

RESTAURANT WEEK THREE COURSE PRIX FIXE
LUNCH MENU

\$32.95 PER PERSON

TO START

(CHOOSE ONE)

CAESAR SALAD

Romaine, shaved Parmesan,
white anchovies, homemade croutons.

CLAM CHOWDER

New England style.

CRISPY BRUSSELS SPROUTS

Fried Brussels sprouts with pork belly, balsamic
reduction and garnished with pomegranate seeds.

PORK BELLY

Crispy pork belly,
hoisin, mango salsa.

ENTRÉES

(CHOOSE ONE)

CRAB CAKE SANDWICH

Baby arugula, creole mustard aioli,
heirloom tomato, sesame brioche bun.

FRIED CHICKEN SANDWICH

Buttermilk fried chicken, truffle aioli,
lettuce, heirloom tomato and aged
cheddar, sesame brioche bun.
Served with french fries.

OCEAN'S FINEST COD & CHIPS

Crispy golden-battered cod fillet,
French fries and creamy tartar sauce.

TUNA POKE BOWL

Jasmine rice, carrots, red cabbage,
mango, cucumber, avocado, radish,
sesame soy sauce.

CHEF'S SUGGESTIONS

Elevate your dining experience

CHIMICHURRI STEAK | ADD \$10

Skirt steak, chimichurri, parmesan truffle
fries, arugula salad, pickled red onion.

FISH TACOS

Fried or seared, mango salsa, cabbage,
Valentina crema, corn or flour tortilla.
Served with French fries.

MAINE LOBSTER ROLL | ADD \$10

Warm buttered or chilled with
mayonnaise. Served with french fries.

WAGYU BURGER

American Wagyu, lettuce, heirloom
tomato, pickles, aged Cheddar,
signature sauce, Sesame brioche bun.
Add: Bacon, Eggs, Avocado \$3 Each.

DESSERTS

Chocolate Torte.

NO SUBSTITUTIONS OR MODIFICATIONS

