

3-COURSE SEASONAL MENU

\$19.95 PER PERSON | TUESDAY - THURSDAY

STARTER

CHOICE OF CHOWDERS;
traditional or hall of fame

MIXED FIELD GREENS
tomato, cucumber, red onion, black grape vinaigrette

ENTREE

OPEN FACED FLAT IRON SANDWICH
gorgonzola cream, caramelized onions, mushrooms, sweet & russet potato fries, slaw

PAN SEARED BLUE COD
beet risotto and blood orange gastrique, pistachio-lemon verbena butter

TAMARIND "BBQ" HALF CHICKEN
roasted ginger-butternut squash, garlic mashed potato, crispy shallots and pea greens

BUTTERNUT SQUASH RAVIOLI
Pecorino Romano-Parmesan cream, pignoli-green chili-sage "pesto"

MAINE LOBSTER ROLL
tarragon-crème fraîche dressing, grilled sweet bread,
sweet & russet potato fries, coleslaw

DESSERT

PEAR & ALMOND BUCKLE WITH GAGA'S LEMON SHERBETTER

CHOCOLATE LAVA CAKE
sweet cream, raspberry coulis

SEASONAL BREAD PUDDING
Bristol Bakery raspberry & cheese babka, chocolate shavings, sweet cream

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WINE & DINE

20% OFF A BOTTLE OF WINE WITH THE PURCHASE OF TWO FULL PRICE ENTREES
SUNDAY THROUGH THURSDAY



LOBSTER SPECIAL

JOIN US EACH SUNDAY THROUGH THE SEASON FOR OUR
SCALLOP & SHRIMP BAKED STUFFED LOBSTER SERVED WITH
GARLIC & HERB ROASTED NEW POTATOES AND SEASONAL VEGETABLES.

\$19.95 PER PERSON

*CLOSED MONDAYS. NOT AVAILABLE ON HOLIDAYS.

SEASONAL MENU AND LOBSTER SPECIAL CANNOT BE COMBINED WITH ANY OTHER PROMOTION OR DISCOUNT.