



RESTAURANT WEEK | SPRING 2024

SELECT ONE FROM EACH COURSE - \$48

1ST COURSE

NEW ENGLAND CLAM CHOWDER

A New England tradition made with bacon, celery, onion, potato, and a side of oyster crackers.

MEDITERRANEAN SALAD

Romaine lettuce, chickpeas, cucumbers, tomatoes, bell peppers, kalamata olives, onion, parsley, cilantro and feta cheese with lemon-olive oil vinaigrette (GF)

2ND COURSE

GRILLED WHOLE BLACK SEA BASS

With roasted baby potatoes and fresh lemon. (GF)

HERB ENCRUSTED CHICKEN BREAST

Served over creamy polenta with green beans and roasted chicken jus. (GF)

3RD COURSE

KEY LIME PIE

Served with whipped cream and kiwi sauce.

CHOCOLATE TORTE

Flourless chocolate cake, raspberry sauce, and whipped cream.

FEATURED BEVERAGES

COCKTAIL

SEACOAST BREEZE - \$17

Ketel One Botanicals Grapefruit & Rose Vodka, St. Elder Elderflower Liqueur, grapefruit

BEER

CLOUD CANDY, NE IPA - \$11

Mighty Squirrel Brewing Co.

RESTAURANT WEEK



NEW HAMPSHIRE & THE SEACOAST

REGULAR MENU ALSO AVAILABLE

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.