

Key Beginnings

Burrata & Prosciutto
Heirloom Tomatoes, Basil, EVOO, Balsamic Reduction 15.

Pan Fried Mozzarella
Fresh Herbed Crumbs, Roasted Tomato Sauce 9.

Sesame Sweet & Sour Shrimp 🍷
Pan Fried, Snow Peas, Chili Sauce 11.

Potato & Red Quinoa Tater Tots
Hand Rolled Mashed Potato, Cheddar Cheese,
Signature Dipping Sauce 10.

Cauliflower *Choice of*
-Buffalo: 🍷 Homemade Spicy Sauce, Celery 9.
-Sweet & Sour: 🍷 Chili Sauce, Spicy Peanuts, Cilantro,
Scallions 9.

Fried Oysters*
Half Shell, Sushi Grade Tuna, Seaweed Salad,
Sriracha Aioli 15.

Calamari *Choice of*
-Signature: Hot Pepper Rings, Garlic Butter 13.
-Buffalo: 🍷 Homemade Spicy Sauce, Celery 13.

Seafood Stuffies
Shrimp, Scallops, Ritz Crackers, Sriracha Aioli, Tabasco 16.

Soups

Italian Wedding
Household Favorite 7.

Soup of the Day
Chef’s Choice Market Price.

Hand Crafted Pasta

Potato Gnocchi
House Made, Hand Rolled, Rosé Sauce, Prosciutto,
Shaved Parmigiano 21.

Gemelli Alla Matriciana 🍷
Caramelized Shallots, Pancetta, Spinach, Chili Oil 21.

Conchiglie Pasta (Shells)
Sweet Italian Sausage, Cannellini Beans, Broccoli Rabe 22.

Trompette (Trumpets)
Crema Di Bolognese, Shaved Parmigiano 23.



Urban Salad Bowls

The Italian
Iceberg Lettuce, Meatballs, Ricotta, Cucumbers, Tomatoes,
Onions, Black Olives, Italian Dressing 13.

Boston Bibb BLT (GF)
Smoked Bacon, Grape Tomato, Avocado, Lemon Aioli 13.

Taco Salad
(GF - ask your server) Iceberg Lettuce, Crispy Tortilla, Avocado,
SafeHouse Pico de Gallo, Goya Cilantro Dressing 13.

Green Apple & Pecan (GF)
Baby Field Greens, Granny Smith Apples, Candied Pecans,
Dried Cranberries, Red Onion, Gorgonzola Cheese,
Apple Vinaigrette 13.

Artisan Chopped Caesar
(GF - ask your server) Baby Romaine Lettuce, Shaved Parmesan,
Focaccia Croutons, Caesar Dressing 12.

Five Grain Power Bowl
Red & White Quinoa, Farro Grain,
Jasmine Rice, Barley, Arugula, Cucumbers, Tomatoes,
Avocado Ranch Dressing 13.

**Key Additions:*
6 oz. Chicken 6. | 🍷 6 oz. Cajun Chicken 6.
6 oz. Steak 15. | 6 oz. Salmon 10.
6 oz. Short Rib 10. | 4 oz. Tuna Steak 8.
Shrimp 4.00 *each* | Sea Scallop 7.00 *each*

Entrées

Teriyaki Salmon* (GF)
Atlantic Caught, Grilled, Quinoa Stir Fry,
Teriyaki Glaze, Tuxedo Sesame Seeds 19.

Cajun Swordfish* 🍷
Pan Seared, Couscous, Asparagus,
Lemon Butter Sauce 29.

Fish & Chips
(Available Wednesday & Friday)
Cod, French Fries, Coleslaw, Tartar Sauce 15.

Bourbon Marinated Steak Tips*
Yellow Jasmine Rice, Asparagus 19.

Modern Sandwiches

(Choice of Garlic Parmesan Potato Chips, French Fries, Coleslaw)
Bacon Cheeseburger*
Half Pound USDA Angus Beef, Bacon, Cheddar Cheese
(Sesame Roll) 15.

Bistro Burger*
Half Pound USDA Angus Beef, Sautéed Peppers,
Mushrooms, Onion, American Cheese (Sesame Roll) 14.

SafeHouse Signature Burger*
Smoked Gouda Cheese, Avocado, Cilantro Tequila
Jalapeño Aioli (Sesame Roll) 16.

French Dip*
Prime Rib, Sautéed Onion, Swiss Cheese, Au Jus
(Torpedo Roll) 15.

Signature Parmesan
Mozzarella, Marinara (Ciabatta Bread)
Chicken 12. | Veal 15.

