



Dine Out Boston

August 4-17

Dinner: \$46 Prix Fixe

(beverage, tax, and gratuity not included)

*Pairs perfectly with
our Red & White
Sangria Sampler \$10*



Starter

choose one:

HOUSE SALAD

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

POPCORN SHRIMP

chili lime aioli

FISH TACOS


blackened whitefish, pickled red cabbage and daikon, chipotle aioli, pico de gallo

Main

choose one:

SWORDFISH, SEVEN SPICED +\$5

coconut curry vegetables, achar sauce, naan

 SALMON*, HOISIN GLAZED HELGELAND COAST, NORWAY
quinoa, mushrooms, snap peas, carrots, peanuts

FISH & CHIPS GULF OF MAINE

traditional New England or angry style, french fries, coleslaw

SCALLOPS, STREET CORN GULF OF MAINE

roasted corn off the cob, cotija cheese, cilantro, blue corn tortillas

SURF & TURF* +\$5

twin petit filet brushed with garlic butter, signature crab cake, mustard sauce, crispy potato wedges, roasted mushrooms

Dessert


choose one:

NEW YORK CHEESECAKE

graham cracker crust, seasonal topping

BOSTON CREAM PIE

vanilla cream layered cake, chocolate ganache, toffee almond crunch

 Denotes items that are naturally gluten free, or can be prepared without gluten - please specify gluten free preparation. 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.

Dine Out Boston

August 4-17

Lunch: \$32 Prix Fixe

(beverage, tax, and gratuity not included)



*Pairs perfectly with
our Red & White
Sangria Sampler \$10*



Starter

choose one:

HOUSE SALAD

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

CALAMARI, CRISPY FRIED GULF OF MAINE tartar sauce

FISH TACOS

blackened whitefish, pickled red cabbage and daikon, chipotle aioli, pico de gallo

Main

choose one:

CLAM STRIP ROLL NEW ENGLAND

crispy fried clam strips, lettuce, tomato, remoulade sauce, french fries, coleslaw

CRISPY FISH SANDWICH GULF OF MAINE pollock, lettuce, tomato, pickle, tartar sauce, french fries, coleslaw

TUNA POKE BOWL*


sticky sushi rice, kimchi, pickled cabbage, daikon, avocado, kelp salad, pineapple, spicy mayo

HADDOCK, BAKED ANNA'S WAY GULF OF MAINE battered crumbs, roasted tomato, herbed rice pilaf, broccoli

Dessert

NEW YORK CHEESECAKE

graham cracker crust, seasonal topping

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