

Signature Cocktails

Beauty Elixir 17

Bombay Gin La Marca Sparkling Rose, Cucumber, Strawberry

Emerald Gimlet 18

Grey Goose Vodka, Basil, Lemon Nectar, Lime

O.D.B. "Old Dirty Bramble 23

Casamigos Reposado, Smoked Blackberries, Honey, Ginger, Lemon

Earl the Pearl 17

Wheatley Vodka, Earl Grey Tea, Lemon, Mint Nectar

Green With Envy 18

Crop Cucumber Vodka, Elderflower Liqueur, Jalapeno & Cilantro Nectar, Celery Salt

The Woodsman 17

Suntory's Toki Japanese Whisky, Muddled Pear, Allspice Maple Syrup, Lemon

Ice Spice 19

Patron Reposado Mobegan Sun Edition, Ancho Reyes Liqueur, Peach Puree, Thai Chili, Lime

Black Dahlia 19

Rittenhouse Rye Mobegan Sun Edition, Averna Amaro, Vanilla, Fresh Espresso

Topaz Manhattan 24

Macallan 12 Double Cask, Averna Amaro, Dry Vermouth, Crème de Cacao, Mole bitters

Third Eye Grind 20

Waypoint Vanilla Vodka Fresh Espresso, Licor 43, Kablua, Frangelico

Rolls Royce Margarita 49

Clase Azul Reposado, Cointreau, Lime, Agave

Smoked Decanter for Two 85

Bottles & Cans

Bud Light 9

Corona Light 9

Sam Adams Boston Lager 9

Two Road Jackpot Juice IPA 13

Guinness 12

Chimay Green Label Cent Cinquante 18

Michelob Ultra 0.0 9
non-alcoholic

Sun Cruiser Vodka Iced Tea 9



Raw Bar

Tuna Poke Wonton Tacos* 22
cilantro, radish, wasabi kewpie


Steak Tartare*† 26
*wagyu, mustard and chive sticky rice cake,
pecorino toscano*

Cape Cod Little Neck Clams*† 24

Jumbo Shrimp Cocktail† 25
charred jalapeño cocktail sauce

East & West Coast Oysters*†
(half dozen) 24 (dozen) 45

Pearls of The Sea*† 95
*dozen oysters, ½ dozen clams,
6 shrimp cocktail, 1 lb. lobster*



Jewels on Toast

Roasted Beets & Whipped Goat Cheese† 17
chili boney balsamic, candied hazelnuts

Rhode Island Lobster Roll* 21
'The Only' white sturgeon caviar

Little French Dips* 23
*slow-roasted prime sirloin, gruyère cheese,
horseradish-garlic aioli, house-made au jus*

Roasted Bone Marrow 28
rioja braised shallot marmalade, parsley gremolata

Rather than offering individual starters and main courses, Beauty & Essex serves dishes that are designed for sharing and are brought to the table steadily and continuously throughout the meal.

Shareables

The House Salad†	16
<i>market greens, carrot-barissa vinaigrette, pickled carrots, crispy chickpeas, manchego cheese</i>	
Kale & Apple Salad†	17
<i>apple cider vinaigrette, pancetta, candied pecans, shaved goat cheese</i>	
Grilled Shishito Peppers†	16
<i>lemon barissa vinaigrette, sesame seeds, turmeric spiced yogurt, mint</i>	
Crispy Barrio-Style Chicken Taquitos	21
<i>roasted guajillo sauce, avocado, crema</i>	
Grilled Cheese & Tomato Soup Dumplings	22
<i>smoked bacon</i>	
“Roadside Shack” Style Fried Whole Belly Clams	24
<i>truffle tartar sauce</i>	
Red Snapper Tacos†	26
<i>creamy avocado, mango salsa, chile crema</i>	
Maryland Crab Cake	27
Corn Dogs	
<i>sweet corn vinaigrette</i>	

For The Table

Oven Braised Chicken Meatballs	26
<i>whipped ricotta, wild mushroom, truffle</i>	
Mexican Sweet Corn Ravioli	28
<i>roasted poblano crema, jalapeño, cotija, cilantro</i>	
Garganelli	29
<i>spicy veal & lamb bolognese, ricotta salata</i>	
Narragansett Beer Battered “Fish & Tots”	34
<i>chilean sea bass, housemade salt & vinegar tots, cabbage slaw, fennel tartar sauce</i>	
Gochujang Salmon*†	36
<i>black garlic risotto, kimchi slaw, ginger aioli</i>	
Cast Iron Charred Swordfish*†	38
<i>silky cauliflower purée, warm chouriço, tomato vinaigrette</i>	
Pan Seared Scallops*†	42
<i>wild mushroom risotto, parmesan brodo, braised leeks</i>	

3 lb. Baked Stuffed
New England Style Lobster* 125
*buttery ritz & fresh herb crust,
hollandaise*

CHEF / PARTNER

Chris Santos

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Certain individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

† Can be made gluten-free, please ask your server



Prime Meats

Classic Beef Wellington* 64
*prime filet mignon, foie gras mousse, mushroom duxelle,
puff pastry, truffle bordelaise sauce*

Grilled Double Cut Lamb Chops*† 67
creamy polenta, port wine glaze

Surf n' Turf*† 68
grilled filet and jumbo shrimp, espuma

14oz. Aged NY Strip Steak*† 85

24 oz. Dry Aged Bone-in Ribeye*† 95
*all steaks are served with
Beauty & Essex signature sauces:
roasted garlic & bacon / smoked BBQ*



Accessories

Sautéed Broccolini 14
garlic ponzu, chili crisp

Caulilini En Parmesan Brodo † 14

Miso Glazed Crispy Eggplant † 14

BBQ Fries † 14

Lobster Mac & Cheese 29
Ritz bread crumbs

Dirty Tater Tots*† 32
caviar, truffle creme fraiche

Vegan Dinner

Grilled Shishito Peppers † 16

lemon harissa vinaigrette, sesame seeds, turmeric spiced yogurt, mint

The House Salad † 16

market greens, carrot-harissa vinaigrette, pickled carrots, crispy chickpeas

Kale & Apple Salad † 17

apple cider vinaigrette, candied pecans

Gochujang Tofu † 25

black garlic risotto, kimchi slaw, ginger aioli

Wild Mushroom Risotto † 26

braised leeks

Sautéed Broccolini

garlic ponzu, chili crisp

Miso Glazed Crispy Eggplant †

BBQ Fries †

~14~

Warm Apple Pie 17

vanilla bean ice cream, sea salt caramel