



# Spring Restaurant Week

Sunday, April 27th through Sunday, May 4th

**\$39.00**

Per Person + Tax & Gratuity

## APPETIZERS

**FRIED CALAMARI SERVED WITH MARINARA SAUCE**

**BANG BANG SHRIMP WITH THAI CHILI AIOLI**

**JACKSON HALL SPRING SALAD**

*Mixed Greens, Sliced Strawberries, Walnuts, & Goat Cheese Served with an Apple Cider Vinaigrette*

**OUR FAMOUS LOBSTER BISQUE (+ \$4.95)**

**BURNT ENDS SKILLET (+ \$4.95)**

*Bacon Habanero Glaze & Sesame Seeds*

## ENTRÉES

**ULTIMATE CHICKEN FRANCESE**

*Egg Battered Chicken in a Cherry Pepper Infused Francese Sauce Topped with Mozzarella Served over Linguine*

**HALF RACK ST. LOUIS RIBS**

*Served with Barbecue Sauce, Coleslaw, Sweet Potato Fries, & Maple Aioli*

**BROILED SALMON**

*Served with Sautéed Vegetables & Roasted Potatoes*

**CHICKEN PENNE ALA VODKA**

*Sautéed Chicken, Spinach, & Prosciutto in a Pink Cream Sauce*

**LAND & SEA**

*12 oz. Skirt Steak & Jumbo Shrimp Served with Asparagus & Mashed Potatoes*

**LOBSTER BOMB (+ \$7.95)**

*Homemade Bread Bowl Filled with Our Famous Lobster Bisque, 1/2 Lb. of Lobster Meat, & More Lobster Bisque on Top*

**SEAFOOD SPANISH PAELLA POT (+ \$7.95)**

*Lobster, Shrimp, Clams, Mussels, Calamari, & Chorizo Served over Saffron Rice*

**LOBSTER ROLL | CHOOSE FROM 8 STYLES (+ \$5.95)**

*Choose One (1) Roll Style: Connecticut, New England, Surf & Turf, Long Island, Spicy Crunchy, Maryland Lobster & Crab, Bacon Habanero, or California Lobster & Crab Served with Fries, Pickles, & Cole Slaw*

## DESSERT

**CHOCOLATE MOUSSE CAKE • CREAMY NY CHEESECAKE • TARTUFO**

NO SUBSTITUTIONS OR MODIFICATIONS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.