



Restaurant Week Lunch
\$18

Appetizer

choice

Crab Bisque

crab meat garnish

Market Salad

mixed greens, tomato, cucumber, vidalia poppyseed vinaigrette

Fried Calamari

classic or rhode island style with banana peppers, roasted red peppers, and black olives, parsley, homemade marinara

Tennessee Hot Cauliflower Bites

Ranch

Entrée

choice

Seared Salmon Market Salad DF

mixed greens, tomato, cucumber, vidalia poppyseed vinaigrette

Blackened Chicken Caesar Wrap

blackened chicken, romaine, shaved pecorino romano, herbed croutons

Fish Tacos

fried haddock, pico de gallo, shaved red
cabbage, chipotle aioli, sour cream,
fresh cut fries

Add Market Fries \$3

Fish & Chips

battered haddock filet, fresh cut fries, classic tartar

Add Market Fries \$3

Angus Burger

6 oz house made beef patty, cheddar, lettuce, tomato, onion, fresh cut fries

Add Market Fries \$3

Add Imperial Crab Topping \$10

Add 6oz Lobster Tail \$25

Mussels Fra Diavolo

serrano, pepperoncini, tomato sauce, linguini

Restaurant Week Tower Special ~ \$70

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

Choice of 2:

Fried Calamari

Tennessee Hot Cauliflower Bites

Crab Bisque

Market Salad