



Thursday, August 16th 2018

Dinner Specials

Starters

~Farmstead Cheese Plate w/ Toasted Crostini & Dried Cherries St. Stephen's, Tuscan Sheep, Triple Cream Gouda, Cave Aged Cheddar & Imperial Bleu	24
~Grilled Rhode Island Bigeye Tuna w/ Sweet Basil Olive Pesto Dressed Escarole, Long Stemmed Artichoke Hearts, Heirloom Tomatoes & Grilled Fennel	18
~85 Maine Steamers w/ Drawn Butter & Broth	18
~Bigeye Tuna Tartar w/ Avocado Mousse & Fried Wonton Chips	15
~Fish Tacos Lightly Fried Haddock, Corn Tortillas, Baby Arugula, Fresh Avocados & Heirloom Tomato-Lime Salsa	15

Entrées

~Grilled Black Angus N.Y. Strip w/ Porcini Butter & Red Wine Demi 12 oz. Sliced Black Angus Beef w/ Black Truffle Salt Roasted Garlic Whipped Yukon Gold Potatoes & Grilled Asparagus	36
~Pan Seared Wild Striped Bass w/ Saffron Pan Sauce & Pea Green Pesto Over Baby Spinach w/ Artichokes, Casablanca Olives, Heirloom Tomatoes & Fennel	30
~Pan Seared Rhode Island Bigeye Tuna w/ Coconut-Lemongrass Broth Bamboo Rice, Caulilini, Roasted Shiitake Mushrooms, Heirloom Tomatoes, Fennel, Red Bell Peppers, Green Onions & Micro Cilantro	30
~Fried Whole Belly Clams w/ House Tartar Ipswich Clams w/ Hand-Cut Fries & Tidewater Slaw	26
~Sweet Potato Battered Fish & Chips Lightly Fried Black Bass w/ Sweet Potato Fries, House Tartar & Slaw	20

Raw Bar Selection

Canada Cups ~ P.E.I., Canada ~ 3.00/each	Wellfleet ~ Wellfleet, MA ~ 3.00/each
Savage Blonde ~ P.E.I., Canada ~ 3.00/each	Dutch Island ~ Jamestown, RI ~ 3.00/each
Shiny Sea's ~ P.E.I., Canada ~ 3.00/each	Great White ~ Cape Cod, MA ~ 3.00/each

Featured Wines

- ~ Domaine Bousquet Organic Sauvignon Blanc ~ Tupungato Valley, Argentina (2017) 9/32
- ~ Fantini Montepulciano D'Arbuzo ~ Italy (2016) 8/30

Drink Specials

- ~ Apricot Mule ~
- Skky California Apricot Vodka, Passionfruit Puree, Ginger Beer & Fresh Lime