

# ***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.*