

Celebrate Lent with Jack's



With our Seafood Inspired 3 course dinner menu.

Choose 1 from each course below

Starter Course:

Bowl of Classic New England Clam Chowder, Fried Calamari tossed with sweet cherry peppers in an orange ginger sauce or Melanzane Flatbread (grilled eggplant, crushed tomato, smoked gouda and mozzarella cheese)

Entrée Course:

Salmon Aux Champignons

Oven braised Atlantic Salmon filet on a bed of creamy risotto with a wild mushroom and red wine demi

Tempura Shrimp

Gulf shrimp dipped in a light tempura batter, deep fried and served with gingered basmati rice, Japanese spinach, and an Asian sweet chili sauce for dipping

Linguini and Mussels All'Arrabiatta

PEI mussels, garlic, shallots, white wine, tossed in spicy tomato sauce

Dessert Course:

Crème Brulee, Chocolate Mousse, or Key Lime Pie

\$29

Please no substitutions and cannot be combined with any other offer or discount.