



East End Restaurant Week 2018

April 8th – April 15th

APPETIZERS

- New Island Fish "Chowdah"**
or
P.E.I. Mussels Thai Red Curry/Coconut/Lime
or
Classic Caesar Salad Romaine Hearts/Reggiano/Lemon/Garlic Crouton
or
Manhattan Clam Chowder
or
GF Beet Salad Balsamic Glaze Candied Walnuts/Raspberries/Goat Cheese
or
Grilled Calamari Gremolata/Tomato
or
GF Mediterranean Salad Red Wine Vinaigrette Mixed Greens/Feta/Tomato/Olives
or
Pan Seared Lump Crab Cake Smoked Tomato Remoulade (\$4 Supplemental)

ENTRÉES

- Shrimp Penne** Tasso Ham/Peppers/Onions/Light Cream
or
"Fish and Chips" Beer Battered/Lemon
or
***A Lure Burger Smoked Mozzarella** Bacon Onion Marmalade/House Cut Fries
or
Pan Roasted Chicken Breast Mushroom Demi-Glacé/
Green Beans/Herb Roasted Potatoes
or
Horseradish Crusted Cod Lemon Beurre Blanc/Petite Green Lentils/Wilted Baby Spinach
or
Macadamia-Coconut Crusted Flounder Key Lime Beurre Blanc/Sweet Potato Puree/Tiny French Beans
or
GF Grilled Scottish Salmon Roasted Veggie "Caponata"/
Olive Tapenade (\$5 Supplemental)
or
GF Grilled Flat Iron Steak Rosemary Demi-Glacé/Roasted Tomato/Green Beans/Herb Potatoes
(\$8 Supplemental)

DESSERTS

- Chocolate Brownie** Fresh Strawberries/Whipped Cream
or
Warm Cranberry Walnut Blondie Caramel/Whipped Cream
or
Assorted Ice Cream/Sorbet

\$28.95

The menu item * consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to temperature to destroy harmful bacteria and or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.