



Restaurant Week Dinner - \$30

Appetizers

Fried Calamari
*classic or rhode island style
(black olives, roasted red peppers,
banana peppers, parsley)*

Cup of Crab Chowder

Cup of Lobster Bisque

Classic Caesar Salad
shaved pecorino romano, herbed croutons

Vegetable Spring Rolls
sweet sesame chili sauce

Entrees

Fish & Chips
*battered haddock, fresh cut fries,
coleslaw, classic tartar sauce*

Petite Filet Mignon
*roasted red bliss potatoes, fresh asparagus,
gorgonzola cream sauce*

Mussels & Shrimp Linguine
*roasted tomato, garlic, basil,
fresh burrata cheese*

Sauteed Chicken & Chorizo
*sweet peppers, tomatoes, onions,
country fried potatoes, white wine blush sauce*

Broiled Crab Stuffed Tilapia
lobster sauce, french beans, rice pilaf

The Burger
*8 oz., New England aged cheddar, lettuce,
tomato, shaved red onion, fresh cut fries
Add 2 slices hand cut bacon 2.5
Upgrade to Market Fries 2.*

Brown Butter Cod
*french beans, rice pilaf,
saffron cream sauce*

Add Lobster Tail to Any Dish ~ 5.

Dessert

Choice of Key Lime Pie or Apple Cranberry Crumb Pie
or
Choice of Ice Cream
*Vanilla, Chocolate, Heath Bar, Blueberry Cheesecake, Toasted Coconut,
Mint Chocolate Chip, Jamaican Me Crazy*

Restaurant Week Tower Special ~ \$65

**8 oysters, 8 middleneck clams, 12 mussels, tuna tartare,
ceviche, 4 colossal crab meat**

Choice of 2:

Market Salad
Caesar Salad
Crabcake Appetizer
Bacon Wrapped Clams Casino

Classic Ceviche
Cup of Lobster Bisque
Brussel Sprout & Kale Salad
Vegetable Spring Rolls