



Wednesday, April 25th 2018

Lunch Specials

- ~Farmstead Cheese Plate w/ Toasted Crostini & Dried Cherries 24
Wisconsin Goat Gouda, Tomino, Three Cream Gouda, Nacio Reserve,
Smoked Blue
- ~Black Bass 20
Pan Seared Black Bass, Pesto Rub, Heirloom Cherry Tomato, Scallion
Jasmine Rice, Chili Oil, Seared Spinach
- ~Fried Whole Belly Clams w/ House Tartar 16
Ipswich Clams w/ Hand Cut Fries & Tidewater Slaw
- ~Beer Battered Fish & Chips 15
Long Trail Beer-Battered Haddock, Hand Cut Fries, House Tartar & Slaw
- ~Balsamic Chicken Sandwich 14
Marinated Chicken, Roasted Red Peppers, Baby Arugula Vine-Ripe
Tomato & Basil Aioli on Brioche Roll
- ~Tuna Nicoise 14
Grilled Blue Fin Tuna, New Potato, Hard Boiled Egg, Pickled Onion, Haricot
Vert, Mixed Greens, Lemon Vinaigrette

Sushi Special

- ~ Volcano 14
Chopped Tuna, Hamachi & Salmon w/ Kupu Mayo, Green Onions, Red Tobiko,
Flakes & House Eel Sauce.

Oyster Selection

- Fancy Sweet ~ P.E.I., Canada ~ 3.00/each
- Savage Blondes ~ P.E.I., Canada ~ 3.00/each
- Shiny Sea ~ P.E.I., Canada ~ 3.00/each
- Blue Point ~ Long Island ~ 3.00/each
- Cotuit ~ Cotuit Bay, MA ~ 3.00/ each

Drink Special

- ~ Peach Mule ~
New Amsterdam Peach Vodka, Ginger Beer, Black Currant Juice & Fresh Lime Juice