



RESTAURANT WEEK LUNCH MENU

AVAILABLE FROM 11AM- 2PM ON SATURDAYS & SUNDAYS

FROM JAN 23RD- FEB 8TH

\$30 per person. A 20% Service Charge will be applied to all party sizes.

Select 1 from each course. Items in blue are additional pricing.

1st COURSE

CAESAR SALAD

romaine lettuce, croutons & parmesan cheese

GARDEN SALAD



Green leaf lettuce, carrot, cucumber, broccoli, cabbage and tomato with house miso ginger dressing

NEW ENGLAND CLAM CHOWDER

creamy with chopped and whole fresh clams, potatoes, onions, carrots & celeries

2nd COURSE

SHRIMP LINGUINI

linguini with shrimps in white wine sauce and garlic bread

CHICKEN TERIYAKI

grilled & topped with house made teriyaki sauce and steamed white rice

SCOTTISH SALMON



Grilled & topped with zesty mint, basil sauce and steamed broccoli

3RD COURSE

KEY LIME PIE or N.Y. CHEESECAKE or ESPRESSO



PREMIUM UPGRADES

Items in blue are additional pricing to the \$30, replacing its respective course (above).

1st COURSE

***6 pcs of FRESH OYSTERS +10**

Blue Point (CT) or Naked Cowboys (NY)

CEVICHE +10

Diced shrimp, scallop, onion, avocado, cilantro, tomato & jalapeno served with masago & chips

TUNA POKE +10

Cubed Bigeye tuna and onions in soy and spicy sesame oil, served with chips

2nd COURSE

TWIN TIGER KING SHRIMPS +20

two colossal shrimps served with drawn butter

STEAK TERIYAKI +20

6oz filet mignon with teriyaki sauce & white rice

LAMB CHOPS +20

3 pieces grilled & topped with red wine reduction sauce

ADDITIONS

Steamed Rice +5



Garlic Bread +9

Steamed Broccoli +13



Wasabi Mashed Potatoes +14

Sautéed Baby Spinach with Garlic +14



Grilled Asparagus +15

Sautéed Mushroom with Sake +15



Sautéed Broccolini with Garlic +15



Truffle Fries with Parmesan Cheese +18

3RD COURSE

TIRAMISU +10

WHITE CHOCOLATE BLUEBERRY CHEESECAKE WITH GODIVA LIQUOR +10

ESPRESSO MARTINI +12



