



Summer 2024

NYC RESTAURANT WEEK®

THREE COURSE DINNER • \$45 PER PERSON

CHOOSE ONE FROM EACH COURSE

First Course

New England Clam Chowder

Lobster Bisque

Second Course

Seafood Boil

clams, mussels, shrimp, andouille, tossed in old bay garlic butter | ADD WHOLE MAINE LOBSTER +MP

Maine Lobster Roll

lobster salad, lettuce, served chilled, choice of side | MAKE IT A 6OZ MAINE +10

Connecticut Lobster Roll

poached in butter, served warm, choice of side | MAKE IT A 6OZ CONNECTICUT +10

Grilled Barramundi

parsnip puree, citrus salad

Third Course

Banana Mousse

S'mores

Steve's Key Lime | +2

Chocolate Chip Whoopie Pie | +2



**NYC JUL 22–AUG 18
RESTAURANT
WEEK®**

MAY NOT BE SHARED • NO SUBSTITUTIONS

Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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LUNCH • \$30 PER PERSON

First Course

CHOICE OF

New England Clam Chowder

Lobster Bisque

Second Course

SERVED WITH FRIES, GREEN SALAD, OR POTATO SALAD | CHOICE OF

Hook Burger

choice of cheese, special sauce, tomato, lettuce, pickle

Lobster Crunch Wrap

green sauce, lettuce, tomato, cheddar & fontina cheese

Blackened Fish Taco

pan seared cajun haddock, purple slaw

add 2oz of lobster to any dish | +\$10



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\$5 Stella
12oz can

\$30 Bottles of Wine

Line 39 Chardonnay California

Medium-bodied wine with flavors of bright, tropical fruit and white floral. Crisp and refreshing with vanilla and cream notes that come from barrel aging.

Brotherhood, I ❤️ NY Red Blend New York

Medium to full-body wine with a fruit-forward character. blackberry, black cherry and subtle vanilla; with ripe fruit flavors and mocha notes.

Starborough Sauvignon Blanc New Zealand

Refreshingly zesty, balanced and bright.

Banfi La Rime Pinot Grigio Tuscany 2021

Dry, clean and crisp. Flavors of Green apple, white peach and lemon along with a slight hint of minerality.
