



**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, & black olives, parsley, homemade marinara*

**Crispy Halloumi Spring Roll**

*mint, lemon, thyme, garlic*

*lemon honey sauce*

**Entrée**

*choice*

**Seared Crab Cake 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  
Crispy Halloumi Spring Rolls  
Crab Bisque  
Market Salad