

SEAFOOD NIGHT

FRIDAY FEBRUARY, 17^H, 2012

Beef & Vegetable Soup \$5.95/\$6.95

Drunken Clams \$11.95

Littleneck clams steamed with garlic, white wine, diced tomatoes and shallots served with garlic toast

Beet Salad \$9.95

Fresh marinated beets in olive oil and red vinegar arugula, pickled fennel, crisp matchstick potatoes, horseradish vinaigrette

Fried Fish Sandwich \$10.95

Panko breaded Pollack filet with lettuce, tomato, pea shoots, and sriracha aioli on a Lebus artisanal bun served with choice of one side

Tempura Jumbo Shrimp \$14.95

Wakame seaweed and Napa cabbage slaw, sriracha aioli and crisp sweet potato sticks

TODAY'S FRESH CATCH

Seared Tuna \$16.95

Apple and Black Mission fig chutney, port wine reduction and choice of one side

Grilled Mahi-Mahi \$18.95

Blackened pineapple, whipped sweet potatoes, and choice of one side

SEASONAL SIDES

(May Incur an Additional Charge)

Sautéed Green Beans \$3.95

Steamed Broccoli \$3.95

Sautéed Rapini \$4.95

Seasoned Spinach \$4.95

Steamed Sugar Snap Peas \$3.95

Whipped Sweet Potatoes \$3.95

Steamed Asparagus \$4.95

Apple and Fig Chutney \$4.50

FEATURED DESSERT

Fried Chocolate Cheesecake \$5.50

Cheesecake wrapped in a pastry shell, with fresh whipped cream and caramel sauce