



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

Summer Squash & Bacon Pappardelle
*pappardelle pasta, bacon lardons, basil,
peas, summer squash ragout,
pecorino romano*

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

vanilla, chocolate, jamaican me nuts, mint chocolate chip, heath bar crunch

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