Signature Cocktails

Beauty Elixir 17
Wheatley Vodka, La Marca Sparkling, Cucumber, Strawberry

Smoke & Mirrors 18
Hennessy Cognac, Cointreau, Lemon

O.D.B. "Old Dirty Bramble" 23
Espolòn Reposado Tequila, Blackberries, Honey, Ginger, Lemon

Emerald Gimlet 18
Grey Goose Vodka, Basil, Lemon Nectar, Lime

Earl the Pearl 17
Tito's Handmade Vodka, Earl Grey Tea, Lemon, Mint Nectar

Green With Envy 18
Crop Cucumber Vodka, Elderflower Liqueur, Jalapeño & Cilantro Nectar, Celery Salt

The Woodsman 17
Suntory's Toki Japanese Whisky, Muddled Pear, Allspice Maple Syrup, Lemon

Ice Spice 19
Patron Reposado Mohegan Sun Edition, Ancho Reyes Liqueur, Peach Puree, Thai Chili, Lime

Topaz Manhattan 24
Johnnie Walker "Black Cask", Averna Amaro, Dry Vermouth, Crème de Cacao, Mole Bitters

Third Eye Grind 20
Waypoint Vanilla Vodka, Fresh Espresso, Licor 43, Kahlua, Frangelico

Rolls Royce Margarita 34
Casamigos Reposado, Cointreau, Lime, Agave
Smoked Decanter for Two 60

Bottles & Cans

Bud Light 9

Corona Light 9

Coors Light 9

Stella Artois 9

Sam Adams Boston Lager 9

Two Roads Jackpot Juice IPA 13

Guinness 12

South County Cocktails "Strawbasil Skies"
Strawberry Basil Vodka Lemonade 12

Sun Cruiser Vodka Iced Tea 9

Michelob Ultra Zero 9
non-alcoholic

Wines by the Glass

Sparkling

NV Prosecco *La Marca* 14

White

Moscato *Castello del Poggio, Provincia di Pavia, Italy* 14

Sauvignon Blanc *Lobster Reef, Marlborough, New Zealand* 15

Chardonnay *Davis Bynum, Russian River Valley, California* 16

Pinot Grigio *Santa Margherita, Alto Adige, Italy* 20

Rosé

Rosé *Seven Hills Winery, Columbia Valley, Washington* 15

Red

Cabernet Sauvignon *Greenwing, Columbia Valley Washington* 15

Merlot *Blackboard, Columbia Valley, Washington* 15

Pinot Noir *Planet Oregon, Willamette Valley, Oregon* 16

Malbec *BenMarco, Mendoza, Argentina* 16

Super Tuscan *Argiano 'NC', Tuscany, Italy* 18

Cabernet Sauvignon *Bezel, Paso Robles, California* 22

Raw Bar

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

Cape Cod Little Neck Clams*† 24

Jumbo Shrimp Cocktail† 25
charred jalapeño cocktail sauce

Wagyu Steak Tartare*† 26
mustard and chive sticky rice cake, grana padano

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

Pearls of The Sea*† 105
dozen oysters, ½ dozen clams,
6 shrimp cocktail, 1 lb. lobster

Jewels

Roasted Beets on Toast† 17
whipped goat cheese, chili honey balsamic, candied hazelnuts

Barbacoa Tostones 21
spanish braised short rib, aji amarillo vinaigrette,
cojita cheese, pickled fresnos

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

Rhode Island Lobster Roll* 24
sturgeon caviar

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

Grilled Shishito Peppers† 16
lemon harissa vinaigrette, sesame seeds, turmeric spiced yogurt, mint

Caesar Salad 16
endives, little gem, grana, chives, lemon breadcrumbs, anchovy crumble

Kale & Apple Salad† 17
apple cider vinaigrette, pancetta, candied pecans, shaved goat cheese

"CT Style" Clam Fritters 20
smoked chili remoulade, lemon

Crispy Barrio-Style Chicken Taquitos 21
roasted guajillo sauce, avocado, crema

Grilled Cheese & Tomato Soup Dumplings 22
smoked bacon, chives

Red Snapper Tacos† 26
creamy avocado, mango salsa, chile crema

Lobster Corn Dogs 30
sweet corn & chipotle vinaigrette

For The Table

Oven Braised Chicken Meatballs 26
whipped ricotta, wild mushroom, truffle

Basil Pesto Ravioli 28
ricotta cheese, basil crema, brown butter, lemon bread crumbs

