



SUMMER RESTAURANT WEEK LUNCH MENU – \$19.99

Appetizers

- Avocado Caprese Balsamic Glaze
- Personal Chick Nachos, Pico, Side Jalapenos
- Crab Soup 1/2 & 1/2
- Cream of Crab
- Maryland Crab
- Side Salad
- Side Caesar

Entrees

- Shrimp Scampi Tacos (3) Lime Crema, Rice, Beans Platter
- Penne Vodka (pink sauce) w/ mushrooms, broccoli & spinach Garlic Stick
- Triple Smash Burger Pesto Aioli, Fresh Mozz w/crab dip fries
- Lamb & Beef Original Overstuffed Gyro, Feta Tzatziki Fries



SUMMER RESTAURANT WEEK DINNER MENU – \$34.99

Appetizers

- Caprese Tower Tomato, Avocado, Fresh Mozz, Basil, Pesto Alfredo Cream
- Crab 1/2 & 1/2 Soup
- Cream of Crab
- Maryland Crab
- Side Caesar Salad
- Side Greek Salad
- Side Garden Salad

Entrees

- RW Chicken Parmigiana Quesadilla, Side of Rice Pilaf w/sweet peppers & sauteed Mushrooms
- RW - Chicken Marsala over Penne Pasta with mushrooms & broccoli, side garlic cream sauteed fresh spinach
- RW Crab Cake Dinner (1) Fries Slaw
- RW Crab Cake Dinner (2) Fries Slaw (+\$15)
- RW Pesto Shrimp & Chicken Carbonara Sauce - Alfredo + Bacon Crumbles, Bread Stick
- RW Seafood Sorrento Crab Cake, 4 Rockfish Bites, Garlic Butter Sauce, Veg Starch (+\$15)

Desserts

- Homemade Rice Pudding with Strawberry Chocolate Sauce
- Homemade Chocolate Chip Nutella Bread Pudding w/Marshmallow Drizzle