



Restaurant Week Lunch ~ \$12

First Course:

(Choice)

Spicy Crab Chowder
Lobster Bisque
Caesar Salad
Classic Fried Calamari

Entrée:

(Choice)

Fish & Chips

battered haddock, fresh cut french fries, cole slaw, classic tartar

Fish Tacos

*fried haddock, cabbage slaw, chipotle aioli, sour cream, avocado,
fresh cut french fries*

Blackened Chicken Caesar Wrap

flour tortilla, shaved parmesan, herbed croutons, fresh cut french fries

PLT Sandwich

*crisp pork belly, kale, tomato, smoked avocado mayonnaise,
grilled Italian bread, fresh cut french fries*

Mussels & Shrimp Linguini

roasted tomato, garlic, basil, fresh burrata cheese

Grilled Shrimp or Chicken Chopped Salad

*romaine, chick peas, tomato, cucumber, sliced red onion, bacon lardons,
aged cheddar cheese, croutons, vidalia poppy seed vinaigrette
upgrade to market fries ~ 2.*

add lobster tail to any dish ~ 5.

Restaurant Week Tower Special ~ \$65

**8 oysters, 8 middleneck clams, 12 mussels, tuna tartare,
ceviche, 4 colossal crab meat, wakame salad**

Choice of 2:

Market Salad
Caesar Salad
Crabcake Appetizer
Bacon Wrapped Clams Casino

Classic Ceviche
Cup of Lobster Bisque
Brussel Sprout & Kale Salad
Vegetable Spring Rolls