



~ RESTAURANT WEEK ~

Lunch Menu \$25

Appetizer Course

(Choice of one)

~ Maryland Crab Soup – Crab, Clam & Corn Chowder – Seafood Gumbo ~

~ Caesar Salad – House Salad – Pear Pecan Salad ~

Entree Course

(Choice of one)

Shrimp Salad Sandwich (gf option)

Fresh Shrimp, Arugula,
Sliced Tomato on a Toasted Brioche Roll

Atlantic Fish Tacos (3)

Served with Cilantro Lime Slaw, choice of
Chilean Sea Bass or Blackened Rockfish

Charcuterie Grilled Cheese

Fresh Mozzarella, Prosciutto, Fig Jam, Pickled
Red Onion, Arugula, and Blackberry Balsamic
Glaze, served on Artisan Sourdough Bread

Bistro Steak Sandwich (gf option)

Sliced Steak, Caramelized Onions,
Roasted Roma Tomatoes, Arugula, Steak Sauce on
Toasted Brioche Roll

Crab Cake Sandwich +\$12 (gf option)

Broiled Jumbo Lump Crab Cake on Toasted Brioche Roll
with Arugula, Sliced Tomato & Whole Grain Mustard Tartar

Dessert Course

(Choice of one)

Key Lime Pie

Apple Cinnamon Bread Pudding

Chocolate Creme Brûlée

Add on Wine \$10/glass

Cavino Pandora White, Greece
15% Sauvignon Black, 85% Roditis

Alpataco Pinot Noir
Patagonia, Argentina

King Estate Pinot Gris
Willamette Valley, Oregon

Daou Bodyguard Red Blend
Paso Robles, California

Lunch Menu available 11:30am–4pm
Jan. 16th–25th~Dine In Only



~ RESTAURANT WEEK ~

Dinner Menu \$45

Appetizer Course

(Choice of one)

- ~ Maryland Crab Soup – Crab, Clam & Corn Chowder – Seafood Gumbo –
- ~ Caesar Salad – House Salad – Pear Pecan Salad –

Entree Course

(Choice of one)

Braised Short Rib (gf option)

Red Wine Braised Short Rib over Mashed Sweet Potatoes with Roasted Carnival Cauliflower and Leeks, topped with Fried Leeks and Demi Glaze

Single Crab Cake (gf option)

Broiled Jumbo Lump Crab Cake served with Mashed Potatoes, Green Beans and Whole Grain Mustard Tartar Sauce

Seared Scallops (gf)

Seared Sashimi Grade Hokkaido Scallops, French Lentils with Mirepoix and Greens served in an Ancho Chile Tomato Broth, topped with an Italian Salsa

Chilean Sea Bass Fish & Chips

Beer Battered Chilean Sea Bass, French Fries and Slaw

Mushroom Risotto

Creamy Mushroom Risotto with Shaved Parmesan, Exotic Mushrooms and Truffle Oil

Dessert Course

(Choice of one)

Key Lime Pie

Apple Cinnamon Bread Pudding

Chocolate Creme Brûlée

Add on Wine \$10/glass

Cavino Pandora White, Greece
15% Sauvignon Black, 85% Roditis

Alpataco Pinot Noir
Patagonia, Argentina

King Estate Pinot Gris
Willamette Valley, Oregon

Daou Bodyguard Red Blend
Paso Robles, California

**Dinner Menu available all day
Jan. 16th–25th ~ Dine In Only**