

Lunch will be 9 original award winning recipes and dinner will be a 12 that the chefs will choose from the following. We will have vegetarian, kosher and gluten free options too. We are going to NHRW out of the ball park!

SEAWEED MISO SOUP

A savory seaweed and vegetable miso soup made with wild seaweed grown on our own hundred acre certified shellfishing farm on the Thimble Islands. Some of the local varieties of kelp that we use in our soup contain more vitamin C than an orange and more protein than a red meat.

SALAD DAYS One of the best salads you'll ever have! The greens are expertly grown for us by the Yale Sustainable Farm, Urban Food Shed Collaborative, and the Barnard Environmental School.

TOKYO FRO

This recipe is inspired by the afro; it looks and tastes exactly like a Japanese processed fro! Hip hop is the most popular music of Japanese youth and has made the afro Tokyo's most popular hairstyle; to have Japanese hair processed into an afro costs over a thousand dollars at a trendy hair salon.

PEANUT BUTTER AND JELLY

jellyfish, peanut butter, cucumber and animal welfare approved
connecticut pasture raised rabbit

Rabbit is one of the most eco-friendly land animals and can provide six times the meat on the same feed as a cow. Jellyfish blooms are occurring with more frequency because of the over-fishing of apex predators that eat them such as tuna and swordfish. Though jellyfish populations are expected to explode, due to the acidification of the oceans and overfishing, very few cultures appreciate them as a food source. This recipe is my twist on the classic steakhouse surf and turf. When available, this dish is served with a spicy sauce made from massachusetts cranberries.

NINE SPICE CONNECTICUT TILAPIA connecticut tilapia
sashimi seasoned with chinese firecracker, citrus juice, and
spices

The tilapia used in this recipe is grown by students of the Bridgeport Regional Vocational Aquaculture School.

GINGER SCUP TATAKI seaweed seared connecticut scup
topped with scallions and drizzled with a ginger garlic
sauvignon blanc sesame soy - served as sashimi or on a bed of
rice nigiri style

KIMCHEE SEARED ARCTIC CHAR arctic char seared in korean kokucharu pepper served as sashimi or on a bed of rice nigiri style

KIRIBATI SASHIMI

The island nation of Kiribati is located in the central tropic Pacific Ocean. It is one of the world's poorest countries with few natural resources. At only 8 to 12 feet above sea level, Kiribati may become the first nation to be completely engulfed by the ocean due to climate change. One of our newest and tastiest dishes created to raise awareness about global warming.

sashimi mineral rich kiribati sea salt a dozen profoundly mouth-numbing spices lime seasoned connecticut scup, also known as porgy

DIEGO RIVIERA'S ROLL wild salmon chicharon, jalapenos with spicy pith attached, asparagus

Our chef Jose created this recipe in honor of his famous great grandfather - the great Mexican painter Diego Riviera.

ITALIAN STALLION ROLL

fried calamari, new york mascarpone cheese, pistachios and orange marmalade

Inspired by Sylvester Stallone, this is our most masculine creation.

KWANZAA BANANZAA

5 very soulful pieces/15.75 *You must be African-American to order this roll.

There is no cuisine that is more American than Soul Food. There are no people who are more significant to the creation of American culture (at least the cool stuff) than African Americans. Soul Food is the result of practical and creative adaptation of African eating to the New World.

a coconut covered roll of

fried catfish sweet potato avocado cream cheese papaya burdock sauce

hot sauce, of course

KANIBABA

Asian Shore Crabs are an invasive species of crab that migrated to North America in the ballasts of ships in the 1980's. They are aggressive predators that are disliked by fishermen for voraciously consuming the larvae of shellfish. I have designed the Kanibaba to resemble one of Connecticut's many craggy sea shores that the Asian Shore Crab inhabits today. This dish is served on a locally collected volcanic ocean rock. Sip the ocean flavored Ultra Violet Kisses Sake while experiencing this dish, and you will be able to imagine yourself as an Asian Shore Crab.

roll

asian shore crab

- hand-caught and well-seasoned

dungeness crab spinach - stuffed in potato skin infused with asian shore crab stock - topped with toasted havarti cheese and a lemon dill sauce

KISS THE SMILING PIGGIE

6 pieces/8.75

Designed to look and taste exactly like the inside of a live pig's nostril.

Tastes better than a pork chop!

roll

sweet potato mango chutney pine nuts

CHARLIE CHAN'S CHING CHONG ROLL

broccoli, roasted garlic, and black beans

Like having a Chinese disco party in your mouth!

WANDERING POET

Restaurant Week Menu

a massive whole grain roll filled with vegetables

Large enough to feed a starving artist for a full month!

KILLER SQUID

tempura udon noodles flavored in shiitake mushroom stock, hot peppers, black beans, and scallions

Tastes and feels like deep-fried squid!

CHINESE PYGMY RODEO

cauliflower and scallions wrapped in seasoned potato, topped with toasted havarti cheese and lemon dill aioli

*EBIBABA is the seafood version and contains squid