

# Restaurant Week Lunch \$18 Appetizer

choice

## Cup of Manhattan Clam Chowder

#### Caesar Salad

romaine lettuce, croutons, shaved parmesan cheese

#### Fried Calamari

classic or rhode island style with banana peppers, roasted red peppers, and black olives, parsley, homemade marinara

## Vegetable Egg Rolls

sweet chili sauce

# <u>Entrée</u>

choice

#### Rhode Island Calamari Caesar

classic caesar salad, fried rhode island style calamari

#### Fish Tacos

fried haddock, pico de gallo, shaved red cabbage, chipotle aioli, sour cream, fresh cut fries

Add Market Fries \$2.50

### Fish & Chips

battered haddock filet, fresh cut fries, classic tartar Add Market Fries \$2.50

#### **Angus Burger**

6 oz house made beef patty, cheddar, lettuce, tomato, onion, fresh cut fries Add Bacon \$2/ Add Imperial Crab Topping \$10/Add 6oz Lobster Tail \$25

# Restaurant Week Tower Special ~ \$70

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

#### Choice of 2:

Fried Calamari
Vegetable Spring Rolls
Cup of Manhattan Clam Chowder
Market Salad