

FALL'17 RESTAURANT WEEK LUNCH \$16

~COURSE ONE~

COD CHOWDER

NEW ENGLAND CREAM STYLE, BACON GARNISH

GARDEN SALAD

LETTUCES, TOMATO, CUCUMBER, PICKLED ONION, HOUSE VINAIGRETTE

MINESTRONE

ITALIAN VEGETABLE SOUP W/NOODLES

~~ COURSE TWO ~~

SHISHITO PEPPERS & WHITE ANCHOVY

BLISTERED SHISHITO PEPPERS, BOQUERONES, TOMATO JAM

HUMMUS & FLATBREAD

OLIVE OIL, CRISP CHICKPEAS, KALAMATA OLIVES, NAAN

MINI RAW BAR PLATTER*

2EA SHRIMP, LITTLENECK CLAMS, OYSTERS

SMOKED BLUEFISH DIP

BLUEFISH PATE, SALTINE CRACKERS

~~~ COURSE THREE ~~~

PASTRAMI TACOS

WARM CORN TORTILLAS AND BLACK PASTRAMI

NAPA CABBAGE SLAW, PIMENTO CHEESE SAUCE

PORK BELLY SOMEN NOODLES

RED MISO GLAZED PORK BELLY, SHOYU-DASHI BROTH

SHIITAKE MUSHROOMS, BEAN SPROUTS, PICKLED CARROTS, CILANTRO

BLACKENED SALMON BLT SALAD

ARUGULA, TOMATO-CORN SALSA, AVOCADO, RED ONION

FRITTO MISTO

FRIED OYSTERS, CALAMARI, SMELTS & SHRIMP

FRENCH FRIES, SAUCE REMOULADE

SEARED YELLOWFIN TUNA SALAD

MIXED GREENS, HARD COOKED EGG, OLIVE, AVOCADO, ANCHOIDE DRESSING

SALMON POKE*

RED ONION, SCALLION, AVOCADO, SEAWEEED 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.

FALL '17 RESTAURANT WEEK DINNER - \$35

~ COURSE ONE ~

COD CHOWDER
NEW ENGLAND CREAM STYLE, BACON GARNISH

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

SHISHITO PEPPERS & WHITE ANCHOVY
BLISTERED SHISHITO PEPPERS, BOQUERONES, TOMATO JAM

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

SMOKED BLUEFISH DIP
SMOKED PATE, SALTINE CRACKERS

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

~~ COURSE TWO ~~

RAGU BOLOGNESE
BRAISED LAMB CHEEK, RICH TOMATO-VEGETABLE STEW
FRESH NOODLES, PARMESAN

BREAST OF DUCKLING
GNOCCHI, BRUSSELS' SPROUTS
MAPLE GAME JUS, BEETS, BACON & GREENS

SEAFOOD PAN ROAST
SHRIMP, CLAMS, MUSSELS, CALAMARI, FIN FISH
SAFFRON-TOMATO RICE W/PEAS & BOUILLI BROTH

MISO BAKED COD NOBU
SHIRO-MISO MARINATED GEORGES BANK COD SHOULDER
BLACK "FORBIDDEN RICE" BOK CHOY W/OYSTER SAUCE

~~~ COURSE THREE ~~~

CHOCOLATE TRUFFLE TORTE

KEY LIME PIE

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

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