

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:

House Made Tiramisu 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.