



RESTAURANT WEEK 2024 TURES OF

TWO COURSES \$31

THREE COURSES \$40

FIRST COURSE



COCONUT SHRIMP

Coconut breaded fried shrimp served with chipotle aioli

BANG BANG CAULIFLOWER

Crispy cauliflower in tangy bang bang sauce topped with scallions and toasted sesame seeds

ARUGULA SALAD WITH AVOCADO

Arugula, tomato wedges, red onion and avocado drizzled with a balsamic glaze

SECOND COURSE



BALTIMORE CLUB

Kooper's crab cake topped with shrimp salad, bacon, lettuce, tomato and remoulade on white toast. Served with Old Bay chips

SOFT SHELL CRAB SAMMY

Fried soft shell crab with remoulade, bacon, lettuce, tomato and avocado on white toast. Served with Old Bay chips

CHICKEN ALFREDO

Linguini tossed in our homemade alfredo sauce and topped with grilled chicken

STEAK FRITES

Flank steak with crispy golden french fries paired with a garlic aioli

THIRD COURSE

- CONTRACTOR OF THE PARTY OF TH

FLOURLESS CHOCOLATE CAKE
CHURROS



