



RESTAURANT WEEK 2019

Four-Course Dinner \$35.19

First Course

MARYLAND CRAB SOUP

Tomato based soup with fresh vegetables and crab meat

Second Course

MOZZARELLA CAPRESE

Fresh mozzarella, ripe tomato, basil, EVOO, drizzled with a balsamic glaze

YUCATAN SHRIMP

Shrimp sautéed in a chili-lime butter and caramelized pineapple sauce, served with fresh jalapeños deglazed in tequila

ASIAN FRIED BRUSSEL SPROUTS

Crispy pork, honey, sriracha, soy, garlic and ginger

Third Course

FAMOUS DOUBLE CRAB CAKES (2)

Our Colossal Jumbo Lump Crab Cakes, broiled or fried, served with baked potato

FIERY CRAB NEW YORK

12 oz. New York strip steak topped with jumbo lump crab meat and sautéed mushrooms in a cream cheese jalapeño sauce with cheddar and smoked Gouda, over garlic smashed potatoes

MEDITERRANEAN ROCK FISH

Fresh, local Rockfish fillet pan seared with jumbo shrimp, Greek herbs, roasted cherry tomatoes, over grilled asparagus and spinach with feta

SEAFOOD IMPERIAL

Sautéed shrimp, scallops and jumbo lump crab meat topped with our Award Winning imperial sauce, served with baked potato

SEAFOOD CARNIVAL

1/2 Maine lobster sautéed with shrimp, scallops, mussels and clams in a creamy rosé sauce over fettucine, served with garlic bread

Dessert

DEVIL'S FUDGE CAKE

4 layers of homemade, milk chocolate

CANNOLI

Traditional homemade cannoli

Price does not include tax and gratuity. Promotional coupons and other offers cannot be used with Restaurant Week Menu. No plate sharing.