

# Dinner Restaurant Week Menu 2020

Three Courses for \$55.

## ~ Appetizers ~

*Choice Of:*

### Seasonal Vegetable Salad

Artisan Greens, Corn, Tomatoes, Onions, Radish, Haricots Verts, Herbed Almonds, Dijon Champagne Vinaigrette

### Local Watermelon Salad

Prosciutto, Cucumbers, Toasted Pine Nuts, Red Onions, Sherry Vinaigrette

### Skuna Bay Salmon Poke

Sweet Sushi Rice, Chile & Ginger Vinaigrette, House-Made Kimchi, Wakame, Crispy Tempura

### Soup of the Day

Chef's Daily Inspiration

### New England Clam Chowder

House Bacon, Littlenecks

### Atlantic Day Boat Scallops

Potato Gnocchi, Tomato, Capers, Pine Nuts, Lemon & Garlic Butter

### Wood Grilled Harissa Baby Octopus

Yogurt Marinade, House Lamb Merguez, Peppadew Peppers, Peewee Potatoes, Calabrian Chile Butter, Pan au Levain

### BlackSalt Oysters Rockefeller

Bacon, Spinach, Vermouth Cream, Parmesan

### Rhode Island Calamari

Chipotle Remoulade

### Addie's P.E.I Mussels

Tomato, Garlic, Lemon and Butter

## ~ Entrees ~

*Choice Of:*

### BlackSalt Blue Crab Cake Sandwich

Lemon-Caper Aioli, Brioche Roll, House Slaw

### Wood Grilled Cheeseburger

Aged Cheddar, Arugula, Dijon Aioli, Crispy Onions

### Cornmeal Crusted Fish Tacos

Salsa Verde, Baja Cabbage Slaw, Avocado Relish, Cilantro, Ancho Chile Crema, White Corn Tortillas

### Wood Grilled Swordfish

Fregola Milanese, Preserved Lemon Braised Kale, Uni Tomato Butter, Basil

### Bouillabaisse Style Seafood Stew

Shrimp, Mussels, Catch of the Day, Squid, Saffron Fennel Broth, Aioli and Croutons

### Pan Roasted Nova Scotia Halibut

Zucchini Spaghetti, Garlic Chips, Tomato Vierge, Olive Persillade

## ~Desserts~

*Choice Of:*

### Peach and Blackberry Crumbler

Vanilla Ice Cream

### Flourless Chocolate Cake

Whipped Crème Fraiche

### Raspberry Eaton Mess

Lemon Cream, Meringue and Raspberry Coulis

### Key Lime Pie

Blueberry Compote, Whipped Cream, Milano Cookie