

Speakeasy Bar and Grill

Restaurant Week 2016

16\$

Dine In Only

Appetizer

[Choose One]

New England Clam Chowder

Fried Pickles - Sriracha - Honey Mustard

Speakeasy Fries - Jalapeño Blue Cheese Dipping Sauce

Fresh Potato Chips - Caramelized Shallot Sour Cream - Pickle Dip

Spinach Salad

Goat Cheese - Sun-dried Tomatoes - Roasted Beets - Raspberry Vinaigrette

Mesclun Salad

Maytag Blue Cheese - Apples - Cajun Walnuts - Balsamic Vinaigrette

House Salad - Balsamic Vinaigrette

Caesar Salad

Main Course

[Choose One]

Personal Sized Nachos - Chicken or Pork

Grilled Pizza - Fennel Cream - Lobster - Cremini Mushroom - White Truffle Oil

Fried Scallop Roll - Tartar Sauce

Grilled Cajun Mahi Mahi - Pineapple - Tomatillo Salsa

Fish & Chips

Mussels Marinara - White Wine - Garlic - Marinara

Pulled Pork Sandwich - House Slaw

Turkey Burger - Red Onion Jalapeño Jam - Cheddar

**Ten Ounce Double Angus Burger*

Black Bean Burger - Hummus - Cucumber - Feta - Avocado Ranch

Grilled Chicken Sandwich - Bacon - Cheddar - Avocado

**Speakeasy Burger - Peanut Butter - Grape Jelly - Bacon - American Cheese - Texas Toast*

Dessert

[Choose One]

Brownie Sundae

Cheese Cake

*This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked.

20 % gratuity will be included for parties of six or more.

Restaurant Week Lunch Menu 2016

SPEAKEASY BAR & GRILL

250 THAMES ST

(401)846-0514

Speakeasy Bar & Grill

Dinner \$35

First Course – Choose One:

Appetizers:

Bermuda Fish Chowder - Gosling's Rum - Sherry Pepper Sauce 9
New England Clam Chowder 7
Speakeasy Stuffed Quahog 3.50
1/2 Dozen Clams Casino 11
Fresh Potato Chips - Caramelized Shallot Sour Cream - Pickle Dip 7
Speakeasy Fries - Jalapeño Blue Cheese Dipping Sauce 7
Grilled Pizza - Fennel Cream - Native Lobster - Cremini Mushroom - White Truffle Oil 14
House Nachos
Choice of Chicken - Pulled Pork - Cajun Chourico 11
(pico de gallo - Sour cream- guacamole)
Chicken Wings or Chicken Tenders
East West - Buffalo - Strawberry Sriracha - Old Bay 9
Mussels Catalan - White Wine - Garlic - Calamata Olives - Tomatoes - Cream 14
Portuguese Mac & Cheese - Chourico 8.50
Maine Crab Cake - Spicy Corn Salsa - Sriracha Aioli 14
Baked Oysters Au Gratin - Fennel - Leeks 13
Warm Pita Bread - Prosciutto - Hummus - Olives - Garlic 10
Escargots - Portobello Mushroom - Garlic Red Wine Sauce 9.50
Sautéed Chinese Five Spice Marinated Calamari - Brown Butter - Almonds - Currants - Spicy Hummus - Pita 11
Cheese Plate 14
Pasta Carbonara - Peas - Ham - Parmesan Cheese 9
Shrimp Scampi - Charred Bread 13

Salads

Spinach Salad
Goat Cheese - Sun-dried Tomatoes - Roasted Beets - Raspberry Vinaigrette 9.50
Mesclun Salad
Maytag Blue Cheese - Apples - Walnuts - Balsamic Vinaigrette 8.50
House Salad - Balsamic Vinaigrette 6
Caesar Salad 8

Second Course – Choose One

Sandwiches

(All Sandwiches Served with Fries)

Grilled Cajun Mahi Mahi - Pineapple - Tomatillo Salsa 12
Grilled Swordfish - Lemon Caper Aioli 14
Pulled Pork Sandwich - House Slaw 9
Lobster Salad Roll or Warm Buttered Lobster Roll 18
**Ten-Ounce Double Burger*
Choice of American - Swiss - Cheddar - Bleu- Feta 9
Turkey Burger - Red Onion Jalapeño Jam - Cheddar 9
Black Bean Burger - Hummus - Cucumber - Feta - Avocado Ranch 8
**Speakeasy Burger,*
Peanut Butter - Grape Jelly - Bacon - American Cheese - Texas Toast 9
**Speakeasy Crab Louie Burger*
10oz House Ground Steak Burger - Maine Crab Meat - Cheddar - Guacamole 15

Entrees

**Seared Sesame Crusted Tuna - Avocado - Sesame Aioli - Cilantro Soy Soba Noodles 23*

Panko Crusted Swordfish - Tarragon Whole Grain Mustard Sauce 24
Baked Stuffed Shrimp 20
Lobster Gnocchi
Butter Poached Lobster - Lobster Cream - Button Mushrooms - Potato Gnocchi 27
Mushroom Risotto - Spinach - Fennel - Pork Belly - Truffle Oil 16
Braised Beef Short Ribs - Button Mushrooms - Caramelized Onions - Roasted Barley - Swiss Cheese
Sauce 19
**Pork Blade Steak - White BBQ Sauce - Mac & Cheese 19*
**Grilled Filet Mignon - Stilton Cheese Butter - Port Wine Sauce 27*
**Surf n Turf -12-Ounce N.Y. Sirloin - (2) Baked Stuffed Shrimp 28*
Pan-Roasted Chicken
Rosemary - Artichoke Hearts - Oven Roasted Tomato - Garlic - Lemon 18
**Mixed Grill of Meats - Petit Filet - Chicken - Andouille Sausage 23*

Third Course

Chef's choice dessert