

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

### SUMMER

Couscous, baby tomatoes, red onion, cucumber, arugula, basil, orange supreme, feta, Kalamata olives, Greek vinaigrette

### 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:

### TIRAMISU

A creamy Italian dessert with espresso-soaked ladyfingers, mascarpone, and cocoa

### CLASSIC CANNOLI

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

## SECOND COURSE

Upgrade to fries \$1 | Choice of:

### CRAB CAKE SANDWICH (5oz.)

Our secret family recipe using only the finest jumbo lump crab meat, served broiled or fried, with Old Bay aioli, bib lettuce, tomato with housemade chips

### TUNA POKE BOWL

Tuna, pineapple salsa, cucumber, avocado, jalapeno, spicy aioli, pickled red onion, pickled ginger, sesame soy vinaigrette, yuzu sauce and sushi rice

### SEAFOOD TACO BOWL

Tossed chopped romaine, shrimp, crab meat, baby tomatoes, pickled red onions, cucumber, corn, guacamole, chipotle vinaigrette, in a crispy tortilla bowl

### DUO GYROS

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

## CRAFT COCKTAILS

### CABARET COOLER 10

Floral Gin | Strawberry | Citrus | Soda

### COTTON CANDY COCO 10

Tropical Rum | Lemon-Lime | Cotton Candy



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

# FOUR COURSE DINNER MENU

\$45 PER PERSON

## FIRST COURSE

Choice of:

### CAESAR SALAD

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

### SUMMER

Couscous, baby tomatoes, red onion, cucumber, arugula, basil, orange supreme, feta, Kalamata olives, Greek vinaigrette

### 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:

### FALAFEL

Falafel, Tzatziki, baby tomato, cucumber, red onion and hot honey

### MEXICAN SHRIMP CEVICHE

Diced cucumbers, red onion, avocado, tomato, jalapeno, lime, crispy tortilla strips

## CRAFT COCKTAILS

### CABARET COOLER 10

Floral Gin | Strawberry | Citrus | Soda

### COTTON CANDY COCO 10

Tropical Rum | Lemon-Lime | Cotton Candy

## THIRD COURSE

Choice of:

### FAMOUS COLOSSAL JUMBO LUMP CRAB CAKE COMBO

**Choice of:** (3) Jumbo fried shrimp or half rack of ribs | Served with grilled asparagus, potatoes bravas, cocktail sauce & lemon

### MEDITERRANEAN SWORDFISH & SHRIMP

(3) Grilled shrimp, couscous, green pepper, red onion, roasted tomato, tzatziki, Greek lemon vinaigrette

### FILET OSCAR

5oz. Filet, (2) scallops, whipped potatoes, grilled asparagus, jumbo lump crab meat and bearnaise sauce

### SEAFOOD RASTA PASTA

Shrimp, scallops, crab meat, peppers, onions, fettuccine, served with a creamy jerk sauce and topped with parmesan cheese

### HONEY JERK LAMB CHOP

(4) Jerk glazed lamb chops, corn succotash, baby potatoes, drizzled honey jerk sauce

## DESSERT COURSE

Choice of:

### TIRAMISU

A creamy Italian dessert with espresso-soaked ladyfingers, mascarpone, and cocoa

### CLASSIC CANNOLI

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

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