



JULY 26 - AUGUST 8, 2026

DINNER: \$46 PRIX FIXE

(beverage, tax, and gratuity not included)

Starter

choose one:

CUP OF CLAM CHOWDER

our award-winning recipe

THAI PEANUT SALAD

napa cabbage, red cabbage, scallion, red pepper,
peanut dressing, crispy rice noodles

SHRIMP POT STICKERS

kung pao sauce (contains peanut oil)

CRISPY FRIED CALAMARI

tartar sauce

Main

choose one:

SOLE MEUNIÈRE

WILD CAUGHT pan-seared sole, capers, parsley, brown butter,
snap peas, herbed rice pilaf

FISH & CHIPS

NORTH ATLANTIC wild caught, beer-battered or traditional New England style,
served with french fries and coleslaw

SHRIMP SCAMPI

BAJA, MEXICO linguini, tomato, sofrito, white wine, garlic butter

NORI CHILI CRUSTED SALMON*

HELGELAND COAST, NORWAY snap peas with ginger & mint, jasmine rice,
kung pao sauce (contains peanut oil)

ROASTED CHICKEN PUTTANESCA

artichoke, tomato and olive puttanesca, crispy potato wedges, roasted broccoli

Dessert

choose one:

BOSTON CREAM PIE

vanilla cream layered cake, chocolate ganache, toffee almond crunch

NEW YORK CHEESECAKE

graham cracker crust, seasonal topping

*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.*