

RESTAURANT WEEK

Three Course Dinner Menu / 43

Appetizer

select one

CLAM CHOWDER

clams, bacon, potato, celery, oyster crackers

CODDIES

salt cod, Yukon gold potato, house yellow mustard, crackers

GRILLED CUCUMBER SALAD

peach, pistachio, pickled jalapeno, feta cheese vinaigrette

SMOKED WHITEFISH SALAD

fried capers, pickled onions, sourdough

Entree

select one

BAKED COD

ritz cracker crust, potato puree, haricot verts, lemon butter

HOUSEMADE RIGATONI

baby shrimp, confit cherry tomatoes, summer corn,
garlic breadcrumbs, black pepper chevre

PORTUGUESE STEW

mussels, clams, chorizo, potatoes, market fish, fennel, sourdough

LOBSTER ROLL / additional \$12

choice of dressed or buttered, split top bun
served with fries or greens

Dessert

select one

BLACK TEA PANNA COTTA

lemon curd, strawberry sorbet, local raspberries, nilla wafers

SORBET

passionfruit guava

TRIO OF ICE CREAM

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.*