

Daily 4:30-6:00

STARTER

N.E. CHOWDER

bacon / crackers / chives

HOUSE SALAD

tomato / feta / cucumber
olive oil crouton / cipollini vinaigrette

SOUP OF THE DAY

chef's daily creation

CAESAR

parmesan crisps / focaccia
croutons / creamy lemon / parmesan

**CRAB + SHRIMP
SPRING ROLLS +6**

two sauces / scallions

ENTREES

BUCATINI + MEATBALLS

4 hour tomato ragout
garlic oil / parmesan / basil

SCOTTISH SALMON

crispy bacon brussels sprouts
apple gastrique

SHORT RIB

boursin whipped potatoes / pickled red onion
wild mushroom demi

MISO GLAZED HALIBUT + 10

cauliflower / amaretto bacon
goat cheese dumplings
orange ginger broth

DESSERT

KEY LIME PIE

chantilly cream / raspberry coulis

ROOT BEER FLOAT

vanilla bean ice cream

DONUT HOLES

cinnamon sugar

\$49

3 Course Dinner



WATERFRONT
GRILLE