

Brown Faculty Club

Seafood Extravaganza

Thursday, August 31

5:00 - 8:00 p.m.

Featuring:

*Rhode Island Clear Chowder with Clam Cakes
New England Creamy Clam Chowder*

*Local Organic Baby Greens with Heirloom Cherry Tomatoes,
Local Cucumber, Local Bell Peppers & our House Made Italian Dressing*

Chilled Seafood Bar with Peel & Eat Shrimp

Chili Lime Crab Salad & Cherry Stone Clams

Chorizo Stuffed Mahogany Clams – Grilled Swordfish with Lemon & Parsley

Grilled Hot Italian Sausage & Peppers in Marinara Sauce with Soft Finger Rolls

Narraganset Lager Steamed Soft Shell Clams with Broth & Drawn Butter

Narraganset Beer Battered Cod with French Fries, Cole Slaw & Tartar Sauce

Barbeque Chicken Wings with our own Chipotle Maple Barbeque Sauce

Local Corn on the Cob

Steamed Rhode Island Red Potatoes with Butter, Parsley & Sea Salt

*Sliced Watermelon & Pineapple ~ House Made Lemon Bars
with Fresh Berries ~ Peach Custard Tarts*

Starbucks Coffee and Tazo Tea

\$32.00 per person

Add a 1 ½ pound Lobster for \$24.00

(Beverage service, taxes and gratuities are additional.)

Call 401-863-3023 to make your reservation today!

