



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

### **Appetizers**

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

Tennessee Hot Fried Cauliflower Bites  
*Ranch*

Crab Bisque  
*crab meat garnish*

Classic Caesar Salad  
*shaved pecorino romano, herbed croutons*

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

Asparagus Spring Rolls DF V  
*ponzu sauce*

Loaded Tostones DF  
*twice fried plantains, crab aioli,  
chimichurri, quick pickled onion*

### **Entrees**

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

Shrimp & Mushroom Risotto

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

Catch of the week  
*house special fish of the week*

5 oz Filet Mignon GF  
*caramelized shallot whipped potatoes,  
french beans, bearnaise sauce  
Add crab imperial topping 10.  
Add 6oz Lobster Tail \$25*

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*

Linguini and Clams  
*little neck clams, artichoke hearts, roasted  
red peppers, basil, fresh tomatoes, garlic  
clam butter sauce*

Angus Burger  
*6oz 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, Chocolate Bread Pudding

or

Choice of Bank Street Creamery Ice Cream

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

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

#### **Choice of 2:**

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

Tennessee Hot Fried Cauliflower Bites  
*Ranch*

Crab Bisque  
*crab meat garnish*

Classic Caesar Salad  
*shaved pecorino romano, herbed croutons*

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

Asparagus Spring Rolls DF V  
*ponzu sauce*

Loaded Tostones DF  
*twice fried plantains, crab aioli, chimichurri, quick  
pickled onion*