

RESTAURANT WEEK 2010

DINNER ~ \$33.10



CRAB AND AVOCADO SALAD

our sushi bar special salad with red chili dressing

CAPE COD OYSTERS

served on the half shell

LOBSTER BISQUE

MARYLAND CRAB CAKE

over cusabi slaw salad and grain mustard sauce

CRISPY CHILI CRUSTED SCALLOPS

over arugula, pink grapefruit and goat cheese salad

WASABI CRUSTED SALMON

stir-fried vegetables and white miso vinaigrette

BAKED HADDOCK IMPERIAL

rich lump crabmeat stuffing over creamed spinach

WARM CHOCOLATE BREAD PUDDING

with fresh whipped cream

BAKED APPLE BLOSSOM

with cinnamon ice cream and caramel sauce