Zucchini Lasagna 29
romesco, oregano, grana padano

Narragansett Beer Battered "Fish & Tots" 34
chilean sea bass, housemade salt & vinegar tots, cabbage slaw, fennel tartar sauce

Gochujang Salmon*† 36
black garlic risotto, kimchi slaw, ginger aioli

Bass & Chowder 38
pan seared black bass, new england clam chowder, potato gratin, crispy chorizo

Seared Day Boat Scallops* 42
smoked tomato, orzo, pancetta, butternut squash

Chicken Parmigiana 42
san marzano tomatoes, mozzarella, basil

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

Filet Au Poivre 59
green peppercorn sauce, sherry

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

Grilled Double Cut Lamb Chops*† 68
creamy polenta, port wine glaze

14oz. Aged NY Strip Steak*† 78

24 oz. Dry Aged Bone-in Ribeye*† 98
all steaks are served with
Beauty & Essex signature sauces:
roasted garlic & bacon / smoked tomato demi glace

Add Grilled Lobster Tail +25

Accessories

Sautéed Broccolini 14
garlic ponzu, chili crisp

Blistered Haricot Verts 14
za'atar, labneh, toasted seeds, crispy shallots

Miso Glazed Crispy Eggplant † 14

BBQ Fries † 14

Loaded Potato Purée 18
cheddar, chili crema, smoked bacon, scallions

Lobster Mac & Cheese 29
Ritz bread crumbs

Dirty Tater Tots* 32
caviar, truffle crème fraîche

Desserts

Mini Coffee Frappés † 16
Autocrat coffee ice cream, chocolate sauce, chantilly

Fluffernutter Pot de Crème 18
peanut butter custard, vanilla marshmallow

Warm Apple Pie 21
vanilla bean ice cream, sea salt caramel

Black Forest Cherries † 21
vanilla mousse, cherry compote,
chocolate hazelnut cake

Beauty's Wonder Wheel 38
for two or more people
chef's selection

Ice Cream & Sorbet 14
S'mores: *chocolate ice cream, toasted marshmallow, graham cracker*
Creamsicle: *orange vanilla swirl sorbet, fresh citrus*

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

After Dinner Drinks

Third Eye Grind Waypoint Vanilla Vodka, Fresh Espresso, Licor 43, Kahlua, Frangelico	20
Fonseca 20 Year Tawny Port	19
Far Niente "Dolce"	26
Ramos Pinto 30 Year Old Tawny Port	49

Selected Spirits

CORDIALS & APÉRITIFS

Amaretto Disaronno	15
Fernet-Branca	15
Hennessy VSOP	22
Hennessy XO	35
Grand Marnier 100	36
Remy Martin Louis XIII	550

SCOTCH WHISKY

Oban 14	24
Glenlivet 18	33
Lagavulin 16	37
Johnnie Walker Blue	60
Laphroaig "Mohegan Sun Edition"	71
Macallan 18	85
Glenlivet 25	150
Macallan 25	370
Macallan 30	600
Macallan "M"	900
Macallan "M Copper"	1000

JAPANESE WHISKY

Hibiki Harmony	24
Yamazaki 12	34
Yamazaki 18	76

BOURBON & AMERICAN WHISKEY

Blanton's Single Barrel	22
Angel's Envy Port Finished	24
Angel's Envy Rye	30
Jack Daniel's 12 Year	39
Michter's 10 Rye	50
Old Forester Birthday Bourbon	65
Weller Full Proof	71
Lot B 12 Year Old Rip Van Winkle	85
Van Winkle Family 13 Year Rye	90
Buffalo Trace Antique Collection *(based on availability)*	90
Pappy Van Winkle 15 Year	200
Pappy Van Winkle 20 year	300
Pappy Van Winkle 23 Year	400

TEQUILA

Casamigos Blanco	20
Don Julio Reposado	20
Casamingos Reposado	24
Clase Azul Plata	31
Clase Azul Reposado	42
Don Julio 1942	49
Clase Azul Gold	71
Clase Azul Añejo	90
Clase Azul Ultra Extra Añejo	300