



Thursday, July 29th, 2010

Lunch Specials

~85 Main Steamers w/ Broth & Drawn Butter	16
~85 Main Fish Tacos Native Fried Sea Bass w/ Grilled Tomato Salsa, Greens, Avocado, Sour Cream & Soft Tortilla Shells	12
~85 Main Fishcakes Savory Sea Bass, Fluke & Black Fish Cake on a House Salad <u>or</u> as a Sandwich w/ Lettuce, Tomato & House Tartar	12
~Boston Bibb Salad w/ Shrimp w/ Vine Ripe Tomatoes, Applewood Smoked Bacon, Carrots, Red Onion & Creamy Danish Blue Cheese Dressing	10
~Native Sea Bass Caesar Grilled Bass over Chopped Romaine w/ House Caesar Dressing	10
~Chickpea Veggie Burger w/ Roasted Summer Vegetables Melted Cabot Cheddar w/ Chopped Arugula & Whole Grain Mustard	10
~Portuguese Style Fish Soup Native Sea Bass, Chorizo, Red Bliss Potato, Fennel, Wilted Mustard Greens, Tomato & Grilled Bread	9
~P.E.I. Mussel & Sweet Corn Fritters w/ Roasted Red Pepper Aioli	8

Soup of the Day

Curry Chicken Vegetable

Oyster Selection

Canada Cups ~ P.E.I. Canada ~2.50/each
Fancy Sweet ~ New Brunswick ~ 2.50/each
Cape Breton ~ P.E.I. Canada ~ 2.50/each
Shiny Sea ~ P.E.I. Canada ~ 2.50/each
CT Blue Points ~ Long Island Sound ~ 2.50/each