



Restaurant Week Lunch ~ \$15

First Course:
(Choice)

Cup of Manhattan Clam Chowder

Cup of Lobster Bisque

Caesar Salad

Classic Fried Calamari

Entrée:
(Choice)

Fish & Chips

battered haddock, fresh cut french fries, cole slaw, 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

Shrimp or Chicken Chopped Salad

choice of marinated chicken or shrimp, romaine, chickpeas, tomato, cucumber, sliced red onion, bacon lardons, aged cheddar cheese, croutons, vidalia poppyseed vinaigrette

Braised Beef Brisket Panini

caramelized onions, aged white cheddar, garlic aioli, fresh cut french fries

***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

Bacon Wrapped Clams Casino

Classic Ceviche

Cup of Lobster Bisque

Brussel Sprout & Kale Salad

Vegetable Spring Rolls