



# Narragansett Fall Restaurant Week

THREE COURSE DINNER

\$26.16 EACH

## CHOICE OF SOUP OR SALAD

### Clam Chowder or Soup du Jour

Our house favorite Captain's Chowda  
or soup du Jour

### House Salad

Romaine, cucumbers, grape tomatoes,  
onions and croutons, and balsamic  
vinaigrette dressing

### Apple Gorgonzola Salad

Mixed greens, fresh apples, crumbled  
Gorgonzola cheese, chopped walnuts,  
and balsamic vinaigrette dressing

## CHOICE OF APPETIZER

### Calamari Alla Mama

Our famous fried calamari lightly tossed  
with white wine garlic butter, hot pepper  
rings, and sliced grape tomatoes.

### Tuscan Moon Brushetta

Italian sausage and white beans with  
seasonal fresh tomatoes, garlic, basil and  
fresh mozzarella served over rosemary  
focaccia toast.

## CHOICE OF ENTRÉE

### Seafood Risotto

Shrimp, scallops, and lobster  
sautéed in a rich garlic butter sauce  
and served over risotto.

### Grilled Bone-In Pork Chop

Bone-in Pork Chop grilled and  
finished with a delicious chipotle  
cinnamon sauce. Served over  
mashed potatoes and fresh sautéed  
seasonal vegetables.

### Braised Short Ribs

Short ribs braised in a rich red wine  
and beef demi-glaze. Served with  
mashed potatoes and fresh sautéed  
seasonal vegetables.

### Veal Florentine

Tender veal with prosciutto, spinach,  
grape tomatoes and fresh  
mozzarella in a garlic reduction.  
Served with mashed potatoes or a  
side of pasta.



## THE BREACHWAY GRILL

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