Restaurant Week

3-Course Meal for \$20.13

Choose a starter, entrée and dessert

Starters (choice of)

Our Classic Caesar Salad

The Market's Famous House Salad

Seafood Gumbo

New England clam chowder

Entrées (choice of)

Ocean Cobb Salad

Chilled lobster and blue crab, shrimp with blue cheese crumble over mixed greens. Crisp bacon, avocado and hardboiled egg with our signature house dressing

Lobster Roll BLT

Fresh Maine Lobster, lettuce, tomato and crisp bacon served with parmesan fries and cole slaw

Crispy Shrimp Po Boy

Flash fried shrimp tossed in a cajun aioli served with parmesan fries and cole slaw

Pulled Short Rib Sandwich

Served n a toasted bun with pickled onions, parmesan fries and cole slaw

Dessert (choice of)

Strawberry Shortcake

Mini Sharkfin Pie or Vanilla Bean Crème Brule

Restaurant Week

3-Course Meal for \$30.13

Choose a starter, entrée and dessert

Starters (choice of)

Wild Sea Scallop and Shrimp Ceviche

Marinated with citrus, mango and cilantro

Our Classic Caesar Salad

The Market's Famous House Salad

Seafood Gumbo

New England clam chowder

Entrées (choice of)

Roasted Monk Fish

With crispy pancetta and served with a 3-cheese and shrimp polenta cake

1 ¼ lb Live Maine Lobster

Served with smashed redskin potatoes and sautéed asparagus

1 lb Alaskan King Crab Legs

Served with smashed redskin potatoes and sautéed asparagus

Twin Cold Water Rock Lobster Tails

Served with smashed redskin potatoes and sautéed asparagus

Short Rib Ragu

Served over Papperdelle pasta and sprinkled with parmesan cheese

Dessert (choice of)

Strawberry Shortcake

Mini Sharkfin Pie

Vanilla Bean Crème Brule