

'Seafood Lovers' Thursdays

October 26

Jumbo Shrimp Cocktail

Served iced in a jumbo lobster shell, cocktail sauce, lemons
\$11

Lobster Mac & Cheese

Roasted tomatoes, green onion, pancetta
\$27

November 2

Quahog Clam Chowder

Served with sour dough croutons
\$9

Shrimp & Scallop Lasagna

Shrimp, ricotta, spinach, yellow squash, carrot, shaved asparagus salad. Served in Quahog clam shell with pesto alfredo sauce
\$25

November 9

Fried Calamari

Served with spicy aioli, arrabiata sauce, basil pesto
\$13

Crab Stuffed Lobster

Twice baked potato, creamed spinach
\$33

November 16

3 Lobster Roll Sliders

Spicy lemon garlic aioli, arugula, soft slider bun
\$23

Seafood Platter for Two

Snow crab cluster, jumbo grilled shrimp tails & hollandaise, blackened Mahi Mahi & mango salsa, Calamari with spicy aioli, sausage, sweet corn, roasted red peppers
\$69

November 23 Closed Thanksgiving

November 30

Oysters on the Half Shell

6 iced oysters with horseradish, lemons, tabasco, mignonette sauce
\$23

Shrimp Scampi

Asparagus, shallots, roasted garlic butter, crushed red pepper, white wine, fresh basil
\$25

