

ENJOY RESTAURANT WEEK WITH US, JANUARY 16TH THRU JANUARY 25TH!
ALL ENTRÉES INCLUDE APPETIZER, CHOICE OF VEGETABLE AND DESSERT!

APPETIZERS

Maryland Crab or Cream of Crab Soup

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

Oyster Stew

fresh oysters steamed in a buttery, savory broth; served by the cup

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 | 56

Grilled New York Strip

a twelve ounce Certified Angus Beef center cut New York strip steak grilled and topped with an herb butter

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

Lobster and Shrimp Newburg

a cold water lobster tail with two jumbo shrimp, baked and topped with a sherry cream sauce; served with garlic toast

ENTRÉES | 39

Salmon and Shrimp Champagne

fresh North Atlantic salmon filet and 2 jumbo shrimp, broiled in butter and lemon, topped with champagne sauce

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

DESSERTS

Crème Brulee

Chocolate Cake with Butter Cream

Lemon Meringue Pie

Cheesecake

Key Lime Pie

Coconut Cake