



2024 Fall River Restaurant Week Menu

\$15.00 Per Person

(Price does not include beverages, tax or gratuity)

Course 1

Chourico & Rainbow Swiss Chard Quahog

Fresh chopped quahogs sautéed with garlic, white wine, chourico, and rainbow Swiss chard. Served in a local quahog shell and drizzled with a raspberry reduction.

Course 2

Piri Piri Chicken

A half roasted chicken marinated and roasted with fresh lemon, garlic, and seasonings. Served topped with a house-made Portuguese Piri Piri sauce and a side of Arroz de Tomate.

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Arroz de Marisco

Sautéed fresh gulf shrimp, squid, clams, mussels, onions, garlic, diced tomatoes, and Portuguese seasonings. Served in white wine and lemon broth over rice pilaf with local microgreens.

Course 3

A Portuguese inspired dessert consisting of an olive oil and lime sponge topped with a roasted pineapple mousse, a pineapple chip, passion fruit gel and an olive oil powder.

SPECIALTY DRINK

A Sparkling Pineapple Mocktail



Regular Menu Also Offered

DEAL AVAILABLE: Monday - Friday 11:00 AM - 12:15 PM (last seating)