

ENJOY RESTAURANT WEEK WITH US, JANUARY 12TH THRU JANUARY 21ST!
ALL ENTRÉES INCLUDE APPETIZER, CHOICE OF VEGETABLE AND DESSERT!

APPETIZERS

Maryland Crab Soup

by the cup, homemade with jumbo lump crabmeat

Shrimp Cocktail

jumbo shrimp steamed with Old Bay, served with cocktail sauce

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 | \$ 50

Prime Rib

a robust cut, roasted in house, served with au jus

Seafood Marigot

orange roughy, jumbo shrimp, sea scallops and jumbo lump crab meat baked in a ramekin

Surf and Turf

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

Stuffed Rockfish

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

ENTRÉES | \$ 36

Bourbon Salmon

fresh North Atlantic salmon broiled, lacquered with a Jack Daniel's bourbon 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

Chicken Baltimore

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

DESSERTS

Crème Brulee

Chocolate Cake with Butter Cream

Coconut Cake

Cheesecake

Key Lime Pie

Lemon Meringue Pie

A gratuity of 20% will be added to parties of 6 or more

Enjoy ½ priced bottles of wine on Monday, Tuesday and Wednesday