

SUPER

FRESH



CAMBRIDGE RESTUARANT WEEK
3 COURSES | \$55 per person

FIRST COURSE Choose

NEW ENGLAND CLAM CHOWDER
bacon, house made saltine

GRIDDLED CRAB CAKE
chipotle aioli*, grilled sweet corn, pickled shallot
watercress

HEIRLOOM TOMATO SALAD
basil, pine nut, mozzarella, aged balsamic

SECOND COURSE Choose

BRIOCHE CRUSTED HAKE
charred leek purée, roasted potato,
green beans, salsa verde

ROASTED CHICKEN BREAST
fingerling potato, roasted vidalia onion,
summer squash, thyme sauce

BEER BATTERED FISH & CHIPS
malt vinegar aioli*, shoestring fries

DESSERT Choose

BUTTERSCOTCH PUDDING
candied pecans, whipped cream

WARM CHOCOLATE CHIP COOKIE

*Contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order please inform your server if anyone in your party has a food allergy.