



Restaurant Week Lunch ~ \$15

First Course:
(Choice)

Cup of Manhattan Clam Chowder

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

Caesar Salad

Classic Fried Calamari

Entrée:
(Choice)

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

Fish Tacos
*fried haddock, cabbage slaw, chipotle aioli, sour cream,
avocado, fresh cut french fries*

Crab Grilled Cheese Sandwich & Manhattan Clam Chowder
parmesan, aged cheddar, crab claw meat

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

Grilled Salmon Market Salad
*grilled salmon atop a bed of mixed greens, tomatoes, cucumbers,
dijon poppy seed vinaigrette*

Vegetable Hummus Wrap
*flour tortilla, hummus, julienned carrots, cucumber, celery,
mixed greens salad, EVOO and white balsamic*

Angus Burger
*8 oz. house made patty, aged cheddar cheese, lettuce, tomato, shaved red onion
Add 2 slices hand cut bacon ~2.50*

upgrade to market fries ~ 2.

add crab meat imperial ~ 6.

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