

# RESTAURANT WEEK - LUNCH

**JANUARY 17-27, 2019**  
**3 COURSES \$25**

## *Starter*

### **GRILLED HEARTS OF ROMAINE CAESAR**

Parmesan dressing, tomatoes, pickled shallots **gf/veg**

### **NEW ENGLAND CLAM CHOWDER**

Applewood smoked bacon

### **PACIFIC SASHIMI GRADE AHI POKE\***

Sweet onions, avocado, soy, sesame oil,  
ginger, garlic, wonton chips

## *Entrée Selection*

### **JAPANESE HAMACHI POKE SALAD BOWL\***

Served up as a salad with daikon sprouts, rainbow carrots, seaweed salad, pickled red cabbage & watermelon radish, edamame, hard-cooked egg

### **ROOT BEER BRAISED CRISPY PORK BELLY**

Creamy cheddar grits, root beer glaze, poached egg

### **GRILLED ALASKAN SALMON BLTA\***

Brioche bun, bacon aioli, mixed greens, avocado, marinated tomatoes

## *Dessert*

### **BURNT CREAM**

Fresh seasonal berries, whipped cream

### **KEY LIME PIE**

Nellie and Joe's famous Key West lime juice, lemon sorbet

**gf** Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.

**veg** Vegetarian. May contain eggs and/or dairy. Please ask your server for details.

*\*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*