

Lunch

Three courses \$28.95

First Course

Watermelon Salad

Refreshing slices of watermelon topped with crispy arugula, thinly sliced red onions, fresh cucumber and crumbled feta cheese. Finished with a drizzle of extra virgin olive oil and fresh lemon juice.

Buffalo Chicken Flat Bread

Crispy toasted flatbread with creamy ranch loaded with tender chicken tossed in Buffalo sauce and melted cheddar cheese.

Heirloom Tomato Burrata Salad

Ripe heirloom tomatoes paired with creamy burrata cheese and fresh basil. Finished with extra virgin olive oil and balsamic glaze.

Second Course

Pappas Lion's Mane Cakes

Local Lion's Mane mushrooms delicately blended with our Pappas famous crab cake recipe for a vegetarian take on a Maryland classic. Served with choice of two sides.

Prime Pork Chop

Eight ounce Primecut pork chop grilled to perfection. Served with garlic mashed potatoes and one side.

Salmon Quinoa

Pan-seared Atlantic salmon served over a bed of fluffy quinoa, finished with warm herb butter. Served with your choice of one side.

Bacon Jam Cheese Burger

A juicy beef burger topped with melted American cheese, bacon jam and sautéed shallots. Served on a brioche bun with lettuce, tomato and side of fries.

Third Course

Homemade Key Lime Crème Brûlée
Pappas Homemade Rice Pudding

Cookies & Cream Ice Cream Sandwich topped with hot fudge and caramel

Dinner

Three courses \$38.95

First Course

Mini Pappas Lion's Mane Cakes

Two mini Pappas Lion's Mane mushroom cakes prepared in the style of Pappas World Famous crab cakes.

Rockfish Bites

Fresh Rockfish hand battered and fried golden brown. Served with a side of boom-boom sauce and mango salsa.

Heirloom Tomato Burrata Salad

Ripe heirloom tomatoes paired with creamy burrata cheese and fresh basil. Finished with extra virgin olive oil and drizzled balsamic glaze.

Second Course

Pappas Famous Crabcake

Six ounces of Oprah's favorite crab cake, served with your choice of two sides.

Pistachio-Crusted Mahi Mahi

Fresh Mahi Mahi Filet coated in a crunchy pistachio crust and perfectly pan fried until golden brown, paired with sautéed baby carrots, broccolini and sliced garlic in butter. Served with one side of your choice.

New York Strip au Poivre

Ten-ounce New York Strip, seasoned and grilled to your preferred temperature, finished with a classic au Poivre sauce made with crackled black peppercorns in a creamy brandy sauce. Served with your choice of two sides.

Asparagus Stuffed Chicken

Juicy chicken breast stuffed with tender asparagus, sliced tomatoes and melted mozzarella cheese. Served with your choice of two sides.

Third Course

Homemade Key Lime Crème Brûlée
Pappas Homemade Rice Pudding
Cookies & Cream Ice Cream Sandwich topped with hot fudge and caramel