



Dine Out Boston

March 10-23

Dinner: \$46 Prix Fixe

(beverage, tax, and gratuity not included)

Starter

choose one:

BOWL OF NEW ENGLAND CLAM CHOWDER

HOUSE SALAD

local organic leaf lettuce, tomato, roasted corn, hard boiled egg, red onion, croutons, apple Dijon vinaigrette

CHICKEN LOLLIPOP (2PC)

hoisin glaze, napa cabbage slaw

HAMACHI CRUDO*

orange, cilantro, fresno peppers, sake soy sauce

Entrée

choose one:

SWORDFISH, 7 SPICE +\$5

coconut curry vegetables, Achaar sauce, naan

FISH & CHIPS

traditional New England or angry style, french fries, coleslaw

SCALLOPS, STREET CORN STYLE

roasted corn off the cob, cotija cheese, cilantro, blue corn tortilla

SALMON*, PAD THAI STYLE, ORGANIC SEA HARVEST, ISLE OF SKYE

quinoa, mushrooms, snap peas, carrots, peanuts, hoisin glaze

SURF & TURF* +\$5

twin petit filet*, crab cake, mustard sauce, garlic butter, crispy potato wedges, grilled asparagus

Dessert

choose one:

BOSTON CREAM PIE


vanilla cream layered cake, chocolate ganache, toffee almond crunch

NEW YORK CHEESECAKE

graham cracker crust, seasonal topping

*Pairs perfectly with
our Red & White
Sangria Sampler \$10*



 Denotes items that are naturally gluten free, or can be prepared without gluten - please specify gluten free preparation. Before placing your order, please inform your server if a person in your party has a food allergy. *Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Dine Out Boston

March 10-23

Lunch: \$32 Prix Fixe

(beverage, tax, and gratuity not included)



Starter

choose one:

CUP OF NEW ENGLAND CLAM CHOWDER

 **HOUSE SALAD**

local organic leaf lettuce, tomato, roasted corn, hard boiled egg, red onion, croutons, apple Dijon vinaigrette

 **SPICY HAMACHI ROLL***

hamachi, sriracha, avocado, peppadew peppers

 **CALAMARI, CRISPY FRIED, GULF OF MAINE**

with tartar sauce

Entrée

choose one:

 **CLAM STRIP ROLL**

crispy fried clam strips, lettuce, tomato, remoulade sauce, french fries, coleslaw

 **CRISPY FISH SANDWICH**

pollock, lettuce, tomato, pickle, tartar sauce, french fries, coleslaw

 **TUNA POKE BOWL***

sticky sushi rice, kimchi, pickled cabbage, daikon, avocado, kelp salad, pineapple, spicy mayo

 **HADDOCK, ANNA'S WAY, GULF OF MAINE**

buttered crumbs, roasted tomato, herbed rice pilaf, broccoli


Dessert

 **NEW YORK CHEESECAKE**

graham cracker crust, seasonal topping

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