



DINE OUT
BOSTON
SINCE 2001

FEBRUARY 23 – MARCH 15, 2025

Featured Wines

BODEGAS NEKEAS VEGA SINDOA CHARDONNAY

Navarra, Spain 2023

\$13 6oz | \$18 9oz

refreshingly crisp and citrusy, Bodegas Nekeas is rooted in centuries-old winemaking traditions and family heritage

VINS EL CEP KILA CAVA BRUT ORGANIC

Penedès, Spain NV

\$13 6oz | \$18 9oz

citrus, brioche, and floral notes, this sparkling wine comes from the winery that pioneered organic cava production

LUNCH: \$32 PRIX FIXE

(beverage, tax, and gratuity not included)

Starter

choose one:

CUP OF CLAM CHOWDER

our award-winning recipe

HOUSE SALAD

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

CRISPY FRIED CALAMARI

tartar sauce

POPCORN SHRIMP

chili lime aioli

Main

choose one:

CLAM STRIP ROLL

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

CRISPY FISH SANDWICH

NORTH ATLANTIC wild caught whitefish (always fresh!), lettuce, tomato, pickle, tartar sauce, served with french fries and coleslaw

RIGATONI BOLOGNESE

slow braised beef and pork ragù, marinara, ricotta, mascarpone

HADDOCK, BAKED ANNA'S WAY

NORTH ATLANTIC wild caught, buttered crumbs, roasted tomato, herbed rice pilaf, steamed broccoli

Dessert

NEW YORK CHEESECAKE

graham cracker crust, seasonal topping

*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.*