



Restaurant Week Dinner - \$35

Appetizers

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

Tennessee Hot Fried Cauliflower Bites
ranch

Crab Bisque
crab meat garnish

Classic Caesar Salad
shaved pecorino romano, herbed croutons

Market Salad
spring mix, tomato, cucumber,
vidalia poppyseed vinaigrette

Polenta Spring Rolls DF V
chipotle aioli

Loaded Tostones DF
twice fried plantains, crab aioli,
chimichurri, quick pickled onion

Entrées

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

Summer Pasta
shrimp, roasted tomatoes, spinach,
fresh mozzarella, basil

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

Catch of the Week
house special fish of the week

Braised Pork Belly GF
smoked gouda polenta, sautéed spinach,
mushroom thyme ragu
Add Crab Imperial Topping 10.
Add 6oz Lobster Tail \$25

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

Catfish
roasted corn black bean crab salad,
chipotle mango, shishito peppers

Seafood Fra Diavolo
mussels, clams, shrimp,
peperoncino, serrano, tomato, linguini

Angus Burger
6oz handmade patty, cheddar cheese, lettuce,
tomato, onion, brioche bun
Add Bacon \$3 Crab Imperial Topping \$10
Add 6oz Lobster Tail \$25
Upgrade Market Fries \$3

Dessert

Choice of Key Lime Pie, Tiramisu
or

Choice of Bank Street Creamery Ice Cream

Restaurant Week Tower Special ~ \$70

8 oysters, 8 clams, 9 shrimp, 12 chilled mussels, tuna tartare, classic ceviche

Choice of 2:

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pickled onion