



## *Lunch Restaurant Week Menu 2020*

Three Courses for \$22.

### ~ Starter ~

*Choice Of:*

#### **Rhode Island Calamari**

Chipotle Remoulade

#### **New England Clam Chowder**

House Bacon, Littlenecks

#### **Addie's Mussels**

Garlic, Shallot, Tomato, Lemon

#### **Seasonal Vegetable Salad**

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

#### **Soup of The Day**

Chef's Daily Inspiration

#### **Local Heirloom Tomato Salad**

Pesto Dressing, Parmesan Crumble, Basil infused Olive Oil

### ~ Entrée ~

*Choice Of:*

#### **Cornmeal Crusted Fish Taco**

Salsa Verde, Baja Cabbage Slaw, Avocado Relish, Ancho Chile Crema

#### **Wood Grilled Cheeseburger**

Cheddar, Arugula, Crispy Onions, Dijon Aioli

#### **Bouillabaisse Style Seafood Stew**

Market Catch, Texas Shrimp, Blue Shell Mussels,, Squid, Fennel Broth, Saffron Aioli and Croutons

#### **Maryland Blue Crab Cake Sandwich (\$10. Additional Charge)**

Lemon & Caper Aioli, Brioche Roll, House Slaw

#### **Wood Grilled Swordfish**

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

#### **Seared Sea Scallops (\$5. Additional Charge)**

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