

Restaurant Week Dinner - \$30

Appetizers

Fried Calamari

classic or rhode island style (black olives, roasted red peppers, banana peppers, parsley) shaved pecorino romano, herbed croutons

Classic Caesar Salad

Cup of Crab Chowder

Vegetable Spring Rolls sweet sesame chili sauce

Cup of Lobster Bisque

Entrees

Fish & Chips

battered haddock, fresh cut fries, coleslaw, classic tartar sauce Crab Stuffed Tilapia lobster sauce, green beans, rice

Salmon & Gnocchi Putanesca

Kalamata olives, tomato, capers, extra virgin olive oil

Shrimp & Mussels Fra Diavolo

calamarata pasta, san marzano tomatoes, dried red chilies, fresh serrano peppers, pickled banana peppers

Sauteed Chicken & Chorizo

sweet peppers, tomatoes, onions, country fried potatoes, white wine blush sauce 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.

Fresh Caught Tuna or Cod

blackened with pineapple pico or, grilled with béarnaise potato chorizo hash, green beans add crab meat imperial 6.

Add Lobster Tail to Any Dish ~ 5.

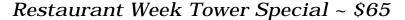
Dessert

Choice of Key Lime Pie or Apple Cranberry Crumb Pie

or

Choice of Ice Cream

Vanilla, Chocolate, Blueberry Cheesecake, Toasted Coconut, Mint Chocolate Chip Maple Walnut, Raspberry & Peanut Butter Cups, Heath Bar Crunch



8 oysters, 8 middleneck clams, 12 mussels, tuna tartare, ceviche, 4 colossal crab meat
Choice of 2:

Market Salad Caesar Salad Crabcake Appetizer Clams Casino Classic Ceviche Cup of Lobster Bisque Root Vegetable Salad Vegetable Spring Rolls