



Restaurant Week Lunch Menu

July 10th—July 19th

First Course

Please choose one

Soup Du Jour

Classic Caesar Salad

House Salad

Second Course

Please choose one

Turkey Sandwich

*Served on whole wheat toast with roasted turkey, applewood smoked bacon, lettuce and tomato.
Served with hand cut fries.*

Meatball Sub

*Our homemade meatballs topped with provolone, marinara sauce on a French baguette.
Served with hand cut fries.*

Lemon Chicken Rice Bowl

Diced lemon pepper chicken with rice, feta, and spinach.

Tomato, Feta & Spinach Frittata

Fresh spinach, tomato and Feta cheese egg pie. Served with tomato salad.

\$19.99 per person

Please, no substitutions, does not include tax or gratuity.



Restaurant Week Dinner Menu
July 10th— July 19th

First Course

Please choose one

Soup Du Jour

Maryland Crab Soup

Classic Caesar or House Salad

Calamari

Entree Course

Please choose one

Crab Flounder Roll Ups

*Crab and fresh spinach rolled up in flounder filets, with a Beurre Blanc sauce.
Served with rice pilaf and sautéed garlic green beans.*

Chicken Baltimore

*Boneless chicken breast topped with a crab sherry butter sauce.
Served with creamy mashed potatoes and sauteed garlic green beans.*

Salmon Piccata

*Pan seared salmon with lemon butter sauce with capers.
Served with rice pilaf and sauteed garlic green beans.*

Single Broiled Jumbo Lump Crab Cake

*Classic Broiled Eastern Shore perpetration.
Served with hand cut fries and house made coleslaw.*

Dessert Course

Please choose one

*Country Bread Pudding, Creme Anglaise , caramel sauce.
NY style cheese cake, fresh berries and whipped cream garnish*

\$39 per person

Please, no substitutions, does not include tax or gratuity.