

FALL 2018
RESTAURANT WEEK
LUNCH- \$20

Tax and Gratuity Not Included

COURSE ONE

COD CHOWDER

New England Cream Style, Bacon Garnish

FALL SALAD

Baby Arugula, Julienne Apple
Frosted Pecans, Dried Cranberries, Crumbled Blue Cheese
Honey-Dijon Vinaigrette

NIGIRI SUSHI TRIO

Thin Slice Sashimi on Sushi Rice
Salmon, Sea Scallops, Ahi Tuna

BUFFALO FRIED OYSTERS

Blue Cheese Slaw

COURSE TWO

GRILLED CHICKEN PAILLARD

Lemon-Herb Marinated Thin Breast Cutlet
Mediterranean Mixed Greens, Olives, Tomatoes & Capers

BLACKENED SWORDFISH SALAD

Arugula, Tomato-Corn Salad, Avocado, Pickled Red Onion

SALMON TARTARE LETTUCE WRAPS

Korean Inspired Ssam, Kimchee, Bibb Lettuce

FRITTO MISTO

Fried Oysters, Calamari, Smelts & Shrimp
French Fries, Sauce Remoulade

MENU SUBJECT TO CHANGE

**Item is raw or partially cooked. May increase your risk of food-borne illness. Consumers who are especially vulnerable to food-borne illness should only eat foods from animal that are fully cooked.*