

Tonights wonderful entrées for \$19.00

Nantuckets Bouillabaisse

Shrimp, Sea scallops, Middle neck clams, PEI mussels and local fish simmered in a tomato saffron broth with a dollop of Tucket's Aioli ***

Prime Rib of Pork

Apple cider marinated stuffed with parma proscuitto and aged provolone. Topped with carmelized shallots and a balsamic glaze

Pan Roasted Breast of Duckling

Pan roasted and finished with a fresh blueberry and port wine jam ***

Shrimp and Scallops over Pasta

Jumbo Shrimp and Scallops sautéed with grape tomatoes, fresh spinach, basil pesto garlic and white wine then topped with grated parmesan ***

Cast Iron Roasted Cod

Roasted with tomatoes, pancetta, olives, with a splash of white wine and a lemon, basil butter ***

Tuscan Roasted Atlantic Salmon

Pan seared with tomatoes, artichokes, capers, olives, rosemary with a splash of white wine ***

Chicken Marsala

Free range breast brined, roasted and finished with wild mushrooms and a rich marsala sauce

Jumbo Lump 6oz Crab Cake

Our famous crabcake, served with our garlic caper aioli

Rack of Lamb

New Zealand baby rack served with a cranberry mint chutney

All entrées are served with a choice of garlic mashed potatoes, baby red potatoes or wild rice. Each entrée will also come with the fresh vegetable of the day and crusty bread.

Consuming Raw or Undercooked Foods May be Hazardous to your Health

Vegetarian options are also available, just ask your server.