

Restaurant Week



Summer 2025

\*Dine-In Only

\*No Substitutions Please

## STARTER

### FIRECRACKER SHRIMP

Crunchy fried shrimp tossed in boom boom & sriracha sauce.

### COCONUT CURRY MUSSELS

Steamed mussels simmered in a rich coconut curry with tomato, butter, and fresh cilantro.

### BERRY BURRATA SALAD

Fresh spring mix topped with creamy burrata, a medley of ripe blackberries, raspberries, and blueberries, finished with a vibrant raspberry vinaigrette.

**PAPPAS**  
RESTAURANT & SPORTS BAR

Lunch Menu  
11 AM TO 3:45 PM

## MAIN COURSE

### PAPPAS' FAMOUS 5 OZ. CRAB CAKE

A 5 ounce version of our signature jumbo lump crab cake. Served with your choice of two sides.

### STUFFED BELL PEPPERS

Two bell peppers filled with a savory mix of ground beef, onions, garlic, tomatoes, and rice, topped with melted mozzarella. Served with your choice of one side.

### STUFFED CHICKEN BREAST

Chicken breast filled with spinach, sun-dried tomatoes, goat cheese, and prosciutto, finished with a rich sherry sauce. Served with your choice of one side.

### RAINBOW TROUT & SHRIMP

Fresh rainbow trout and shrimp pan-seared to perfection, served with asparagus and topped with a savory sun-dried tomato sauce.

## DESSERT

### PAPPAS HOMEMADE RICE PUDDING

Topped with whipped cream and cinnamon. Made fresh daily!

### FENWICK SAMPLER

A delightful assortment of fresh petite finger pastries from Fenwick Bakery, crafted locally for a perfect sweet treat!

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## STARTER

### SALMON CAKES

House-made salmon cakes served over a fresh spring mix with peppers, cucumbers, olives, red onions, and walnuts, drizzled with a zesty cilantro dressing.

### COCONUT CURRY MUSSELS

Steamed mussels simmered in a rich coconut curry with tomato, butter, and fresh cilantro.

### SPRING BURRATA GREMOLATA

Creamy burrata paired with tender asparagus, topped with a bright gremolata of lemon zest, parsley, garlic, and olive oil.

**PAPPAS**  
RESTAURANT & SPORTS BAR

Dinner Menu

4 PM TO CLOSE

## MAIN COURSE

### PAPPAS' FAMOUS 8 OZ. CRAB CAKE

8 ounces of our signature jumbo lump crab cake. Served with your choice of two sides.

### HERB-CRUSTED HALIBUT

Panko and herb-crusted halibut, oven-roasted and served over tender broccolini with a savory sun-dried tomato sauce.

### STUFFED LAMB CHOPS

Three tender lamb chops grilled to your liking and overstuffed with creamy crab imperial. Finished with a garlic lemon butter sauce. Served with your choice of one side.

### LOBSTER RAVIOLI

Lobster-filled ravioli tossed in a delicate lemon cream sauce. Served with garlic bread and a fresh garden salad.

## DESSERT

### PAPPAS HOMEMADE RICE PUDDING

Topped with whipped cream and cinnamon. Made fresh daily!

### FENWICK SAMPLER

A delightful assortment of fresh petite finger pastries from Fenwick Bakery, crafted locally for a perfect sweet treat!