



**FEBRUARY 22 - MARCH 7, 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, edamame, scallion, red pepper, peanut dressing, crispy rice noodles

**PULLED CHICKEN TACOS**

pickled red cabbage, chipotle aioli, pico de gallo

**LOBSTER LEGAL SEA-CONES**

one warm butter-poached, and one traditional with lemon mayo

**Main**

*choose one:*

**LEMON CAPER SOLE**

WILD CAUGHT herbed rice pilaf, sautéed spinach

**FISH & CHIPS**

NORTH ATLANTIC wild caught, always fresh, traditional New England style or Cajun, served with french fries and coleslaw

**SHELLFISH VALENCIA**

saffron orzo, shrimp, mussels, clams, chorizo, peas

**NORI CHILI CRUSTED SALMON\***

HELGELAND COAST, NORWAY szechuan green beans with peanuts, jasmine rice, sticky soy sauce

**CHICKEN CACCIATORE**

tomato, mushrooms, olives, bell peppers, linguini

**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.*