

Welcome to East Greenwich Restaurant Week

Lunch Menu Tuesday - Saturday

\$24.95

First Course

Choice Of One

FOUR OYSTERS ON THE HALF SHELL

WASABI & GINGER CALAMARI

Pickled cucumber, peppadew peppers,
pickled ginger, wasabi aioli

GARDEN OR CAESER SALAD

Second Course

Choice Of One

BAKED STUFFED SHRIMP (3)

Shrimp stuffed with our Ritz cracker and crab stuffing,
served with garlic mashed potatoes & chef's vegetable

TACOS (2)

Chef selected fish of the day or Shrimp,
Chipotle aioli, shaved lettuce and guacamole,
flour tortilla. Served with French fries

BACON BLEU CHEESEBURGER

Bleu cheese, peppered bacon, arugula, tomato,
Chipotle aioli, served with French fries

SIMPLY GRILLED

Grilled Salmon or Swordfish, with mashed potatoes and
house vegetable

FISH & CHIPS

Local fresh haddock filet, French fries, cole slaw, tartar sauce

*** SURF AND TURF MAKI ROLL**

Tempura shrimp and cucumber inside, topped with filet
mignon, Ahi tuna and avocado, eel sauce, sesame seeds

Please inform your server of any Food Allergies that may require special attention *Foodborne Illness Advisory:
Raw or Partially cooked items may increase your risk of illness.

+Contains Nuts+
Consumers who are especially vulnerable to food-borne illness should only eat seafood and/or animal meats that
are thoroughly cooked

****Price Does not Include Tax or gratuity. Cannot be split,
In house dining only... no takeout**

Welcome to East Greenwich Restaurant Week

Dinner Menu Sunday - Thursday only

\$42.95

First Course

Choice Of One

WOOD GRILLED OYSTERS (3EA)

With garlic butter, Parmesan cheese & fresh herbs

MUSSELS PARMA

Parmesan cream sauce, lemon, scallions,
toasted garlic, seasoned bread crumbs

GARDEN OR CAESER SALAD

Second Course

Choice Of One

PESTO ENCRUSTED SALMON

Orzo with summer tomatoes, olives and spinach
peppadew scampi butter

BRAISED SHORT RIB

Parmesan risotto, green beans, herb pan jus reduction

COD BIANCO

George's Bank cod loin, shrimp, roasted garlic,
sautéed spinach, onion, overnight tomatoes, fingerling
potatoes, Champagne sauce

CAJUN SHRIMP PASTA

Shrimp & Cavatappi pasta sautéed with Andouille
sausage, red bell peppers, mushrooms, spinach in a
tomato Cajun cream sauce

Third Course

Choice Of One

CARAMEL APPLE BREAD PUDDING CARROT CAKE

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