



# *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

**Provencal 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 Fraiche, Sour Cherry Compote, Vanilla Ice Cream

**Key Lime Pie**  
Blueberry Compote, Passion Fruit Caramel