

ENJOY RESTAURANT WEEK WITH US, JANUARY 17TH THRU JANUARY 26TH!
ALL ENTRÉES INCLUDE APPETIZER, CHOICE OF VEGETABLE AND DESSERT!

APPETIZERS**Maryland Crab or Cream of Crab Soup**

your choice, served by the cup, homemade with jumbo lump crabmeat

Oyster Stew

fresh oysters steamed in a buttery, savory broth

Caesar Salad

fresh romaine lettuce with croutons, Caesar dressing and shaved Romano cheese

Fresh Beet Salad

fresh red beets served over baby spinach with crumbled goat cheese, yellow raisins and sliced almonds; served with poppy seed dressing

ENTRÉES | 54**Grilled Rib Eye Steak**

a twelve ounce Certified Angus Beef rib eye steak, grilled to your liking

Stuffed Rockfish

rockfish stuffed with jumbo lump crab meat, broiled and topped with imperial sauce

Surf and Turf

6 oz. filet, charbroiled and topped with sautéed mushrooms, served with a 5 oz. New England cold water lobster tail

Seafood Combo

a combo platter of orange roughy, broiled scallops and two jumbo stuffed shrimp

ENTRÉES | 39**Chicken Baltimore**

boneless chicken breast with jumbo lump crab meat, fresh mushrooms and mozzarella cheese in a light cream sauce

Salmon Florentine

fresh North Atlantic salmon broiled in garlic butter and served over fresh baby spinach

Shrimp Spargel

jumbo shrimp stuffed with asparagus, wrapped with mozzarella cheese and puff pastry, baked and served with a creamy dijon sauce

Filet Mignon

6 oz. filet cut from the tenderloin, charbroiled and topped with sautéed mushrooms

Crab Cake

5 oz. all jumbo lump crab cake, your choice broiled or fried

— add a cake +22

DESSERTS**Crème Brulee****Chocolate Cake with Butter Cream****Coconut Cake****Cheesecake****Key Lime Pie****Lemon Meringue Pie**