

SPRING RESTAURANT WEEK LUNCH \$16

~COURSE ONE~

ROCKY POINT CLAM CHOWDER
CLEAR BROTH, POTATO, CELERY

HADDOCK CHOWDER
NEW ENGLAND CREAM STYLE, BACON GARNISH

GARDEN SALAD
LETTUCES, TOMATO, CUCUMBER, PICKLED ONION, HOUSE VINAIGRETTE

~~ COURSE TWO ~~

ANTIPASTI

PROSCIUTTO HAM, MANCHEGO CHEESE, OLIVES, CROSTINI

MINI RAW BAR PLATTER*
2EA SHRIMP, LITTLENECK CLAMS, OYSTERS

SMOKED BLUEFISH DIP
BLUEFISH PATE, SALTINE CRACKERS

~~~ COURSE THREE ~~~

BAMBOO CHICKEN NOODLE BOWL
SOY BROTH, SHIITAKE MUSHROOMS, BEAN SPROUTS, PICKLED CARROTS, CILANTRO

BLACKENED SALMON BLT SALAD
ARUGULA, TOMATO-CORN SALSA, AVOCADO, RED ONION

FRITTO MISTO
CRISPY FRIED OYSTERS, CALAMARI, SMELTS & SHRIMP, REMOULADE

SEARED YELLOWFIN TUNA SALAD
MIXED GREENS, EGG, OLIVE, AVOCADO, ANCHOIDE DRESSING

SALMON POKE*
RED ONION, SCALLION, AVOCADO, SEAWEED SALAD, FURIKAKE, WASABI TOBIKO
SOY LIME SESAME DRESSING

**** MENU SUBJECT TO CHANGE ****

*ITEM IS RAW OR PARTIALLY COOKED. MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS. CONSUMERS WHO ARE ESPECIALLY VULNERABLE TO FOOD-BOURNE ILLNESS SHOULD ONLY EAT FOODS FROM ANIMAL THAT ARE FULLY COOKED.

SPRING RESTAURANT WEEK DINNER - \$35

~ COURSE ONE ~

SOUP OF THE DAY
CHEF'S WHIMSICAL CREATION

COD CHOWDER
CREAM STYLE TOPPED WITH CRISP BACON

GARDEN SALAD
LETTUCES, TOMATOES, CUCUMBERS, PICKLED ONIONS, HOUSE VINAIGRETTE

EGGPLANT ROLATINI
RICOTTA CHEESE BLEND, SALAMI, MARINARA

MINI RAW BAR PLATTER*
2 EACH OYSTERS, LITTLENECKS, SHRIMP

SMOKED BLUEFISH DIP
FOX'S OF NARRAGANSETT, SALTINE CRACKERS

SALMON POKE*
RED ONION, SCALLION, AVOCADO, SEAWEED SALAD, FURIKAKE, WASABI TOBIKO
SOY LIME SESAME DRESSING

~~ COURSE TWO ~~

KOREAN STYLE PORK TENDERLOIN
GOCHUJANG CHILI SOY MARINADE, MANGO, JASMINE RICE

PAN ROASTED CORNISH GAME HEN
LEMON GARLIC ROSEMARY, FINGERLING POTATO, NATURAL JUS

BREAST OF DUCKLING
GNOCCHI, BRUSSELS' SPROUTS, PORT & CURRANT GAME JUS

SEAFOOD PAELLA
SHRIMP, CLAMS, MUSSELS, CALAMARI, SAFFRON-TOMATO RICE, PEAS
BOUILLI BROTH

BAKED NATIVE HAKE FILET
BUTTERNUT SQUASH RISOTTO, SEAWEED-DASHI BEURRE BLANC

~~~ COURSE THREE ~~~

CHOCOLATE TRUFFLE TORTE
KEY LIME PIE

****MENU SUBJECT TO CHANGE****

*ITEM IS RAW OR PARTIALLY COOKED. MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS. CONSUMERS WHO ARE ESPECIALLY VULNERABLE TO FOOD-BOURNE ILLNESS SHOULD ONLY EAT FOODS FROM ANIMAL THAT ARE FULLY COOKED.