

RESTAURANT WEEK

03.19-28.10

Starters

Oyster stew

Oysters, leeks, amaretto, cream butter with an old bay crisp

Fried Macaroni & cheese

Stilton dipping sauce

Honey chipotle glazed shrimp

grilled radicchio slaw

Entrees

Blackened sea bass

with a mushroom risotto topped with a grilled pineapple relish

Teriyaki glazed NY Strip

on top of a parsnip cake and an orange teriyaki Demi Glace

Newport Stew

Shrimp, Scallops, Crab and Cod in a tomato saffron fish broth

Dessert

Fried Ice Cream

Chocolate with Peanut Butter on top of marshmallow fluff
drizzled with a hot fudge sauce

Strawberry shortcake parfait.

Neapolitan crème brulee

Strawberry, vanilla, chocolate crème brulles