

PROVIDENCE - RESTAURANT WEEKS -

July 7 - 20, 2024

LUNCH PRIX FIXE

(beverage, tax, and gratuity not included)

STARTER

CHOOSE ONE:

CUP OF NEW ENGLAND CLAM CHOWDER

our classic recipe

CUP OF LOBSTER BISQUE

cream sherry

ENTREE

CHOOSE ONE:

PETIT LOBSTER ROLL.....25

warm butter-poached or traditional with lemon mayo, warm griddled brioche roll, french fries and coleslaw

PETIT NEW ENGLAND CRAB ROLL.....20

delicate New England crabmeat with mayo, warm griddled brioche roll, french fries and coleslaw

PETIT SHRIMP SALAD ROLL.....18

poached shrimp with lemon mayo, warm griddled brioche roll, french fries and coleslaw

PETIT CHICKEN SALAD ROLL.....16

tossed with apples, dried cranberries, mayo, warm griddled brioche roll, french fries and coleslaw



PROVIDENCE RESTAURANT WEEKS

July 7 - 20, 2024

DINNER: \$40 PRIX FIXE

(beverage, tax, and gratuity not included)

STARTER

CHOOSE ONE:

CUP OF NEW ENGLAND CLAM CHOWDER

our classic recipe

HOUSE SALAD

local organic leaf lettuce, tomato, roasted corn, hard boiled egg, red onion, croutons, apple Dijon vinaigrette

STUFFIES

Cape Cod quahogs, choriço, butter, ritz crumbs

ENTREE

CHOOSE ONE:

HOISIN SALMON*

quinoa, mushrooms, snap peas, carrots, peanuts

NEW ENGLAND BAKED HADDOCK - ANNA'S WAY

buttered crumbs, roasted tomato, herbed rice pilaf, broccoli

FISH AND CHIPS

traditional New England or angry style, french fries and coleslaw

CLAMS AND LINGUINI

clams, garlic and shallot confit, white wine, pancetta, chili flakes

DESSERT

CHOOSE ONE:

BOSTON CREAM PIE

vanilla cream layered cake, chocolate ganache, toffee almond crunch

KEY LIME PIE

lime custard, raspberry sauce, whipped cream

Before placing your order, please inform your server if a person in your party has a food allergy. *Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.