

# Providence Restaurant Week

## Three Course Dinner Menu

Dinner \$41.95 plus tax & gratuity  
Valid Sunday through Thursday (not available Friday & Saturday)

### ~Starters~

Choice of:

RI Oysters on the Half Shell (Four)

### ~ Lobster Wontons

Five lobster and herb cream cheese stuffed wontons with a sweet Thai chili dipping sauce

### ~ New England or Rhode Island Clam Chowder

### ~ Wasabi & Ginger Calamari

### ~ Burrata Cheese & Tomato Salad

Basil pesto, shaved red onion, mixed greens

### ~Entrees~

Choice of:

### ~ Cajun Shrimp Pasta

Shrimp sautéed with Andouille sausage, red bell pepper, mushrooms and spinach in a tomato Cajun cream sauce tossed with Cavatappi pasta

### ~ POB Summer Lobster Bake

1.25lb. Native lobster, PEI mussels, steamer clams, chorizo sausage steamed potatoes, corn on the cobb. (\$23 supplement)

### ~ Grilled Bistro Steak Frites

Parmigiano truffle fries, garlicky green beans, sauce au poivre (Surf it with 3 Grilled Shrimp \$12)

### ~ Linguini & Littlenck Clams

White wine, lemon, garlic, parsley, chopped and whole clams. Choice Red or White

### ~ Faroe Island Salmon\*

Sticky rice, sauteed baby bok choy, Shiitake mushrooms, red bell pepper, yuzu-ponzu sauce

### ~ Seasame Seared Ahi Tuna\*

Lobster wontons, baby bok choy, sweet soy glaze (Supplemental \$12)

### ~Dessert~

Choice of:

Strawberry Shortcake or Seasonal Gelato

~Please Notify Your Server of Any Food Allergies~

\*Rhode Island state law requires us to inform you that eating raw or undercooked meat, poultry, seafood, Shellfish, or eggs, may increase your risk of food borne illness

\*Substitutions and/or splitting items are not available when choosing this menu.\*