



## **Restaurant Week Dinner - \$30**

### **Appetizers**

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

Cup of Spicy Crab Chowder

Cup of Lobster Bisque

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*

### **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*

Drunken Mussels Linguine  
*Prince Edward Island Mussels, garlic, lager,  
Dijon mustard, thyme, cream,  
bruleed manchego cheese*

Sautéed Chicken & Chorizo  
*sweet peppers, tomatoes, onions,  
country fried potatoes, white wine blush sauce*

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*

### **Dessert**

Choice of Key Lime Pie or Fudge Brownie Sundae

or

Choice of Ice Cream

*vanilla, chocolate, jamaican me nuts, mint chocolate chip, vegan pistachio*

## **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  
Bacon Wrapped Clams Casino

Classic Ceviche  
Cup of Lobster Bisque  
Roasted Squash & Kale Salad  
Vegetable Spring Rolls