SPRING 2022 RESTAURANT WEEK
3 COURSES - $32.22 PP

• APPETIZER OPTIONS

CUP OF SEAFOOD CHOWDER
celery, bacon, shrimp, scallops clams

FRIED CAPRESE SALAD
tomatoes, fried fresh mozzarella, basil, kalamata olives, aged balsamic

PISTACHIO CRUSTED SHRIMP SKEWERS
honey mustard dill sauce

• ENTREE OPTIONS

GRILLED ROSEMARY GARLIC SWORDFISH
red pepper sauce, roasted tricolor potatoes, capers, raisins, pine nuts, breadcrumbs, roasted cauliflower

CHILI SEARED SALMON
mango lime aioli, avocado corn and black bean salsa, roasted tri colored potatoes

BRAISED BEEF SHORTRIB
red wine demiglaze, truffle Parmesan fries, bacon Brussels sprouts

BAKED BASIL PESTO GNOCCHI
tomatoes, spinach, mozzarella, balsamic glaze

• DESSERT OPTIONS

CHOCOLATE MOUSSE CAKE
fresh berries, pistachio creme anglaise

BANANA RUM RAISIN BRIOCHE PUDDING
vanilla ice cream, caramel sauce

FRESH BERRIES
limoncello syrup, seasonal sorbet

945 Boston Neck Road
Narragansett, RI 02882
(401) 789-1725