

Winter Restaurant Weeks 2024

Lunch

February 19st to March 3rd

20.00

First Course

Salmon Lettuce Wraps (2)

Salsa Verde Mussels

Spanish chorizo, touch of cream, garlic bread

Shrimp & Vegetable Fried Egg Rolls (2)

New England Clam Chowder

Pork Belly Lollipops

Second Course

Steak Sandwich

Arugula, gorgonzola, caramelized onions, pesto mayo, fries

Blackened Salmon Over Pear Salad

*Arugula, butternut squash, cranberries, caramelized walnuts,
lime vinaigrette*

Linguine di Mare

*Clams, mussels, shrimp, chopped scallops,
tomato sauce*

Crab BLT

Old Bay remoulade, French fries

Spicy Yellowfin Tuna Poke Bowl

*Avocado, cucumbers, scallions, ginger, Jasmine rice, sesame seeds,
Sriracha remoulade*

House Wine: (additional \$6 Each)

Chardonnay / Prosecco / Cabernet / Rosé

(Sorry, no substitutions)

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R E S T A U R A N T + B A R

Winter Restaurant Weeks 2024

Dinner

February 19st to March 3rd

40.00

First Course

Salsa Verde Mussels

Spanish chorizo, touch of cream, garlic bread

Salmon Lettuce Wraps (2)

New England Clam Chowder

Mango & Spinach Salad

Radichio, arugula, almonds, feta cheese, lemon vinaigrette

Shrimp & Vegetable Fried Egg Rolls (2)

Second Course

Cajun Shrimp

*Cajun rubbed shrimp, paprika spiced bay scallops,
Jasmine rice, celery, tomato, Louisiana Creole sauce*

Spicy Yellowfin Tuna Poke Bowl

*Cucumbers, avocado, scallions, ginger, Jasmine rice, sesame
seeds, Sriracha remoulade*

Linguine di Mare

*Clams, mussels, shrimp, chopped scallops,
tomato sauce*

Grilled Mediterranean Branzino

Haricot verts, mashed potato, tomato & olive sauce

New York Strip Steak 10 oz

Broccoli, mashed potato, mushroom demi-glaze

Dessert

Dessert of the day

Flavored Margaritas (\$10 Each)

Passion Fruit/ Blackberry/ Strawberry/ Blood Orange

(Sorry, no substitutions)

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