



## *Restaurant Week Lunch Menu 2026*

Three Courses for \$35

### ~ Starters ~

*Choice Of:*

**Crispy Rhode Island Calamari**

Chipotle Remoulade

**Addie's Mussels**

Garlic, Shallot, Tomato, Lemon

**Seasonal Vegetable Salad**

Artisanal Greens, Celery, Apples, Onions, Radish, Haricots Verts, Sweet Potatoes,  
Candied Walnuts, Apple Cider Vinaigrette

**Maine Lobster Bisque**

Sherry Cream, House Made Croutons

### ~ Entrées ~

*Choice Of:*

**Cornmeal Crusted Fish Taco**

Salsa Verde, Baja Cabbage Slaw, Avocado Relish, Ancho Chile Crema

**Provençal Seafood Stew (\$7 Additional Charge)**

Head-On Prawn, Market Catch Fish, Mussels, Squid,  
Saffron-Tomato Broth, Grilled Baguette

**Wood Grilled Cheeseburger**

Cheddar, Arugula, Crispy Onions, Dijon Aioli

**Wood Grilled Mediterranean Branzino**

Rutabaga Confit, Glazed Parsnips, Golden Beets, Celery Root Purée,  
Lobster-Winter Truffle Emulsion

**Maryland Blue Crab Cake Sandwich (\$10. Additional Charge)**

Lemon & Caper Aioli, Brioche Roll, House Slaw

**Hand Cut Fettuccini**

Sauce Bolognese

### ~ Desserts ~

*Choice Of:*

**Local Apple Crisp**

Apple Filling, Caramel, Cinnamon Streusel, Vanilla Ice Cream

**Flourless Chocolate Cake**

Whipped Crème Fraîche, Sour Cherry Compote, Vanilla Ice Cream

**Key Lime Pie**

Blueberry Compote, Passion Fruit Caramel