



SUNSET SPECIALS

1/2 PRICED APPETIZERS

WEEKDAY 5:00 – 7:00

WEEKEND 4:00 – 6:00

SEAFOOD CHOWDER ^{GF} / SOUP DU JOUR

BRUSSELS SPROUTS ^{GF}

OVEN ROASTED WITH PANCETTA

AVAILABLE WITHOUT PANCETTA

CRAB CAKE ^{GF}

1 PAN SEARED, LEMON BASIL AIOLI

PLUM ISLAND GREENS ^{GF}

ORGANIC GREENS BALSAMIC VINAIGRETTE

ISLAND MUSSELS ^{GF}

PEI MUSSELS SIMMERED IN

THAI GREEN CURRY COCONUT MILK BROTH

PLUM ISLAND CLAMS ^{GF}

COUNTNECK CLAMS SIMMERED IN A LIGHT
CREAM, BACON, BLUE CHEESE & FRESH THYME BROTH

AVAILABLE AS DRUNKEN CLAMS

BOSTON BIB SALAD ^{GF}

BOSTON BIB SALAD WITH BASIL SPANISH BLUE CHEESE
VINAIGRETTE FINISHED WITH CANDIED PECANS

OYSTERS ON THE HALF SHELL

COCKTAIL SAUCE & CHAMPAGNE MIGNONETTE