

# **Speakeasy Bar and Grill**

*Restaurant Week 2018*

**\$16**

**Dine In Only**

**Appetizer**

[Choose One]

New England Clam Chowder

Soft Baked Pretzels - Cheddar Cheese Sauce

Fried Pickles - Tangy Sauce

Mac & Cheese Bites

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

*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 - Sweet Chili Sauce

Fish & Chips

Mussels Catalan - Olives - Garlic - Wine - Tomatoes - Cream

Pulled Pork Sandwich - Cole Slaw

Swordfish Sandwich - West Indies Tartar Sauce

Turkey Burger - Cranberry Whole Grain Mustard - Cheddar

\*Ten Ounce Double Angus Burger

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

Grilled Chicken Sandwich - Bacon - American Cheese - Honey Mustard

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

**Dessert**

[Choose One]

Brownie Sundae

Cheese Cake

CREAMSICLE FLOAT

\*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 2017**

**SPEAKEASY BAR & GRILL**

250 THAMES ST

**Speakeasy Bar & Grill**  
**Restaurant Week Dinner Menu**  
**Build Your Own Three Courses - Choose any 1 App - 1 Entree - 1 Daily Dessert**

**Appetizers**

Bermuda Fish Chowder - Gosling's Rum - Sherry Pepper Sauce

New England Clam Chowder

Speakeasy Stuffed Quahog

1/2 Dozen Clams Casino

Fresh Potato Chips - Caramelized Shallot Sour Cream - Pickle Dip

Speakeasy Fries - Jalapeño Blue Cheese Dipping Sauce

Grilled Pizza - Fennel Cream - Native Lobster - Button Mushroom - White Truffle Oil

House Nachos

Choice of Chicken - Buffalo Chicken Caesar - Pulled Pork - Cajun Chourico  
(pico de gallo - Sour cream - Guacamole)

Chicken Wings or Chicken Tenders

East West - Buffalo - Siriacha Tangy Bangy - Old Bay

Mussels Catalan - White Wine - Garlic - Calamata Olives - Tomatoes - Cream

Portuguese Mac & Cheese - Chourico

Maine Crab Cake - Kimchi - Sriracha Mayo

Baked Oysters Au Gratin - Fennel - Leeks

Warm Pita Bread - Prosciutto - Hummus - Olives - Garlic

Escargots - Portobello Mushroom - Garlic Red Wine Sauce

Sautéed Calamari - Chinese Five Spice - Brown Butter - Almonds - Currants - Hummus  
- Pita

Cheese Plate

\*Tuna Poke Crackers

Sesame Soy - Scallions - Peanuts - Radish - Nori - Jalapeno Ginger Mayo

Butchers Plate

Chef's Selection of Cured Meats - House Ricotta - Balsamic Mushrooms - Sundried  
Tomato Spread

Shrimp Scampi - Charred Bread

**Salads**

Spinach Salad

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

Mesclun Salad

Blue Cheese - Apples - Walnuts - Balsamic Vinaigrette

House Salad - Balsamic Vinaigrette

Caesar Salad

## **Sandwiches**

All Sandwiches Served with Fries

### Tacos

Baja Fish or Grilled Shrimp - Pico de Gallo - Coleslaw - Sriracha Mayo

Grilled Cajun Mahi Mahi - Pineapple - Sweet Chili Sauce

Grilled Swordfish - West Indies Tartar Sauce

Pulled Pork Sandwich - Coleslaw

### The Donnelly

Grilled Chicken Sandwich - Bacon - Ranch - American Cheese

Lobster Salad Roll or Warm Buttered Lobster Roll

\*Ten-Ounce Double Burger

Choice of American - Swiss - Cheddar - Bleu- Feta

Turkey Burger - Cranberry Whole Grain Mustard - Cheddar

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

\*Speakeasy Burger,

Peanut Butter - Grape Jelly - Bacon - American Cheese - Texas Toast

\*Crab Louie Burger

10oz House Ground Steak Burger - Maine Crab Meat - Cheddar - Guacamole

## **Main Courses**

Baked Stuffed Shrimp

\*Seared Sesame Crusted Tuna - Avocado - Sesame Mayo - Cilantro Soy Soba Noodles

Panko Crusted Swordfish - Tarragon Whole Grain Mustard Sauce

Smoked Salmon Carbonara

House Squid Ink Spaghetti - Green Peas - Garlic Cream - Parmesan

Lobster Gnocchi

Poached Lobster - Lobster Cream - Tomatoes - Button Mushrooms - Potato Gnocchi

Pan-Roasted Chicken

Rosemary - Artichoke Hearts - Oven Roasted Tomato - Garlic - Lemon

Fried Chicken - Gravy - Coleslaw

Braised Beef Short Ribs - Button Mushrooms - Caramelized Onions - Roasted Barley -  
Swiss Cheese Sauce

\*Grilled Filet Mignon - Stilton Cheese Butter - Port Wine Sauce

\*Surf n Turf - 12-Ounce N.Y. Sirloin Strip - (2) Baked Stuffed Shrimp

“Yum Yum Get Some”

**Chef Robert Biela**

**Sous Chef Freddy Killian - Rolando Catalan**

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"Please inform your server of any food allergies"

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