



FALL 2018 RESTAURANT WEEK – LUNCH - \$20

FIRST COURSE

LOBSTER BISQUE

Garlic croutons

LITTLENECKS ON THE HALF SHELL

Cocktail, lemon

SEASONAL GREENS

Honeycrisp apple, dried cranberry, blue cheese, sherry vinaigrette

SECOND COURSE

SHRIMP PO' BOY

Shredded lettuce, tomato, pickle, remoulade sauce

TURKEY WRAP

Arugula, tomato, avocado, pesto mayo

AUTUMN SQUASH RISOTTO

Sage, brown butter, parmesan



FALL 2018 RESTAURANT WEEK – DINNER - \$35

FIRST COURSE

CUP CLAM CHOWDER

WEDGE SALAD

Hard-boiled egg, bacon, cherry tomato, scallion, blue cheese dressing

SHRIMP COCKTAIL

3 poached shrimp, cocktail sauce, lemon

SECOND COURSE

MUSSEL FRITES

Mussels fra diavolo, garlic and herb shoestring fries, citrus saffron mayo

FLOUNDER FRANCHESE

Linguini, lemon-caper-butter sauce, tomatoes, parsley

BRAISED BEEF SHORT RIB

Roasted garlic mashed potato, sautéed spinach, mushroom gravy

THIRD COURSE

ICE CREAM SANDWICH

House made oatmeal cookies, rum raisin ice cream

CARROT CAKE

Cream cheese frosting, candied walnut, citrus