



Restaurant Week Dinner - \$40
Appetizers

Classic Caesar Salad

shaved pecorino romano, herbed croutons

Fried Calamari

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

Crispy Halloumi Spring Roll

*mint, lemon, thyme, garlic
lemon honey sauce*

Crab Bisque

crab meat garnish

Market Salad

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

Carrot Braised Carrot

*baby carrot braised in carrot juice, broiled
crumbled goat cheese, candied pecans,
pickled red onions, parsley*

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*

Braised Beef Brisket

soft polenta, french beans

Sautéed Chicken & Chorizo

*sweet peppers, tomatoes, onions,
country fried potatoes, white wine blush sauce*

5 oz Filet Mignon GF

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

Squash & Wild Mushroom Orecchiette

*cremini, portabella, butternut squash,
fennel, lemon, garlic, cream, toasted pecans*

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
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)*

*Crab Bisque
crab meat garnish*

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

*Crispy Halloumi Spring Roll
mint, lemon, thyme, garlic
lemon honey*

*Classic Caesar Salad
shaved pecorino romano, herbed croutons*

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

*Carrot Braised Carrot
baby carrot braised in carrot juice, broiled
crumbled goat cheese, candied pecans,
pickled red onions, parsley*