

BESQS

KITCHEN & COCKTAILS

Lent Menu



Starters

Marseille Fish Chowder / saffron scented tomato-leek broth, baby clams, scallops, codfish, calamari, rouille crostini...11

Shrimp Besos “Ajillo” / garlic, Spanish extra virgin olive oil, red chile, a kiss of sherry, grilled rustic bread...16

Harissa Spiked Maine Mussels / white wine, fresh roma tomato, lemon, butter, fresh basil. Served with grilled sourdough...12

Entrées

Panko & Herb Crusted Pt. Judith Codfish / lemon scented shellfish nage, spinach, grilled asparagus, Israeli cous cous...25

Filet of Dayboat Lemon Sole “En Papillote” / fire roasted tomatoes, Castelvetrano olives, fine vegetables, thyme, white wine, peck of garlic, saffron risotto...27

Lucky Seven Vegetable Cous Cous / eggplant, zucchini, butternut squash, organic carrots, sweet red peppers, fingerling potatoes, chick peas, Moroccan spices, kiss of preserved lemon...21

**There are several options on our menu that accommodate the Lent sacrifice.
Your server is happy to guide you in your selections.**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.