

The Sole Proprietor *Monday, July 31st through Saturday, August 12th, 2017*

LUNCH \$14.17

Available Monday through Friday - 11:30 a.m. to 4:00 p.m. only

Tax & gratuity not included. With purchase of entrée; your choice of *either* a first course or a dessert.

First Course

House Salad – Mixed greens with a cucumber and tomato.

Cup Clam Chowder

Soup du Jour

Entrée Course

Shrimp Pad Thai - Shrimp tossed with rice noodles, carrots, snow peas, bean sprouts, scallions and baby corn in a sweet and sour Pad Thai sauce.

Salmon Marsala – Pan seared salmon fillets with shallots, portabello mushrooms, and a Marsala demi glaze; served on a bed of mashed potatoes and asparagus.

North Atlantic Haddock Newburg -Baked North Atlantic haddock fillet, topped with Lobster Newburg sauce served with potato and vegetable.

Dessert Course

Flourless Chocolate Cake - Decadent, thoroughly dark chocolate cake with a ganache glaze, served with vanilla ice cream.

Strawberry Pound Cake – Homemade butter pound cake topped with fresh strawberries and whipped cream.

Hot Fudge or Strawberry Sundae - Broadway's specially made vanilla ice cream topped with your choice of hot fudge or strawberries. Served with whipped cream, walnuts and a cherry on top.

DINNER \$25.17

tax & gratuity not included, one item from each course

Appetizer Course

Fried Clam Strip Boat – Lightly breaded, tender clam strips with tartar sauce.

Bang Bang Shrimp - Lightly fried baby shrimp with a spicy sweet Thai chili sauce over a bed of lettuce.

Spicy Crab Roll -Cucumber, spicy mayo rolled inside-out topped with masago.

First Course

House Salad – Mixed greens with a cucumber and tomato.

Cup Clam Chowder

Soup du Jour

Entrée Course

Roasted Dijon Crusted Cape Cod Bluefish- Oven roasted Cape bluefish topped with Alaskan Snow Crab Leg and Jumbo Lump Crab meat in a Dijon mustard sauce. Served on jasmine rice and broccoli finished with a hoisin glaze.

Grilled North Atlantic Salmon – Blueberry farro risotto, gorgonzola cheese, micro pea greens and fresh blueberries.

Grilled Bistro Steak and Shrimp Skewer- Grilled bistro steak and lemon herbed marinated shrimp skewer, served with mashed potato and asparagus.

\$29.17 Options!

Grilled Bistro Steak and Lobster- Bistro steak paired with a 6 oz. butter poached Canadian Lobster tail served over ocean clams, Nduja sausage and vegetable hash.