

RESTAURANT WEEK

\$20 LUNCH

Appetizer

SELECT ONE:

SALMON LETTUCE WRAPS

CABBAGE COLESLAW, SRIRACHA MAYO

BABY KALE SALAD

KALE, GREEN APPLES, RADICCHIO,
PISTACHIOS, CAESAR DRESSING

SHRIMP & VEGGIE FRIED EGG ROLLS

ZUCCHINI, TOMATOES, ONIONS,
MOZZARELLA, JALAPENOS, SALSA VERDE

NEW ENGLAND CHOWDER

CHEFS SPECIALITY

Entree

SELECT ONE:

STEAK SANDWICH

ARUGULA, GORGONZOLA, CARAMELIZED ONIONS,
PESTO MAYO, FRIES

BLACKENED SALMON

ARUGULA, BUTTERNUT SQUASH, CRANBERRIES,
CARAMELIZED WALNUTS, LIME VINAIGRETTE

COD FISH & CHIPS

FRIES, CABBAGE COLESLAW, LEMON AIOLI

SALMON BURGER

OLD BAY REMOULADE, HOUSE CUT FRIES, LETTUCE,
TOMATOES, ONIONS,

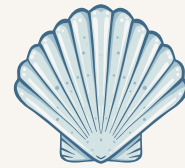
SEAFOOD LINGUINI

CLAMS, SHRIMPS, CHOPPED SCALLOPS, FRESH TOMATOES,
FRIED CALAMARI, SPICY MARINARA SAUCE

TUNA POKE BOWL

YELLOWFIN TUNA, CUCUMBERS, AVOCADO, SCALLIONS,
GINGER, JASMINE RICE, SESAME SEEDS, SRIRACHA

• no changes or substitutions, menus subjects to change



RESTAURANT WEEK

\$45 DINNER

Appetizer

SELECT ONE:

BABY BACK PORK RIBS

CABBAGE COLESLAW, HAWAIIAN SMOKED BBQ

SALMON LETTUCE WRAPS

CABBAGE COLESLAW, SRIRACHA MAYO

BABY KALE SALAD

KALE, GREEN APPLES, RADICCHIO, PISTACHIOS,
CAESAR DRESSING

SHRIMP & VEGGIE FRIED EGG ROLLS

ZUCCHINI, TOMATOES, ONIONS, MOZZARELLA,
JALAPENOS, SALSA VERDE

NEW ENGLAND CHOWDER

CHEFS SPECIALITY

Entree

SELECT ONE:

HONEY GINGER CHILI SALMON

JASMINE RICE, MIXED VEGGIES, SPICY HONEY LIME SAUCE

NEW YORK STRIP STEAK

10 OZ, BROCCOLI, MASHED POTATOES, CHIMICHURRI SAUCE

GRILLED NORTH ATLANTIC BRANZINO

HARICOT VERTS, MASHED POTATOES, FRESH TOMATOES, OLIVE SAUCE

SEAFOOD LINGUINI

CLAMS, SHRIMPS, SCALLOPS, FRESH TOMATOES,
FRIED CALAMARI, SPICY MARINARA SAUCE

TUNA POKE BOWL

YELLOWFIN TUNA, CUCUMBERS, AVOCADO, SCALLIONS, GINGER,
JASMINE RICE, SESAME SEEDS, SRIRACHA

Dessert

CHEFS SELECTION

- no changes or substitutions, menus subjects to change

