



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 N 23

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
<b>CHAMPAGNE &amp; SPARKLING</b>		
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

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## SAUVIGNON BLANC

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

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## CHARDONNAY

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

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## 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

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## PINOT NOIR

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

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## 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

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## 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

'LA SALADE VERTE' 17  
Shaved root vegetables | Moscatel vinaigrette

PETITE ARTISANAL BREAD LOAF 16  
Cultured mustard butter | Chive

PACIFIC RED SNAPPER CRUDO\* N 30  
White soy | Mango mustard | Cashew nougatine

SPRING ASPARAGUS AND JONAH CRAB 32  
North Atlantic Jonah Crab | Avocado  
Cucumber | Meyer lemon emulsion

BLACK TRUFFLE BROCCOLI SOUP 25  
Wright's Dairy Farm cultured cream | Black truffle preserve | Brioche

BEEF TENDERLOIN TARTARE\* 32  
Quail egg yolk | Crisp baby potatoes  
Capers | Toasted sourdough

\* 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

# LARGE PLATES



## TUNA NIÇOISE SALAD\* 56

Seared a la plancha | Poached egg | Confit potatoes | Olives  
Raw and cooked vegetables of the Côte d'Azur | Rosé vinaigrette

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## CONFIT CHICKEN WALDORF SALAD 30

Served warm with bitter lettuces | Walnuts | Grapes  
Peppered celeriac remoulade dressing

## HOUSEMADE FUSILLI PASTA 34

Baby root vegetables | Alliums | Braised artichokes | Parmesan

## WILD PACIFIC KING SALMON\* 48

Rhode Island maitake mushrooms | 'Printemps' legumes | Fennel

## SEAFOOD COOKPOT 'A LA BOURRIDE' 46

Shellfish | Point Judith calamari | White fish  
Potatoes | Toasted sourdough

## BÁNH MI 25

Spiced pork pâté | House pickles | Jalapeños  
Cilantro | Meyer<sup>N</sup>lemon aioli

## WAGYU BEEF AND MUSHROOM TORTELLINI 55

Braised Wagyu short rib | Mascarpone cheese  
Roasted cipollini onions

## OUR CHEESEBURGER\* 32

Bacon & onion marmalade | Alehouse Cheddar  
Brioche | Hand-cut french fries

## STEAK 'FRITES' A LA PLANCHA\* 55

Filet mignon | Green vegetables | Hand-cut french fries | Natural 'jus'

## 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 DESSERT 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.