Cajun Shrimp Po’ Boy 🍷
Guacamole, Arugula, Pepper Jack Cheese, Sriracha Aioli
(Torpedo Roll) 16.

Tenderloin Filet*
Medallions, Manchego Cheese, Crispy Shallot,
Truffle Mushroom Aioli (Ciabatta Bread) 20.

Short Rib Grilled Cheese
Caramelized Onion, Fontina Cheese, Horseradish Aioli
(Focaccia Bread) 15.

Portabello Gorgonzola Grilled Cheese
Roasted Peppers, Spinach, Caramelized Onions,
Truffle Mushroom Aioli (Focaccia Bread) 13.

California Club
Grilled Chicken Breast, Bacon, Pepper Jack Cheese,
Lettuce, Tomato, Avocado Ranch (Focaccia Bread) 13.

Grilled Pizza

BBQ Chicken: BBQ Sauce, Caramelized Onions,
Scallions, Mozzarella Cheese, Cheddar Cheese 14.

Prosciutto & Arugula: Prosciutto di Parma, Fontina,
Arugula, Red Onion, Cherry Tomatoes, Goat Cheese,
Balsamic Reduction 15.

Mexican Pizza: Guacamole Spread,
SafeHouse Pico de Gallo, Cheddar Cheese 12.

Margherita Pizza: Tomatoes, Fresh Basil,
Fresh Mozzarella 12.

Chicken Parmesan: Breaded Chicken, Marinara Sauce,
Mozzarella Cheese 15.



195 Old Forge Road, East Greenwich, RI 02818
(401) 885-4999
www.safehouseri.com



SAFEHOUSE

MODERN NEIGHBORHOOD EATERY

menu

(401) 885-4999 SafeHouseRI.com

Mon: 4-9 | Tues - Thur: 11:30-9
Fri-Sat: 11:30-10 | Sun: 11:30-9



safehouse /’saf,hous/ noun:

a dwelling or building whose
conventional appearance makes it
a safe or inconspicuous place for
hiding, taking refuge, or carrying on
clandestine activities.

Key Beginnings

Burrata & Prosciutto
Heirloom Tomatoes, Basil, EVOO,
Balsamic Reduction 15.

Sesame Sweet & Sour Shrimp 🍷
Pan Fried, Snow Peas, Chili Sauce 11.

Potato & Red Quinoa Tater Tots
Hand Rolled Mashed Potato, Cheddar Cheese,
Signature Dipping Sauce 10.

Tuna Tartare
Avocado, Seaweed Salad, Crispy Wontons,
Sesame Ginger Dressing 14.

Cauliflower
Choice of
-Buffalo: 🍷 Homemade Spicy Sauce, Celery 9.
-Sweet & Sour: 🍷 Chili Sauce, Spicy Peanuts,
Cilantro, Scallions 9.

Fried Oysters*
Half Shell, Sushi Grade Tuna, Seaweed Salad,
Sriracha Aioli 15.

Calamari
Choice of
-Signature: Hot Pepper Rings, Garlic Butter 13.
-Buffalo: 🍷 Homemade Spicy Sauce, Celery 13.

Seafood Stuffies
Shrimp, Scallops, Ritz Crackers, Sriracha Aioli,
Tabasco 16.

Margherita Pizza
Tomatoes, Fresh Basil, Fresh Mozzarella 12.



Soups

Italian Wedding
Household Favorite 5.

Soup of the Day
Chef’s Choice Market Price.

Modern Sandwiches
*(Fresh Ciabatta Bread, Choice of Garlic Parmesan
Potato Chips, French Fries, Coleslaw)*

BBQ Short Rib
BBQ Sauce, Manchego Cheese, Caramelized Onion 15.

Signature Parmesan
Mozzarella, Marinara, Chicken 12. | Veal 15.

Tenderloin Filet*
Medallions, Manchego Cheese, Crispy Shallots,
Truffle Mushroom Aioli 20.

Cajun Shrimp Po’ Boy 🍷
Guacamole, Arugula, Pepper Jack Cheese,
Sriracha Aioli (Torpedo Roll) 16.

Portabello Gorgonzola Grilled Cheese
Roasted Peppers, Spinach, Caramelized Onions,
Truffle Mushroom Aioli (Focaccia Bread) 13.

SafeHouse Signature Burger*
Smoked Gouda Cheese, Avocado,
Cilantro Tequila Jalapeño Aioli (Sesame Roll) 16.

California Club
Grilled Chicken Breast, Bacon, Pepper Jack Cheese,
Lettuce, Tomato, Avocado Ranch (Focaccia Bread) 13.

