

DINNER MENU

Sunday-Thursday 4PM-9M | Friday-Saturday 4PM-10PM \$45 Per Person (tax & gratuity are not included)

First Course (A choice of one)

CUP OF NEW ENGLAND CLAM CHOWDER

surf clams, smoked bacon

ROCK'N CRAB CAKE

spicy rémoulade, tartar sauce

PERUVIAN SCALLOPS CRUDO ON THE HALF SHELL (GF)

chilled with yuzu citrus marinade

Second Course

(A choice of one. Served with two sides.)

"HIBACHI" TERIYAKI CHICKEN (GF)

Jidori free-range chicken

SEAFOOD JAMBALAYA (GFA)

spicy Cajun cream, clams, shrimp, fresh fish, andouille sausage, mushrooms, jasmine rice or linguini

BLACKENED HALIBUT (GF)

grilled lemon, avocado aioli, cajun butter

PRIME FLAT IRON (GF)

brandy peppercorn sauce, herb butter

Third Course (A choice of one)

STICKY TOFFEE PUDDING

dark sponge cake topped with toffee sauce and vanilla bean ice cream

CHOCOLATE LAVA CAKE

baked to perfection with hot fudge center and topped with vanilla bean ice cream

