



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*

Salmon & Gnocchi Putanesca
*Kalamata olives, tomato, capers,
extra virgin olive oil*

Shrimp & Mussels Fra Diavolo
*clamarata 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*

Crab Stuffed Tilapia
lobster sauce, broccolini, rice

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, broccolini
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*

Restaurant Week Tower Special ~ \$65

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

Choice of 2:

Market Salad
Caesar Salad
Crabcake Appetizer

Classic Ceviche
Cup of Lobster Bisque
Root Vegetable Salad