

2024 Fall River Restaurant Week Menu

\$30.00 Per Person - pick ONE ITEM from each course

(Price does not include beverages, tax or gratuity)

Course 1

Clam Cakes

A New England favorite - 3 per order

Stuffed Quahogs

Portuguese stuffy

Steak Quesadilla

peppers, onions, mozzarella; Cajun spices

Boneless Tenders

with one of our special sauces: BBQ, buffalo, Asian sweet chili, or tangy gold

Course 2

Fish & Chips

cole slaw, tartar sauce, and fries

Baked Scrod

fresh baked local scrod, seafood bread crumbs; with a choice of two sides

Oven Roasted Chicken

crispy bone-in chicken, onions, garlic, supreme sauce; with a choice of two sides

Grilled Meatloaf

topped with caramelized onions and BBQ demi; with a choice of two sides

Butternut Ravioli

roasted butternut squash, craisins, goat cheese, candied walnuts, maple-cream sauce

Course 3

Molten Lava Cake

Cocktails

Strawberry Rum Cooler \$14

Bacardi, Goslings, strawberry puree, lime, orange bitters, and ginger beer.

Screwball Milkshake \$15

Screwball peanut butter whiskey, Kahlua, Godiva chocolate liqueur, and ice cream