

\$36.95

First Course

Choice Of On

MUSSELS PARMA*

Parmigiano cream, lemon, scallion, toasted garlic, seasoned breadcrumbs

CUP OF CHOWDER

New England • Manhattan • Rhode Island

CITRUS & AVOCADO SALAD*

Grapefruit and orange segments, avocado, quinoa, mixed field greens, mint, pistachios and crumbled feta cheese, honey citrus dressing

Second Course

Choice Of One

RHODE ISLAND WHOLE BELLY CLAMS

One pint of whole belly clams, French fries, coleslaw, tartar

JAMBALAYA

Shrimp, chicken, andouille sausage, rice, Creole tomato sauce, topped with fried oysters

GRILLED FAROE ISLAND SALMON*

Green pea riced cauliflower, peppadew peppers and cherry tomatoes, arugula pesto

LEMON & WINE BAY SCALLOP GRATIN

Tender bay scallops in a herb wine and butter broth, topped with buttery herb breadcrumbs, served with roasted potatoes and house vegetable

**Price Does not Include Tax or gratuity. In house dining only... no takeout

This menu cannot be split or made shareable *Not available during Holidays