



TWO COURSE LUNCH MENU

ONLY \$23.95

Federal Hill or East Greenwich



Choice of:

FOUR RI OYSTERS ON THE HALF SHELL NEW ENGLAND CLAM CHOWDER WASABI & GINGER CALAMARI CAESAR SALAD



Choice of:

BAKED HADDOCK WITH CRACKER TOPPING Served with mashed potatoes and house vegetable

POB TACOS

Choice of Tempura Shrimp or Blackened Swordfish
Chipotle aioli, shaved lettuce and guacamole, soft flour tortilla
served with French fries

BACON & BLEU CHEESE BURGER*

Black Angus, maple cracked pepper bacon, blue cheese, caramelized onion with French fries

SIMPLY GRILLED

Choice of: Grilled Salmon* or Swordfish with mashed potatoes and house vegetable

WELLNESS SALAD

A flavorful blend of greens, beets, peppadew peppers, red onion, quinoa, sliced avocado, almonds, chickpeas, heirloom tomatoes, citrus vinaigrette

***SURF AND TURF MAKI ROLL**

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

"Please Notify Your Server of Any Food Allergies"

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

* price does NOT include tax or gratuity.

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





THREE COURSE DINNER MENU

ONLY \$39.95 Federal Hill or East Greenwich

Starters

Choice of:

FOUR RI OYSTERS ON THE HALF SHELL NEW ENGLAND CLAM CHOWDER WASABI & GINGER CALAMARI CAESAR SALAD



Choice of:

CAJUN SHRIMP PASTA

Cavatappi pasta tossed in a tomato Cajun cream sauce. With sautéed shrimp & Andouille sausage, red bell peppers, mushrooms and spinach.

COD ROMANA

Topped with roasted cherry tomatoes, capers and olives, Parmesan smashed potatoes, finished with Extra virgin olive oil.

BRAISED SHORT RIB

Mashed potatoes and seasonal vegetables red wine pan jus.

BAKED STUFFED SHRIMP

Stuffed with our Ritz cracker and crab stuffing, served with garlic mashed potatoes and chef's vegetable.

PORK MILANESE

Pounded and breaded bone in pork chop, topped with citrus dressed arugula and tomato salad, Parmesan cheese, roasted fingerling potatoes.



Choice of: PISTACHIO CAKE OR CLASSIC TIRAMISU

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