

Winter Restaurant Weeks
Lunch

February 21st to March 6th 2022

\$20.00

First Course

Shaved Brussel Sprout Salad

New England Clam Chowder

Lettuce Wraps

Shrimp & Vegetable Fried Egg Rolls

Second Course

Grilled Chicken Sandwich

*Roasted Peppers / Zucchini / Arugula / White Cheddar Cheese /
Pesto Mayo / Homemade Fries*

Pear Salad W/ Blackened Salmon

*Arugula, Butternut Squash, Cranberries, Caramelized Walnuts,
Lime Vinaigrette*

Seafood Fettuccine

*Clams / Shrimp / Broken Scallops / Tomatoes / Fried Calamari
/ Spicy Fresh Tomato Sauce*

F.I.S.H. & Chips

Cabbage Slaw / Lemon Aioli / Hand Cut Fries

Add On: (additional \$6 Each)

House Wine:

Chardonnay / Prosecco / Cabernet

(Sorry No Substitutions)

F·I·S·H·

RESTAURANT + BAR

Winter Restaurant Weeks
Dinner

February 21st to March 6th 2022

40.00

First Course

Shaved Brussel Sprout Salad

New England Clam Chowder

Lettuce Wraps

Shrimp & Vegetable Fried Egg Rolls

Second Course

Wasabi Pea Crusted Salmon

*Roasted Brussel Sprouts / Mushrooms / Asparagus /
Shallots / Hawaiian Smoked Teriyaki*

Spicy Tuna Poke Bowl

*Yellowfin Tuna / Cucumbers / Avocado / Scallions /
Ginger Jasmine Rice / Sesame Seeds / Sriracha Remoulade*

Seafood Fettuccine

*Clams / Shrimp / Broken Scallops / Tomatoes / Fried
Calamari / Spicy Fresh Tomato Sauce*

Pan Seared North Atlantic Branzino

Haricot Vert, Jasmine Rice, Lemon Caper Reduction

Pan Seared NY Strip Steak Frites

Petite Syrah Demi Glaze, House Made Fries

Dessert

Dessert of the day

(Sorry No Substitutions)

F·I·S·H·

RESTAURANT + BAR