

*Restaurant Week*  
*Winter 2011*

**Lunch**

*Appetizers:*

Cup of New England Clam Chowder  
Classic Caesar Salad

*Entrées:*

Pesto Shrimp Linguine with Artichokes, Mushrooms and Tomatoes  
New England Cod Baked with Buttered Bread Crumbs and Sauteed Vegetables  
Seafood Cake Sandwich on a Bulkie Roll with Spicy Remoulade and French Fries

*Desserts:*

Semi Sweet Chocolate Cup Filled with Raspberry Mousse and Fresh Berries  
Walnut Crusted Upside Down Apple Pie with Cinnamon Ice Cream

*Restaurant Week*

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**Dinner**

*Appetizers:*

**Chilled Seafood Sampler**

California Roll, Cajun Seared Rare Ahi Tuna, and Shrimp  
Tostada with Avocado and Mango

**Hot Seafood Sampler**

Rhode Island Stuffy, Coconut Shrimp, and Crab Dip  
with Tortilla Chips

*Entrees:*

Mako Shark, Grilled and Basted with Hoisin BBQ, served over Stir Fry Veggies  
Southern Fried Catfish over Sauteed Spinach with Tangy Remoulade  
Half Roasted Chicken with Mushroom Demi and Sauteed Vegetables

*Desserts:*

Semi Sweet Chocolate Cup Filled with Raspberry Mousse and Fresh Berries  
Walnut Crusted Upside Down Apple Pie with Cinnamon Ice Cream