

SMALL PLATES

Local Oysters* GF 3 each
Lemon, mignonette, cocktail sauce

Local Cheese Selection 15
The Grey Barn Farm (MV)
Dried fruit, grilled sourdough

Chips & Guacamole (V) 10
Blue corn chips

Beet Hummus (V) 12
Pita bread, Za'atar

Risotto Arancini 14
Lemon, basil

Bluefin Tuna Tartare* GF 15
Chive, lemon oil, toast

Bao 15
Crispy pork belly, shiso slaw

SUSHI

Miso Soup 8

Sushi or Sashimi* *Two Pieces*
Yellowtail 7 | Salmon 7
Tuna 7 | Unagi 7

Sushi Platter* 45
Sashimi tuna, salmon yellowtail
3pcs each; Sushi tuna, salmon,
yellowtail 2pcs each; Spicy tuna roll

Tashmoo Roll* 18
Salmon, yellowtail, crunch,
cilantro, avocado inside
with soya bean paper

Norton Point Roll* 18
Spicy tuna, avocado tempura,
masago on top, eel sauce,
spicy mayo

Harbor View Roll* 25
Crunchy spicy lobster,
avocado, mango salsa, tobigo

Garden Roll 12
Cucumber, asparagus,
marinated carrots,
avocado, miso

SOUPS & SALADS

Edgartown Chowder GF 16
Clams, handmade oyster cracker

Maine Lobster Bisque GF 18
Tarragon whipped cream

Summer Peach Salad GF (V) 16
Arugula, cucumber, tomato,
red wine vinaigrette

Harbor View Chopped Salad GF 15
Mermaid Farm (MV) feta, olive, chickpeas,
cucumber, lemon dressing

Kale Salad 15
Red quinoa, Napa cabbage, almond,
wonton strips, *Island Grown Farm (MV)*
ginger vinaigrette

Add
Grilled Shrimp 10
Grilled Atlantic Salmon* 10
Grilled Chicken Breast 10

SANDWICHES

Maine Lobster Roll 30
Hot buttered or lemon aioli

Fish Tacos 22
Halibut, Napa cabbage slaw, avocado crema

BLTA 20
Bacon, lettuce, tomato, avocado,
espelette mayo, brioche

Spicy Korean Fried Chicken 22
Kimchi slaw, Sweet Reaper aioli, brioche

Black Angus Prime Beef Burger 8oz* 24
Choice of cheese, butter lettuce, tomato,
Vidalia onion marmalade, brioche

Chef Patrice's Burger Tower 8oz* 27
Black Angus Prime Beef, The Grey Barn Farm
Bluebird blue cheese and egg, bacon, MV
Mycological mushrooms, caramelized onion,
Old Bay aioli, brioche

Vegetarian Burger GF (V) 22
Chipotle hummus, tomato, onion, sprouts,
Daiya vegan cheese, served over iceberg lettuce

*Choice of French fries, truffle fries,
sweet potato fries, or side salad*

ENTRÉES

Grain Bowl* GF 28
Choice of Grilled Atlantic Salmon
or Chicken, quinoa, sautéed peppers,
edamame, avocado-lime sauce

Asian Bento* 30
Choice of Grilled Atlantic Salmon or
Teriyaki Chicken, steamed rice, mixed greens
salad, tofu, ginger, soy sauce, miso soup

Prince Edward Island Mussels 28
White wine, fresh herbs, toasted brioche,
French fries

Maine Lobster Fried Rice 30
Scallion, XO sauce

Asian Slow Baked BBQ Beef Rib 32
Wasabi mashed potatoes, citrus slaw

NY Strip Steak 8oz* 35
Chimichurri, fries

Housemade Rigatoni Bolognese 30
Beef, basil, parmesan reggiano

Grilled Lamb Chops* 36
Israeli couscous, preserved lemon, blistered
tomatoes, tzatziki, cucumber, mint

COCKTAILS

The Roxana 16
Tito's vodka, Roxana's homemade
pineapple-ginger soda

Eddie's Cold Brew 16
Diplomatico Mantuano rum, Kahlua coffee
liqueur, cold brew

Kaufman Verde 16
Farmer's Botanical organic gin, matcha,
lime leaf, lemongrass, elderflower soda

S.S. Pimm's 14
Pimm's, orange pekoe tea, mint

Whiskey Sunrise 14
Whiskey, guava, lime, Lillet Blanc

Coco Piña Rita 14
Blanco tequila, coconut liqueur, pineapple,
toasted coconut rum

R. Pisco Sour 16
Machu Pisco, pineapple juice, pomegranate,
pink peppercorn

Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. GF Gluten Free (V) Vegan

ROXANA
BAR