



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

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