



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

Grilled Salmon Market Salad

*grilled salmon atop a bed of mixed greens, tomatoes, cucumbers,
and a dijon poppy seed vinaigrette*

Cajun Hot Fried Clam Strip Po' Boy

fried clam strips, sweet pickles, mayonnaise, lettuce

Angus Burger

*8 oz. house made patty, New England aged cheddar, 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

Bacon Wrapped Clams Casino

Classic Ceviche

Cup of Lobster Bisque

Roasted Squash & Kale Salad

Vegetable Spring Rolls