



Restaurant Week Dinner - \$30

Appetizers

Fried Calamari
*classic or Rhode Island style:
(black olives, roasted red peppers,
banana peppers, parsley)*

Cup of Manhattan Clam Chowder

Mushroom Ceviche
*shiitake and oyster mushrooms, daikon, hearts of
palm, cilantro, red onion, lime juice*

Classic Caesar Salad
shaved pecorino romano, herbed croutons

Vegetable Spring Rolls
sweet sesame chili sauce

Market Salad
*baby red oak, baby kale, tomato, cucumber,
vidalia poppyseed vinaigrette*

½ lb. of Shrimp Cocktail

Entrees

Fish & Chips
*battered haddock, fresh cut fries,
coleslaw, classic tartar sauce*

Petite Filet Mignon Imperial
*4oz. filet topped with a crab cake, fresh
crabmeat, béarnaise sauce, french beans,
whipped potatoes*

Prince Edward Island Mussels Fra Diavolo
*linguine, pepperoncini, onions, basil, serrano
peppers*

Vegan Cassoulet
*tempeh, cannellini beans,
mushrooms, vegetables, tofu,
herbed tomato white wine broth,
soft polenta*

Broiled Crab Stuffed Tilapia
lobster sauce, french beans, rice pilaf

New England Style Haddock
*cippolini onions, celery root puree,
new potatoes, buttery cream broth*

½ lb. Snow Crab Legs
*potato chorizo hash, french beans,
drawn butter*
Add Additional ½ lb. Crab Legs \$10

Braised Beef Brisket &
Oyster Mushroom Ragout
*pappardelle pasta, jus, baby kale,
caramelized cipollini onions, queso fresco*

8oz Angus Burger
*handmade patty, aged cheddar cheese,
lettuce, tomato, onion, brioche bun*
Add Bacon \$2 Crab Meat Imperial \$6

Dessert

Choice of Key Lime Pie or Fudge Brownie Sundae

or

Choice of Ice Cream

Restaurant Week Tower Special ~ \$65

8 oysters, 8 middleneck clams, 12 mussels, tuna tartare,
ceviche, 4 colossal crab meat

Choice of 2:

Market Salad
Caesar Salad
Crabcake Appetizer
½ lb. of Shrimp Cocktail

Classic Ceviche
Mushroom Ceviche
Cup of Lobster Bisque
Vegetable Spring Rolls