

# Winter Restaurant Weeks Lunch

February 20<sup>st</sup> to March 5<sup>th</sup> 2023

**\$20.00**

## **First Course**

Harvest Salad

New England Clam Chowder

Cod Baja Tacos

Shrimp & Vegetable Fried Egg Rolls

Pork Belly Lollipops

## **Second Course**

Grilled Chicken Sandwich

*Red Cabbage Slaw / Fontina Cheese / Chipotle Mayo / 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*

Crab BLT

*Old Bay Remoulade / 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 20<sup>st</sup> to March 5<sup>th</sup> 2023

**\$40.00**

## **First Course**

Shaved Brussel Sprout Salad

New England Clam Chowder

Cod Baja Tacos

Shrimp & Vegetable Fried Egg Rolls

Pork Belly Lollipops

## **Second Course**

Blackened Salmon

*Mashed Potatoes / Creole Sauce*

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 Verts, Jasmine Rice, Coconut Red Curry Sauce*

Pan Seared NY Strip Steak Frites

*Chimichurri Sauce, House Made Fries*

## **Dessert**

Dessert of the day

**Flavored Margaritas (\$10 each)**

*Passion Fruit / Blackberry / Coconut / Blood Orange*

(Sorry No Substitutions)

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RESTAURANT + BAR