



RESTAURANT WEEK

4 COURSE PRIXE-FIXE

DINNER

\$60

+tax

+Gratuity

SOUP OR SALAD CHOOSE ONE

CAESAR SALAD

GARDEN SALAD

romaine & iceberg / cucumber / red onion
balsamic

LOBSTER BISQUE

APPETIZER CHOOSE ONE

SALMON CAKES

sriracha mayo

SHRIMP COCKTAIL

cocktail sauce

ZUCCHINI CHIPS

house-made tzatziki sauce

GRILLED OCTOPUS

cabbage slaw / balsamic reduction / E.V.O.O

MAIN COURSE CHOOSE ONE

RIB EYE

16oz prime cut / mashed potatoes

SNOW CRAB LEGS

baked potato / choice of butter

STUFFED SHRIMP

colossal shrimp / seafood stuffing /
pilaf

WHOLE LOBSTER

baked potato / choice of butter

SALMON OREGANATA

Faroe Island fillet / Velouté sauce &
mixed veggies

CHICKEN PARMESAN

organic breaded cutlet/ mozzarella/
marinara/over linguini

DESSERT

CHOCOLATE MOUSSE CHEESECAKE (GF)

NO SUBSTITUTIONS
CHARGES MAY INCURE IF ANY

Please inform your server of any
ALLERGIES or DIETARY RESTRICTIONS

"Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness
especially if you have certain medical
conditions."



RESTAURANT WEEK

3 COURSE PRIXE-FIXE

LUNCH

APPETIZER
CHOOSE ONE



SOUP OF THE DAY

FRIED CALAMARI

squid / house-bread mix
marinara sauce

CHICKEN WINGS

choose one: buffalo / sweet thai / bbq

SALMON CAKES

mustard cream sauce

ZUCCHINI CHIPS

house-made tzatziki sauce

GARDEN SALAD

romaine & iceberg / vine tomatoes / red onion
balsamic vinaigrette

MAIN COURSE
CHOOSE ONE

CHEESE RAVIOLI

lobster cream sauce

FETTUCCINI ALFREDO

Chicken or Shrimp
cream / parmesan / light butter

LINGUINI MARINARA

Chicken or Shrimp
organic tomato sauce / linguini

CHICKEN PARMIGIANA

chicken breast / organic tomato sauce /
mozzarella

WHOLE LOBSTER

Canadian hard shell / baked potato / corn /
steamed or broiled

BIG NICK'S LOBSTER ROLL

served chilled / mayo / dill / mustard / lemon zest /
celery / pretzel roll / house cut fries

DESSERT

CHOCOLATE MOUSSE

CHEESECAKE (GF)