

RESTAURANT WEEK

# FOUR COURSE DINNER MENU

\$45 PER PERSON

## FIRST COURSE

Choice of:

### CAESAR SALAD

Tossed romaine hearts, herb croutons, shaved Parmesan, house Caesar

### SOUTHWEST CHOPPED SALAD

Romaine, shaved cabbage, tomato, cucumber, pickled red onion, black bean and corn salsa, chipotle cumin vinaigrette, crispy tortilla

### ICEBERG WEDGE

Avocado, bacon, baby tomato, house ranch, pickled red onion, balsamic drizzle

### MARYLAND CRAB SOUP

Tomato based, veggies & sweet crab meat  
Upgrade: Cream of Crab or Half & Half \$1

## SECOND COURSE

Choice of:

### SHORT RIB ARANCINI

"Italian rice ball", short rib tomato ragu, parmesan, basil, truffle balsamic reduction, arugula

### SESAME SEARED TUNA

Asian slaw, pineapple salsa, teriyaki, spicy aioli

## CRAFT COCKTAILS

### MIDNIGHT CACAO 10

A Blend of Tequila | Chocolate Notes | Hint of Spice

### BUTTERCREAM BLIZZARD 10

Housemade white hot chocolate | whipped vodka & Butterscotch

## WINES

### MONTARIA RED RESERVE G 10

Portion of all proceeds goes to Barcs

### BLINDFOLD WHITE PINOT GRIS G 10

## THIRD COURSE

Choice of:

### SURF & TURF TOWER

5 oz. Filet, signature 5 oz. crab cake, topped with jumbo shrimp, roasted potatoes, sauteed spinach, baby carrots, red wine demi glaze, old bay béarnaise

### SEAFOOD CIOPPINO

Chesapeake tomato broth, shrimp, scallops, mussels, calamari, Maryland catfish, potato, celery, fennel, crunchy crab toast

### FAMOUS COLOSSAL JUMBO LUMP CRAB CAKE COMBO

**Choice of:** three jumbo fried shrimp or half rack of ribs | Served with grilled zucchini, potatoes bravas, cocktail sauce & lemon

### CRAB & SHRIMP ALLA VODKA

Penne pasta, rose vodka cream sauce, peas & bacon topped with a 5oz. Jumbo Lump Crab Cake surrounded by Jumbo Shrimp

### MIXED GRILL

Tender filet tips, lamb chops (2), riblets (3), grilled zucchini, potato brava

## DESSERT COURSE

Choice of:

### CREME BRULEE

Classic French dessert made with a rich custard base and a layer of hardened caramelized sugar

### CLASSIC CANNOLI

Dipped in semi-sweet mini chocolate chips & dusted with powdered sugar

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness | Price does not include tax and gratuity. Promotional coupons and other offers cannot be used with Restaurant Week Menu. No plate sharing.

RESTAURANT WEEK

# THREE COURSE LUNCH MENU

\$25 PER PERSON

Available 11am-3pm

## FIRST COURSE

Choice of:

### CAESAR SALAD

Tossed romaine hearts, herb croutons, shaved parmesan, house Caesar

### SOUTHWEST CHOPPED SALAD

Romaine, shaved cabbage, tomato, cucumber, pickled red onion, black bean and corn salsa, chipotle cumin vinaigrette, crispy tortilla

### WEDGE SALAD

Avocado, bacon, baby tomato, house ranch, pickled, red onion, balsamic drizzle

### MARYLAND CRAB SOUP

Tomato based, veggies & sweet crab meat  
Upgrade: Cream of Crab or Half & Half \$1

## DESSERT COURSE

Choice of:

### CREME BRULEE

Classic French dessert made with a rich custard base and a layer of hardened caramelized sugar

### CLASSIC CANNOLI

Dipped in semi-sweet mini chocolate chips & dusted with powdered sugar

## SECOND COURSE

Upgrade to fries \$1 | Choice of:

### CRAB CAKE SANDWICH

Our secret family recipe using only the finest jumbo lump crab meat, served broiled or fried, housemade chips

### TRUFFLE SMASH BURGER

Magic mushrooms, provolone, truffle aioli, arugula, served with house made chips

### FRIED MARYLAND DOUBLE CATFISH

Fried Maryland Blue Catfish, American Cheese, Tartar, Lettuce, Tomato, Onion, Buffalo Sauce, served with housemade chips

### DUO GYROS

Two mini gyros—one chicken, one lamb—with tomatoes, onions, romaine, tzatziki, harissa ketchup, and fries in pita, served with house-made chips.

### CAJUN COMBO PASTA

Chicken & Shrimp, peas, bacon, parmesan, cajun cream sauce with penne pasta

## CRAFT COCKTAILS

### MIDNIGHT CACAO 10

A Blend of Tequila | Chocolate Notes | Hint of Spice

### BUTTERCREAM BLIZZARD 10

Housemade white hot chocolate | whipped vodka & Butterscotch

## WINES

### MONTARIA RED RESERVE G 10

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### BLINDFOLD WHITE PINOT GRIS G 10



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