



FEBRUARY 22 - MARCH 7, 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, hard boiled egg, red onion, croutons, apple Dijon vinaigrette

CRISPY FRIED CALAMARI

tartar sauce

PULLED CHICKEN TACOS

pickled red cabbage, chipotle aioli, pico de gallo

Main

choose one:

GRILLED CHICKEN SANDWICH

applewood smoked bacon, Vermont cheddar, lettuce, tomato, mayo, served with french fries and coleslaw

CRISPY FISH SANDWICH

NORTH ATLANTIC wild caught whitefish (always fresh!), lettuce, tomato, pickle, tartar sauce, served with french fries and coleslaw

SHELLFISH VALENCIA

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

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.*