



Harbor Point Restaurant Week

March 5th to the 11th

Dinner Menu

35

Starters

SALT COD FRITTERS
herb aioli

ROASTED BEETS
stracciatella, almonds

LOBSTER BISQUE
leeks, fennel, cognac

Main

FETTUCINE WITH BANGS ISLAND MUSSELS
choice of herb butter or el diablo sauce

ROASTED CHICKEN
red wine, figs, whipped potatoes

LOBSTER ROLL
choice of fries or cole slaw

Dessert

ICE CREAM SANDWICH
vanilla, chocolate, coconut, or mint chocolate chip

CHOCOLATE MOUSSE
cherry, whipped cream