SUMMER RESTAURANT WEEK 2025

THREE COURSE LUNCH MENU / 35

Choice of Appetizer

WATERMELON TOMATO GAZPACHO

MD lump crab meat, cucumbers, pickled blueberries, basil oil

GREEK CUCUMBER SALAD

feta, green olives, red onion, cherry tomato

STUFFIES

3 baked top neck clams, smoked linguica, lemon, bread crumbs, house hot sauce

Choice of Entree

SPICY FRIED SHRIMP ROLL

lemon aioli, shredded lettuce, pickled red onion

CRISPY FISH SANDWICH

lettuces, pickled shallot, tartar sauce, chile

NEW ENGLAND SMASH BURGER*

2 ground chuck patties, american cheese, lettuce, tomato, pickle, mayo, potato bun

Choice of Dessert

S'MORES POT DE CRÈME

milk chocolate, marshmallows, fudge

DOUBLE SCOOP

choose from vanilla, chocolate, strawberry ice cream or raspberry sorbet



Raw Bar Supplement

CHEF'S DAILY OYSTER SELECTION*

half dozen / 18

SUMMER RESTAURANT WEEK 2025

THREE COURSE DINNER MENU / 55

Choice of Appetizer

ORANGE CRUSH DRESSED OYSTERS

3 Dancing Molly oysters, orange juice, miso, ginger, chili oil

WATERMELON TOMATO GAZPACHO

MD lump crab meat, cucumbers, pickled blueberries, basil oil

HAMACHI TOSTADA

avocado, pico de gallo, peanut salsa macha, sesame seed

Choice of Entree

GULF SHRIMP BUCATINI

smoked heirloom tomato, saffron, garlic basil, smoked pecorino

GRILLED CORVINA

sweet potato hummus, tabbouleh, pattypan squash, meyer lemon chermoula

SWORDFISH SOUVLAKI

tzatziki, fregola sarda, grilled red onions, cucumbers, feta

GLAZED PORK CHOP

miso-mustard BBQ sauce, cheddar grits, haricot vert

Choice of Dessert

S'MORES POT DE CRÈME milk chocolate, marshmallows, fudge

BLUEBERRY ICE BOX

thyme, white chocolate Krispies, graham cracker crust

DOUBLE SCOOP

choose from vanilla, chocolate, strawberry ice cream or raspberry sorbet



Raw Bar Supplement

CHEF'S DAILY OYSTER SELECTION*

half dozen / 18 one dozen / 30