



\$60

RESTAURANT WEEK

January 24 – February 9, 2025

please select one from each course

COURSE ONE

Brussels Chips

Honey Balsamic Drizzle, Tomato, Shaved Almonds, Green Onion

Rhode Island Calamari

Banana Peppers, Scallions, Lemon Garlic Butter

Half Dozen East Coast Oysters

COURSE TWO

Iceberg Wedge

Heirloom Tomatoes, Red Onion, Applewood Smoked Bacon, Creamy Blue Cheese

Caesar Salad

Romaine, Garlic Croutons, Grana Padano

Shaved Brussels Salad

Radicchio, Manchego Cheese, Pistachio, Red Oak Apple, Pickled Red Onion, Lemon Thyme
White Balsamic Vinaigrette

COURSE THREE

Linguine & Clams

Linguine, Manila Clams, Chopped Clams, White Wine, Aleppo Pepper, Lemon Zest, Parsley

Bourbon Glazed Cedar Plank Salmon

Roasted House Vegetables with Grilled, Chilled, & Dilled Fingerling Potato Salad

Corn Flake & Almond Crusted Whitefish

Summer Corn Succotash, Sweet Corn Crema

Wood Grilled Marinated Skirt Steak

Maître D Butter, Grilled Broccolini, Fingerling Potatoes

Cioppino

Mussels, Squid, Shrimp, Salmon, Mahi, Manila Clam, White Wine, Tomato

Calabrian Octopus

Grilled Broccolini, Fingerling Potatoes, Pistachio, Calabrian Pepper

COURSE FOUR

Strawberry Cheesecake or Key Lime Pie

DINNER