



Restaurant Week Lunch ~ \$12

First Course:
(Choice)

Spicy Crab Chowder

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, french fries

Grilled Chicken Caesar Salad

Crab Cake Sliders

aioli, red cabbage, daikon slaw

Mussels Marinara

linguine

Tejano Chicken or Portobello Salad

marinated chicken breast or portobello mushroom, baby kale & red oak, black beans, corn, pico de gallo, avocado, fried tortilla strips, toasted pumpkin seeds, red onion, lime ranch

upgrade to market fries ~ 2.

add lobster tail to any dish ~ 5.

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