



Summer 2026

NYC RESTAURANT WEEK®

MONDAY-FRIDAY • 4-9PM • DINNER
\$45 PER PERSON

First Course

CHOICE OF

New England Clam Chowder

Lobster Bisque

Caesar Salad +3

Green Salad

Second Course

CHOICE OF

Seafood Boil

clams, mussels, shrimp, andouille,
corn, potatoes, old bay butter

Maine or Connecticut

Lobster Roll +5

Pan Seared Salmon

seasonal vegetable, fingerling
potatoes

Baby Back Ribs

blueberry chipotle bbq, buttered corn

Third Course

CHOICE OF

Banana Mousse

S'mores

Steve's Key Lime +3



MAY NOT BE SHARED • NO SUBSTITUTIONS

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

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

20% SERVICE FEE WILL BE ADDED TO PARTIES OF 6 OR MORE.

NYC Jul 22–Aug 18
RESTAURANT



Summer 2026
NYC RESTAURANT WEEK®

MONDAY-FRIDAY • 12-4PM • LUNCH
\$30 PER PERSON

First Course
CHOICE OF

New England Clam Chowder
Lobster Bisque

Caesar Salad +3
Green Salad

Second Course
CHOICE OF

Fish & Chips
beer battered haddock,
house made tartar
Blackened Fish Tacos
green sauce, purple jicam slaw

Mussels & Ciabatta
fennel & garlic / andouille & tomato
Hook Burger
lettuce, tomato, pickles,
special sauce



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