Restaurant Week Menu

$35 per person

1st Course

Cold Water Oysters
Four cold water oysters from MA served with lemon & mignonette

2nd Course
Choose one

Bibb Salad
Bibb lettuce, domestic lump crab, pickled shallot, champagne vinaigrette

Scallop
Scallop, fettucine, duck confit, lemon-thyme butter

Steam Bowl of Clams & Mussels
Steamed in a lemon, wine and butter broth with a piece of baguette

3rd Course
Choose one

Half Lobster Roll
Fresh Maine lobster (dressed or not) with lettuce on a buttered brioche bun

Shrimp & Grits
Sautéed shrimp, creamy white heirloom grits, cheddar cheese & Benton’s bacon

Cioppino
Mussels, clams, linguica sausage, piece of King Crab leg & smoked fish simmered in an herb tomato broth and served with a piece of baguette