



JULY 26 - AUGUST 8, 2026

LUNCH: \$32 PRIX FIXE

(beverage, tax, and gratuity not included)

Starter

choose one:

CUP OF CLAM CHOWDER

our award-winning recipe

HOUSE SALAD

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

CRISPY FRIED CALAMARI

tartar sauce

SHRIMP POT STICKERS

kung pao sauce (contains peanut oil)

Main

choose one:

BLACKENED CHICKEN SANDWICH

avocado crema, chipotle aioli, pickled red onion, lettuce, tomato,
served with french fries and coleslaw

BEER-BATTERED FISH SANDWICH

NORTH ATLANTIC wild caught whitefish, gluten-free beer batter, lettuce,
tomato, pickle, tartar sauce, served with french fries and coleslaw

SHRIMP SCAMPI

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

HADDOCK, BAKED ANNA'S WAY

NORTH ATLANTIC wild caught, buttered crumbs,
roasted tomato, herbed rice pilaf, steamed broccoli

Dessert

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.*