



## ***Restaurant Week Dinner - \$35***

### **Appetizers**

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

Vegetable Egg Rolls  
*sweet chili sauce*

Cup of Manhattan Clam Chowder

Classic Caesar Salad  
*shaved pecorino romano, herbed croutons*

Market Salad  
*spring mix, tomato, cucumber,*  
*vidalia poppyseed vinaigrette*

### **Entrees**

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

Linguini and Clams  
*Little neck clams, artichoke hearts, roast red*  
*peppers, basil, fresh tomatoes, butter, garlic*

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

Shrimp & Grits GF  
*sauteed shrimp, chorizo sausage,*  
*onions, peppers, basil, pecorino romano*

5 oz Filet Mignon GF  
*caramelized shallot whipped potatoes, french*  
*beans, bearnaise sauce*  
Add crab imperial topping 10.

Broiled Crab Stuffed Tilapia  
*lobster sauce, french beans, saffron rice*

Broiled Alaskan Haddock  
*bread crumb crusted, dijon mustard,*  
*mushroom and spinach risotto, roasted red*  
*pepper pesto, fried capers, crispy bacon*

Vegetarian  
*white bean cassoulet, kale, tomato, carrot,*  
*artichoke hearts, roast garlic, roast peppers,*  
*toasted bread crumbs*

6oz Angus Burger  
*handmade patty, cheddar cheese, lettuce,*  
*tomato, onion, brioche bun*  
Add Bacon \$3 Crab Meat Imperial \$10  
Add 6oz Lobster Tail \$25  
Upgrade Market Fries \$3

### **Dessert**

Choice of Key Lime Pie or Choice of Bank Street Creamery Ice Cream

### **Official Restaurant Week Cocktail**

#### **Summer Sipper**

Klyr rum, mango & strawberry puree, house made sour, prosecco

## ***Restaurant Week Tower Special ~ \$70***

8 oysters, 8 clams, 9 shrimp, 12 chilled mussels, tuna tartare,  
classic ceviche

### **Choice of 2:**

Classic Caesar Salad

Vegetable Egg Rolls

Fried Calamari  
*classic or rhode island style*

Cup of Manhattan Clam Chowder