



Restaurant Week
\$45 Three Course Prix Fixe
(Lunch & Dinner Sun-Fri)

First Course

Choice of:

New England Clam Chowder

Potatoes, clams, cream & herbs

Pistols on Horseback

*Fried oysters wrapped in jamón Ibérico,
herb crêpe, pickled red onion, smoked aioli*

Miso Crunch Salad

*Gem lettuce, carrots, jicama, cabbage, Treviso,
sesame crisp, miso goddess dressing*

Second Course

Choice of:

Gemelli Pasta

*sautéed shrimp, garlic-nduja cream sauce,
basil and sunflower seed pesto, parmesan, crispy breadcrumb*

Market Fish

*Mediterranean marinade, wild rice, basil and mint pistou,
grilled zucchini, spinach, demi-sec tomato*

Grilled Lobster Frites

(\$5 Add-on Option)

*Split grilled North Atlantic lobster,
lemon-thyme butter & fries*

Lobster Roll

(\$15 Add-on Option)

Cold: *Chilled lobster salad with mayo & scallions*

- or -

Hot: *Knuckle and claw meat, warmed lobster butter,
fines herbes, Kewpie mayo & lemon
(Served with fries)*

Dessert

Choice of:

Strawberry Panna Cotta

Banana Pudding