

Thursday, February 14th 2019



Lunch Specials

- ~Farmstead Cheese Plate w/ Toasted Crostini** **26**
White Angelique, Eidalon, Cave Aged Cheddar, Tuscan Sheep Taleggio, Goat-Roquefort & Spicy Capicola
- ~Maine Lobster & Sherry Bisque** **18**
3 oz. Pulled Lobster Meat, Fresh Basil & Sherry Cream
- ~85 Main's Guinness Beef Stew** **16**
Choice Black Angus Beef, Parsnips, Carrots, Onions, Fresh Herbs, Yukon Mashed Potatoes & Grilled Bread
- ~Fried Scallop & Chips w/ House Tartar** **15**
Cornmeal Dusted Sea Scallops w/ Hand-cut Fries & House Slaw
- ~Winter Lager Fish & Chips** **15**
Sam Adam's Winter Lager Battered Native Haddock, House Slaw & Hand Cut Fries
- ~Cinnamon & Sugar Dry Rubbed House Wings** **12**
- ~5 Cheese Mac & Cheese** **10**
5 Cheese Mornay tossed Elbow Macaroni Baked w/ Parmesan Bread Crumbs
- ~Narragansett Clam Fritters w/ House Tartar** **10**

Sushi Special

- ~Sunomono Salad** **12**
Sea Bass, Cucumber, Ikura, Scallion & Spicy Ponzu Sauce
- ~Sweet & Spicy Crunch** **15**
Spicy Tuna & Tempura Flake inside w/ Seared Salmon, Ikura, Scallion & Eel Sauce outside

Raw Bar Selection

- Royal Miyagi ~ British Columbia ~ 3.00/each
Savage Blonde ~ P.E.I., Canada ~ 3.00/ each
Raspberry Points ~ P.E.I., Canada ~ 3.00/ each
Blue Point ~ Long Island ~ 3.00/each
Shiny Sea ~ P.E.I., Canada ~ 3.00/ each
Wellfleet ~ Wellfleet, MA ~ 3.00/ each

Drink Specials

~ Johnnie Snow ~

"Game of Thrones" Johnnie White Walker, Frangelico, Crème de Cocoa, White Chocolate Liqueur & Cream

Featured Wine:

~ Cantine Colosi Salina Rosso 2015 ~
Luscious Hints of Morello Cherry & Blackberry w/ Elegant Hints of Flowers From the Mediterranean 11/37