

SPRING RESTAURANT WEEK LUNCH \$16

~ COURSE ONE ~

ROCKY POINT CLAM CHOWDER
CLEAR BROTH, POTATO, CELERY

COD CHOWDER
NEW ENGLAND CREAM STYLE, BACON GARNISH

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

~~ COURSE TWO ~~

BLACKENED FISH TACOS
NAPA MANGO SLAW, CHIPOTLE AIOLI

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

SMOKED BLUEFISH DIP
BLUEFISH PATE, SALTINE CRACKERS

~~~ COURSE THREE ~~~

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

FRITTO MISTO
FRIED OYSTERS, CALAMARI, SMELTS & SHRIMP
FRENCH FRIES, SAUCE REMOULADE

BLACKENED SWORDFISH SALAD
MIXED GREENS, GRILLED PEARS, DRIED CRANBERRIES, SESAME SEEDS
ROASTED BUTTERNUT SQUASH, FETA CHEESE, MISO-HONEY VINAIGRETTE

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 ~

ROCKY POINT CLAM CHOWDER
CLEAR BROTH

COD CHOWDER
NEW ENGLAND CREAM STYLE, BACON GARNISH

GARDEN SALAD
TOMATO, CUCUMBER, PICKLED ONION, HOUSE VINAIGRETTE

HULI HULI CHICKEN
SESAME-SOY MARINADE, MANGO SALSA
SESAME SEEDS CILANTRO

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

SMOKED BLUEFISH DIP
SALTINE CRACKERS

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

~~ COURSE TWO ~~

SHRIMP LINGUINE
GARLIC, LEMON, WHITE WINE, CITRUS GREMOLATA

ROASTED NATIVE HAKE
SHIRO-MISO SAKE MARINATED, BOK CHOY, ASIAN RICE PILAF

GRILLED SWORDFISH
BUTTERNUT SQUASH RISOTTO, ASPARAGUS BEURRE BLANC

BRAISED BEEF SHORT RIB
BURGUNDY JUS, RUSSET WHIPPED POTATOES
ROASTED VEGETABLES

~~~ COURSE THREE ~~~

CHOCOLATE TRUFFLE TORTE

KEY LIME PIE

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

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