



Restaurant Week Lunch ~ \$15

First Course:

(Choice)

Cup of Manhattan Clam Chowder

Cup of Lobster Bisque

Caesar Salad

Classic Fried Calamari

Entrée:

(Choice)

Fish & Chips

battered haddock, fresh cut french fries, cole slaw, classic tartar

Fish Tacos

fried haddock, cabbage slaw, chipotle aioli, sour cream, avocado, fresh cut french fries

Crab Grilled Cheese Sandwich & Manhattan Clam Chowder

parmesan, aged cheddar, crab claw meat

Prince Edward Island Mussels Fra Diavolo

linguine, pepperoncini, onions, basil, serrano peppers

Grilled Salmon Market Salad

grilled salmon atop a bed of mixed greens, tomatoes, cucumbers, and a dijon poppy seed vinaigrette

Braised Beef Brisket Panini

caramelized onions, aged white cheddar, garlic aioli, fresh cut french fries

upgrade to market fries ~ 2.

add crab meat imperial ~ 6.

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

Roasted Squash & Kale Salad

Vegetable Spring Rolls