



Feast of the Seven Fishes

\$54/person

ONE FISH

Anchovy Bruschetta

White Anchovy, Olive oil, Tomato, Garlic, Trompeau Bakery Crostini

TWO FISHES

Green Chile Mussels

Prince Edward Island Black Mussels, House-made Green Chile, Flour Tortillas

THREE FISHES

Frito Misto

Rhode Island Calamari, Texas Bay Shrimp, Shishito Peppers, Chive Remoulade, Lemon

FOUR FISHES

Crab Louis Lettuce Cups

Jonah Crab, Avocado, Louis Dressing, Gem Lettuce Cup

FIVE FISHES

New England Clam Chowda!

Chopped Clams, Potato, Bacon, Cream, Oyster Crackers

SIX FISHES

Linguini & Clams

Manila Clams, Chopped Clams, White Wine, Butter, Garlic, Chili Flakes, Linguini

SEVEN FISHES!

Rainbow Trout

Seasonal Preparations

Rockfish

A LA CARTE MENU

For the kids or for more Fishes!

New England Clam Chowda	Chopped Clams, Potato, Bacon, Cream, Oyster Crackers	6/10
Green Chile	Cheddar Cheese, Flour Tortillas	6/10
New England Lobster Roll	Maine (tarragon-mayo) or Connecticut Style (butter), Brioche Bun	11/22
West Coast Crab Roll	Jonah Crab, Avocado, Louis Dressing, Split Top Brioche Bun	9/18
Gulf Coast Shrimp Roll	Texas Bay Shrimp, Louis Dressing, Lemon, Avocado, Brioche	7/14
Fried Calamari	Sambal Chile, Ginger, Cashews, Scallions, Chili Flakes	16
Crab Cake	Jonah Crab, Jumbo Lump Blue Crab, Panko, Remoulade, Lemon	18
Crimini Mushrooms	Butter, Herbs	6
Brussels Sprouts	Mustard Cream	8
Spicy Shishito Peppers	Cashews, Carrot, Sambal Chile, Ginger	8

SIDES & ADD ONS

Bread & Butter	2	Buttered Linguini	4		
TX Bay Shrimp (4oz)	6	Jonah Crab (3oz)	8	Lobster Claw (2oz)	10

*Items may be served raw, undercooked or cooked-to-order. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options, however our kitchen is not completely gluten free