



Spring Restaurant Week
April 8 - April 18

FIRST COURSE

Choose

1/2 DOZEN OYSTERS*

mignonette, cocktail sauce, lemon

NEW ENGLAND CLAM CHOWDER

bacon, house saltine

LAGER STEAMED MAINE MUSSELS

herb butter, grilled sourdough

GRIDDLED CRAB CAKE

green goddess, radish, orange, pea shoots

SECOND COURSE

Choose

WILD GULF SHRIMP SALAD

baby romaine, creamy dill dressing, avocado, pickled onions

BRIOCHE CRUSTED HADDOCK

lentils, asparagus, saffron lobster cream

GRILLED CHICKEN BREAST

Vermont potatoes, beech mushrooms,
spring garlic, salsa verde

CRAB PASTA

cacio e pepe butter, English peas,
roasted Vidalia onion, Parmesan gremolata

DESSERT

Choose

BUTTERSCOTCH PUDDING

candied pecans, whipped cream

WARM CHOCOLATE CHIP COOKIE