

RESTAURANT WEEK

FOUR COURSE DINNER MENU

\$45 PER PERSON

FIRST COURSE

Choice of:

CAESAR SALAD

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

GREEK SALAD

Mixed greens, feta cheese, Kalamata olives, cucumber, red onion, tomato

ASIAN CHOPPED SALAD

Shredded cabbage, red pepper, carrot, scallion, cilantro, toasted cashew, ginger soy vinaigrette

MARYLAND CRAB SOUP

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

SECOND COURSE

Choice of:

MARYLAND CRAB HUSH PUPPY

Housemade hush puppy mix stuffed & topped with sweet jumbo lump crab meat, served with Old Bay aioli for dipping

TERIYAKI PORK BELLY BAO BUN

Pineapple salsa, asian slaw

CRAFT COCKTAILS

WATERMELON HEATWAVE 12

Housemade watermelon simple | habanero tequila | tajin rim

GOLDEN HOUR CRUSH 12

Haiken yuzu vodka | ginger liquor

WINES

MONTARIA RED RESERVE G 11

Portion of all proceeds goes to Barcs

OYSTER BAY PINOT GRIS G 11

THIRD COURSE

Choice of:

TEMPURA FRIED

WHALE SOFT SHELLS

Featuring two whale soft shells, fried tempura style & served with corn succotash, baby potatoes & spicy aioli

STUFFED SOFT SHELL

Soft shell crab stuffed with our famous, jumbo lump crab cake mix, topped with house imperial sauce, served with succotash & baby potatoes

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

CHESAPEAKE CRAB ALFREDO

Fettuccine Alfredo topped with a 5oz. Jumbo Lump Crab Cake surrounded by PEI Mussels

MIXED GRILL

Tender filet tips, lamb chops (2), riblets (3), grilled zucchini, asparagus & corn succotash

SOFT SHELL PASTA

Soft shell crab surrounded by shrimp and pasta with vodka sauce

DESSERT COURSE

Choice of:

GEORGIA PEACH BREAD PUDDING

Housemade warm bread pudding made with fresh peaches & peach sauce. Topped with whipped cream

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, parmesan crisp, house Caesar

GREEK SALAD

Mixed greens, feta cheese, Kalamata olives, cucumber, red onion, tomato

ASIAN CHOPPED SALAD

Shredded cabbage, red pepper, carrot, scallion, cilantro, toasted cashew, ginger soy vinaigrette

MARYLAND CRAB SOUP

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

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 & coleslaw

TEMPURA SOFT SHELL SANDWICH

Crispy fried soft shell crab, served with housemade chips & coleslaw

SUSHI BURRITO

Spicy crab mix, shrimp tempura, avocado, served with eel sauce, spicy aioli & a side of asian salad

CRABBY WRAP

Crab cake, housemade mac & cheese, cheddar cheese, Old Bay aioli, fried wrap, served with housemade chips

DESSERT COURSE

Choice of:

GEORGIA PEACH BREAD PUDDING

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CLASSIC CANNOLI

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

CRAFT COCKTAILS

WATERMELON HEATWAVE 12

Housemade watermelon simple | habanero tequila | tajin rim

GOLDEN HOUR CRUSH 12

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WINES

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