



Lunch



Three courses \$28.26

First Course

Arugula Cranberry Salad

Arugula and cranberries tossed in house made ranch dressing finished with parmesan cheese.

Fried Sampler

Jalapeno poppers, onion rings and zucchini sticks served with a side of marinara.

Brie Cheese

Baked Brie Cheese, served with toasted baguette, blue berries, strawberries and lightly topped with apple cider vinaigrette.

Artichoke Dip

Creamy artichoke dip baked until golden brown served with carrots and celery sticks.

Second Course

Crab Melt

Six ounce Pappas famous crabcake served on a toasted English muffin, topped with melted cheddar cheese and served with a side of French fries.

Veal Parmigiana Sandwich

Crispy breaded veal cutlet smothered in house-made marinara sauce and melted mozzarella cheese, served on a toasted ciabatta roll and a side of French fries.

Calves Liver & Onions

Tender calves liver pan fried to perfection. Served with sautéed bacon and onions and your choice of two sides.

Chicken Baltimore

Juicy pan-fried chicken breast topped with mounds of jumbo lump crab, smothered in cheddar cheese, finished with a touch of cream sauce and a side of your choice.

Third Course

Homemade Passion fruit Crème Brûlée

Pappas Homemade Rice Pudding

Warm Apple Caramel Galette à la Mode

Rustic, single-crust pastry folded casually over apple filling.



Dinner



Three courses \$39.26

First Course

Grilled Caesar Salad

Grilled romaine lettuce topped with fresh parmesan cheese, croutons and drizzled with Caesar dressing.

Rockfish Bites

Fresh Rockfish hand battered, fried golden brown, served with a side of boom-boom sauce.

Brie Cheese

Baked Brie Cheese, served with toasted baguette, blue berries, strawberries and lightly topped with apple cider vinaigrette.

Oysters Rockefeller

Fresh Bay oysters baked with creamy spinach, white wine and mixed cheeses.

Second Course

Pappas Famous Crabcake

World famous eight ounce crabcake served with choice of two sides.

Greek Delight

Two double cuts of grilled lamb chops, spinach pie and cheese pie served with Greek cucumber salad and one side.

Flounder and Crabmeat Francaise

Fresh nine ounce flounder filet, pan fried with our finest colossal lump crabmeat in a white wine, lemon butter sauce, served with your choice of two sides.

Sweet & Sour Pork Chop

Twelve ounce Prime cut pork chop grilled to perfection in a delicate sweet and sour sauce, shitake mushrooms and capers, served with garlic mashed potatoes and one side.

Third Course

Homemade Passion fruit Crème Brûlée

Pappas Homemade Rice Pudding

Warm Apple Caramel Galette à la Mode

Rustic, single-crust pastry folded casually over apple filling