

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

## APPETIZERS

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### **Maryland Crab Soup**

by the cup, homemade with jumbo lump crabmeat

### **Mozzarella and Tomato**

vine ripened tomato, fresh mozzarella cheese and fresh basil, drizzled with olive oil, salt and pepper

### **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 | 52

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### **Prime Rib**

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

### **Surf and Turf**

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

### **Crab Imperial**

all jumbo lump crab meat blended with our mix, baked and topped with imperial sauce

### **Stuffed Halibut**

fresh filet of halibut stuffed with jumbo lump crab meat, broiled and topped with imperial sauce

## ENTRÉES | 38

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### **Lobster Roll**

fresh Maine lobster shucked in house, lightly blended with celery, lemon and mayonnaise; served on a toasted buttered split top roll

### **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  
— add a cake +22

## DESSERTS

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### **Crème Brulee**

### **Chocolate Cake with Butter Cream**

### **Coconut Cake**

### **Cheesecake**

### **Key Lime Pie**

### **Lemon Meringue Pie**