## 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 na 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<br>Marinated with citrus, mango and cilantro<br>Our Classic Caesar Salad<br>The Market's Famous House Salad<br>Seafood Gumbo<br>New England clam chowder<br>\section*{Entrées (choice of)}

## Roasted Monk Fish

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

## 1 1⁄ 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<br>Mini Sharkfin Pie<br>Vanilla Bean Crème Brule

