crème liqueur

CINQUE TERRE 20

prosecco, triple sec, honey ginger syrup

CLIFFS OF NORWAY 22

gin, aquavit, fennel-infused syrup, lemon juice

WINES BY THE GLASS



	Glass	Bottle
CHAMPAGNE & SPARKLING		
Veuve Clicquot, Yellow Label, Champagne, France	45	180
Ca' del Bosco, Cuvée Prestige, Franciacorta, Italy	20	80
Nicolas Feuillate, Brut Rosé, Champagne, France	28	112

SAUVIGNON BLANC

Roc de l' Abbaye, Sancerre, France	34	136
Seresin, Marlborough, New Zealand	20	80

CHARDONNAY

Manciat-Poncet, La Haut De La Roche, Pouilly-Fuissé, Burgundy, France	30	120
Flowers, Sonoma Coast, California	22	88

PINOT GRIGIO

Livio Felluga, Colli Orientali del Friuli, Italy	20	60
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INTERESTING WHITE

Albariño, Camaleão, Minho, Portugal	16	64
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ROSÉ

Domaine Ott by Ott, Côtes de Provence, France	20	80
Huchet, Chapeau Melon, Vin de France	16	64

PINOT NOIR

Copain, Sonoma Coast, California	25	100
Domaine Louis Boillot, Aux Herbues, Fixin, Burgundy, France	36	144

MALBEC

Catena, Vista Flores, Mendoza, Argentina	19	76
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CABERNET SAUVIGNON

Post and Beam by Nickel and Nickel, Napa Valley, California	40	160
Austin Hope, Paso Robles, California	22	88

BORDEAUX

Chateau Brane-Cantenac, Baron de Brane, Margaux, France	30	120
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INTERESTING RED VARIETAL

Grenache, Mas Doix, Les Crestes, Priorat, Spain	20	80
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SMALL PLATES



CAVIAR

CHANLER IMPERIAL CAVIAR *

'Garnitures traditionnelles' | Brioche toast

165. thirty grams

RHODE ISLAND RAISED OYSTERS ON THE HALF*

six for 28 | twelve for 52

Cucumber | Sparkling tea mignonette

PETITE ARTISANAL BREAD LOAF 16

Cultured mustard butter | Chive

'LA SALADE VERTE' 17

Shaved root vegetables | Moscatel vinaigrette

WALDORF SALAD n 23

Bitter lettuces | Walnuts | Grapes

Peppered celeriac remoulade dressing

CHILLED NORTH ATLANTIC JONAH CRAB 32

Asparagus | Avocado | Cucumber | Meyer lemon emulsion

BLACK TRUFFLE BROCCOLI SOUP 25

Wright's Dairy Farm cultured cream | Black truffle preserve | Brioche

PORK TERRINE 'TÊTE DE COCHON' 24

Preserved fruit confiture | Petite vegetable 'aigre-doux'

House mustard

BEEF TENDERLOIN TARTARE* 32

Quail egg yolk | Crisp baby potatoes

Capers | Toasted sourdough

LARGE PLATES



BRAISED ARTICHOKE 'BARIGOULE' 34
Baby root vegetables | Alliums | Natural 'jus'

HOUSEMADE PACCHERI PASTA N34
Salsa verde | Broccoli | Pistachios | 'Fromage de chèvre'

GEORGE'S BANK SCALLOP COOKPOT 'A LA BOURRIDE' 62
Shellfish | Point Judith calamari | White fish
Potatoes | Toasted sourdough

WILD PACIFIC KING SALMON* 48
Rhode Island maitake mushrooms | 'Printemps' legumes | Fennel

MADAI SNAPPER A LA PLANCHA 55
Black rice | Early season leeks | Dashi butter

RACK OF LAMB*
half rack 65 | whole rack 100
Parsnip | Slow-cooked lamb belly | Green garlic | 'Soubise'

AMERICAN WAGYU BEEF TENDERLOIN* 75
Asparagus | Confit potatoes | Natural 'jus'

* This item is raw or partially cooked and can increase your risk of food borne illness.
Consumers who are especially vulnerable to food borne illness should only eat
seafood and other foods from animals thoroughly cooked.

N = contains nuts

DESSERTS



OPERA CAKE N 18

Valhrona chocolate | Hazelnut | Espresso

BERRIES & CREAM 13

Mascarpone | Red berry | Lady fingers

WARM TOFFEE BRIOCHE N 15

Pistachio | Fresh Citrus | Fruit preserve | Vanilla 'crèmeux'

OFFERING OF GELATI OR SORBET

one scoop 8 | two scoops 12

Selection changes daily

ARTISANAL CHEESE PLATE* 45

Five local cheeses | Fruits | Crisps

New England honey

AFTER DINNER DRINKS



LOUIS XIII COGNAC

Louis XIII cognac is produced in the Grande Champagne region of Cognac, from the growing of the grapes to the distillation and aging of the eaux-de-vie. The final blend is composed of up to 1,200 individual eaux-de-vie from Grande Champagne vineyards, ranging from at least 40 to 100 years in age.

AFICIONADO	0.5 OZ	150.
CONNOISSEUR	1.0 OZ	300.
FOR THE KING	1.5 OZ	450



THE DALMORE – 25 YEAR OLD

The spirit from the Highland is initially matured in American white oak ex-Bourbon casks, yielding soft vanilla and honey notes. The whiskey is then carefully apportioned between casks which have held 30-Year Old Matusalem Oloroso Sherry and Tawny Port Pipes. It is then brought back together to harmonize in a first fill ex-Bourbon cask, creating something truly exceptional.

A FINGER	1.0 OZ	275.
DRAM	1.5 OZ	385.



DIGESTIF & APERTIF

Pimms	12
Grand Marnier	14
Romana Sambuca	13
Disaronno Amaretto	14
Lillet Blanc	12

BOURBON & RYE

Basil Hayden	18
Blanton's	25
Elijah Craig	15
Eagle Rare	25
Mad River Rye	16
Blanton's Small Batch	35



AMARO OFFERINGS

Fernet Branca – classic, deep herbal	12
Amaro Dell'etna – rhubarb, orange	14
Chiot Montamaro – mint, currants	17
Nonino Amaro – alpine herbs*	14

SINGLE MALTS

Aberlour 12 yr	15
Balvenie Doublewood 12 yr	22
The Macallan Rare Cask	89
Glenfiddich 18 yr	42
Auchentoshan 21 yr	79

Remy's Loase

Effortlessly cool, with a playful Parisian twist, our cuisine is intrinsically French, with a hat tip to the coastal spirit of Rhode Island. Classic French techniques form the foundation of each dish—thoughtful, precise, and deeply rooted in tradition—while global flavors flirt with New England's unique sensibility, ensuring each element has its place and purpose. Past and present come together here in a celebration of intentional hospitality, inviting you to linger, indulge, and embrace the joie de vivre.

