

Restaurant Week

*Enjoy large selection from our typical menu
3 Courses - \$29.95*

First Course

Seafood Chowder

*Creamy New England style chowder with
assorted fish and shellfish.*

P.E.I. Mussels

*Garlic, shallots, white wine, lemon,
butter and tomatoes*

Maryland Style Crab Cake

*Lump crab, herbs and spices
Roasted red pepper aioli*

Fried Calamari

*Lightly breaded, fried golden brown
calamari and pickled peppers.
Banana pepper aioli*

Ahi Poke

*Hawaiian style ceviche, sushi grade
tuna, sesame ginger soy glaze, scallion.
Served with seaweed salad*

Goat Cheese Walnut Salad

*Mixed greens, citrus supremes, dried
cranberries, cherry tomatoes, walnuts,
pancetta, goat cheese, citrus vinaigrette*

Garden Salad

*Baby field greens, cucumber ribbon, cherry
tomatoes, watermelon radish,
white balsamic vinaigrette*

Second Course

Lobster Mac & Cheese

*Four-cheese sauce, lobster meat and herbs,
battered panko topped and baked golden.*

Three Way Tuna

*Sushi grade tuna sashimi, seasoned tuna tartar,
and tuna blackened rare, seaweed salad, pickled
ginger, light wasabi sauce*

Haddock Piccata

*Local haddock, capers, tomatoes, spinach,
mushroom, and leeks. Sauce of white wine,
lemon, butter, parsley over fettuccine*

Blackened Mahi-Mahi

*Cajun seared mahi-mahi, tomatoes, garlic,
spinach, mushrooms and leeks, creamy white
wine-lemon sauce over fettuccine pasta*

Seared Scallops

*Scallops seared golden, Moroccan
butternut squash puree, saffron risotto*

Haddock Oscar

*Local haddock, lump crab stuffing, hollandaise
sauce and fresh lobster, over asparagus*

Grilled Salmon

*Served with your choice of the Garden or Goat
Cheese Salad*

Sweet and Savory Steak Tips

*House marinated sirloin, roasted potatoes,
sautéed garlic broccoli*

Duck Confit

Served with Saffron risotto and Sunflower arugula gastrique

Third Course

Chocolate Cream Cake

Seasonal Cheesecake

With seasonal compote

Tiramisu

Coffee flavored Italian dessert. ladyfingers dipped in coffee and Layered with sweet Mascarpone cheese.