



Restaurant Week Dinner - \$35

Appetizers

Fried Calamari
classic or rhode island style
(black olives, roasted red peppers,
banana peppers, parsley)

Vegetable Egg Rolls
sweet chili sauce

Cup of Manhattan Clam Chowder

Classic Caesar Salad
shaved pecorino romano, herbed croutons

Market Salad
mixed greens, tomato, cucumber,
vidalia poppyseed vinaigrette

Entrees

Fish & Chips
battered haddock filet, fresh cut fries,
coleslaw, classic tartar sauce

Mussels Fra Diavolo
serrano, pepperoncini, marinara, linguini

Sautéed Chicken & Chorizo
sweet peppers, tomatoes, onions,
country fried potatoes, white wine blush sauce

Prosciutto Wrapped Monk Fish
pesto pappardelle, zucchini,
red peppers, red onions

5oz Filet Mignon
crab meat imperial,
caramelized shallot whipped potatoes,
french beans
Add 6oz Lobster Tail \$25

Broiled Crab Stuffed Tilapia
lobster sauce, french beans, saffron rice

Broiled Alaskan Haddock
bread crumb crusted, dijon mustard,
mushroom, and spinach risotto, roasted red
pepper pesto, fried capers, crispy bacon

Pesto Pappardelle
zucchini, red pepper, red onion
Add 2 2oz Burrata cheese \$7

6oz Angus Burger
handmade patty, cheddar cheese, lettuce,
tomato, onion, brioche bun
Add Bacon \$2 Add Crab Meat Imperial \$10
Add 6oz Lobster Tail \$25

Dessert

Choice of Key Lime Pie
or
Choice of Bank Street Creamery Ice Cream

Restaurant Week Tower Special ~ \$70

8 oysters, 8 littleneck clams, 12 mussels, 8 shrimp cocktails,
tuna tartare, ceviche

Choice of 2:

Classic Caesar Salad

Vegetable Egg Rolls

Fried Calamari
classic or rhode island style

Cup of Manhattan Clam Chowder