Urban Salad Bowls
The Italian
Iceberg Lettuce, Meatballs, Ricotta, Cucumbers,
Tomatoes, Onions, Black Olives, Italian Dressing 13.

Boston Bibb BLT (GF)
Smoked Bacon, Grape Tomato, Avocado, Lemon Aioli 13.

Taco Salad (GF - ask your server)
Iceberg Lettuce, Avocado, SafeHouse Pico de Gallo,
Crispy Tortilla, Goya Cilantro Dressing 13.

Green Apple & Pecan (GF)
Baby Field Greens, Granny Smith Apples,
Candied Pecans, Dried Cranberries, Red Onion,
Gorgonzola Cheese, Apple Vinaigrette 13.

Artisan Chopped Caesar (GF - ask your server)
Baby Romaine Lettuce, Shaved Parmesan,
Focaccia Croutons, Caesar Dressing 12.

Five Grain Power Bowl
Red & White Quinoa, Farro Grain, Jasmine Rice,
Barley, Arugula, Cucumbers, Tomatoes,
Avocado Ranch Dressing 13.

**Key Additions:* 6 oz. Chicken 6. | 🍷 6 oz. Cajun Chicken 6.
6 oz. Steak 15. | 6 oz. Salmon 10. | 6 oz. Short Rib 10.
4 oz. Tuna Steak 8. | Shrimp 4.00 *each* | Sea Scallop 7.00 *each*

By Land
Milanese
Lemon Butter, Mozzarella, Arugula Salad, Onion, Tomato,
Shaved Parmesan
Chicken 23. | 14 oz. French Center Cut Bone-in
Veal Chop 35.

Parmesan
Gemelli Pasta, Marinara, Mozzarella
Chicken 21. | 14 oz. French Center Cut Bone-in
Veal Chop 33.

Saltimbocca
Prosciutto di Parma, Mushrooms, Spinach, Mozzarella,
Potato Bacon Hash, Sherry Demi-Glace
Chicken 23. | 14 oz. French Center Cut Bone-in
Veal Chop 35.

New York Sirloin Strip* (GF)
14 oz. Sirloin, House Dry Rub,
Garlic Butter, Thyme, Potato Bacon Hash,
Grilled Asparagus, Horseradish Aioli Market Price.

Prime Rib*
14 oz. Mushroom Risotto, Rosemary Scented Au Jus
Market Price.
{Available Tuesday, Friday & Saturday.}

The SafeHouse Cut*
Chef’s Hand Chosen Preferred Cut, Ask Your Server
Market Price.



By Sea
Teriyaki Salmon* (GF)
Atlantic Caught, Grilled, Quinoa Stir Fry, Teriyaki Glaze,
Tuxedo Sesame Seeds 25.

Tuna Steak* (GF)
Yellow Fin, Pan Seared, Paella Rice Stuffed
Yellow Pepper, Wasabi Aioli 26.

Cajun Swordfish* 🍷
Pan Seared, Couscous, Asparagus, Lemon Butter Sauce 29.

Jumbo Sea Scallops* 🍷 (GF)
George’s Bank, Pan Seared, Sweet Potato &
Pancetta Risotto, Sweet Chili Sauce 32.

Red’s Best Catch of the Day*
Sustainably Caught, Ask Your Server Market Price.



Hand Crafted Pasta
Potato Gnocchi
House Made, Hand Rolled, Rosé Sauce, Prosciutto,
Shaved Parmigiano 21.

Gemelli Alla Matriciana 🍷
Caramelized Shallots, Pancetta, Spinach, Chili Oil 21.

Conchiglie (Shells)
Sweet Italian Sausage, Cannellini Beans,
Broccoli Rabe 22.

Trompette (Trumpets)
Crema Di Bolognese, Shaved Parmigiano 23.

House Made Ravioli
Handcrafted, Fresh Double Stuffed Ravioli Pockets
Market Price.

**Key Additions:* 6 oz. Salmon 10. | 6 oz. Chicken 5.
6 oz. Sausage 4. | Shrimp 4.00 *each* | Sea Scallop 7.00 *each*

Odds & Ends

Each Selection 8. | Serves 2 – 3

Manchego Mac & Cheese
Meatballs & Ricotta (2)

Gemelli with Rosé Sauce

Carbonara Brussels Sprouts (GF)

Garlicky Spinach (GF)

Stuffed Yellow Pepper,
Yellow Rice, Chorizo, Peas

Grilled Asparagus (GF)

🍷 Hot & Spicy GF Gluten Free

Menu prices and content subject to change without notice.

*Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if you or a person in your party has a food allergy.