



# PACKAGES

for parties of 15+





# DINNER PACKAGE 1

\$45 per person w/out tax or gratuity

## 1st Course- Choose one

### Salad:

Asian Chopped, Caesar, House, Greek, Fall

## 2nd Course- Starters

Calamari

Italian Meatballs

Clams Casino

## 3rd Course- Choice of 3 entrees

### Honey Miso Salmon

Asian Brussel Sprouts, crispy bacon, Sriracha aioli

### Full Rack of Ribs

Fries & coleslaw

### Tuscan Chicken Pasta

Sundried tomato cream sauce, linguine

### Moroccan Chicken Tagine

Boneless half chicken, roasted carrots, rice pilaf,  
harissa tomato reduction

### Butternut Squash Gnocchi

Brown butter sage, brussel sprouts, oyster mushrooms,  
pomegranate

## 4th Course- Dessert

Smith Island or Strawberry Shortcake

18% auto gratuity will be added automatically







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# DINNER PACKAGE 2

\$55 per person w/out tax

## 1st Course- Choose one

**Salad:** Asian Chopped, Caesar, House, Greek, Fall

## 2nd Course- Starters

Crab Dip

Bam Bam Shrimp

Calamari

## 3rd Course- Choice of 3 entrees

### Single Crab Cake Platter

Served with French fries & coleslaw

### Chicken Chesapeake

Topped with jumbo lump crab meat & finished with signature imperial sauce, potatoes bravas, asparagus & roasted carrots

### Tuscan Shrimp Pasta

Sundried tomato cream sauce, linguine

### Moroccan Chicken Tagine

Boneless half chicken, roasted carrots, rice pilaf, harissa tomato reduction

### Red Wine Braised Short Rib

Whipped potatoes, crispy brussel sprouts, red wine demi-glace, grated horseradish

### Mac & Crab

Aged cheddar mornay sauce topped with petite fried crab cakes, Old Bay

### Flounder Almondine

Sauteed green beans, roasted potatoes, brown butter lemon caper sauce

## 4th Course- Dessert

Smith Island or Strawberry Shortcake



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# DINNER PACKAGE 3

\$70 per person w/out tax

## 1st Course- Choose one

**Salad:** Asian Chopped, Caesar, House, Greek, Fall

## 2nd Course- Soup- Choose one

Maryland Crab soup OR Cream of Crab Soup

## 3rd Course- Starters

Oysters Rockefeller, Stuffed Mushroom Caps, Calamari

## 4th Course- Choice of 3 entrees

### Stuffed Shrimp

3 jumbo shrimp, butter-fried, seasoned and stuffed with our signature jumbo lump crab meat, potatoes bravas, asparagus & roasted carrots

### Prime Rib

Cooked to your liking and served with demi-glace

### Stuffed Flounder Imperial

Flounder topped with jumbo lump crab imperial

### Steak & Cake

14oz. New York Strip Steak with our Signature jumbo lump crab cake, red wine demi-glace

### Lamb Chops & Cake

Finished with lemon oregano vinaigrette and paired with our signature jumbo lump crab cake

### Steak & Jumbo Prawns

14oz. Ribeye, chimichurri, red wine demi-glace

### Seafood Paella

Grouper, jumbo prawn, scallops, mussels, peas, baby tomato, saffron rice, fennel lobster broth

### Broiled or Fried Trio

Jumbo shrimp, scallops & our jumbo lump crab cake, potatoes bravas & zucchini

## 5th Course- Dessert

Smith Island or Strawberry Shortcake







18% auto gratuity will be added automatically

# LUNCH PACKAGE 1

\$25 per person w/out tax | Mon-Fri, 11-3

## 1st Course- Choose one

**Salad:** Asian Chopped, Caesar, House, Greek, Fall

**Upgrade:** Cream of Crab OR Maryland Crab

## 2nd Course- Choice of 3 entrees

### Jumbo Fried Shrimp

6 fried jumbo shrimp, served with French fries

### Tuscan Chicken Pasta

Sundried tomato cream sauce, linguine

### Double Smash Burger

American cheese, dill pickle, shredded lettuce, diced onion & fancy sauce, served with French fries

### Butternut Squash Gnocchi

Brown butter sage, brussel sprouts, oyster mushrooms, pomegranate

### Hot Honey Old Bay Chicken Sandwich

Old Bay aioli, bread & butter pickles, baby arugula, served with French fries

### Prime Rib French Dip

Caramelized onions, greyer cheese, tiger sauce, au jus, served with French fries

## 3rd Course- Dessert

Smith Island or Strawberry Shortcake



18% auto gratuity will be added automatically

# LUNCH PACKAGE 2

\$35 per person w/out tax | Mon-Fri, 11-3

## 1st Course- soup or salad

**Salad:** Asian Chopped, Caesar, House, Greek, Fall

**Upgrade:** Cream of Crab OR Maryland Crab

## 2nd Course- Choice of 3 entrees

### Single Crab Cake Platter

Served with Old Bay Beach Fries & Coleslaw

### Broiled Salmon Filet

Served with roasted potatoes, asparagus & roasted carrots

### Broiled Flounder

Served with roasted potatoes, asparagus & roasted carrots

### Broiled Grouper

Served with roasted potatoes, asparagus & roasted carrots

### Red Wine Braised Short Rib

Whipped potatoes, crispy brussel sprouts, red wine demi-glace, grated horseradish

### Mac & Crab

Aged cheddar mornay sauce topped with petite fried crab cakes, Old Bay

### Seafood Fra Diavlo

Shrimp, calamari, mussels, scallops, bucatini pasta, fennel, parmesan

### Seafood Tuscan Pasta

Crab Meat, Scallops & Shrimp, Sundried tomato cream sauce, linguine, parmesan

### Moroccan Chicken Tagine

Boneless half chicken, roasted carrots, rice pilaf, harissa tomato reduction

## 3rd Course- Dessert

Smith Island or Strawberry Shortcake







# LUNCH PACKAGE 3

\$45 per person w/out tax | Mon-Fri, 11-3

## 1st Course- soup or salad

**Salad:** Asian Chopped, Caesar, House, Greek, Fall

**Upgrade:** Cream of Crab, Maryland Crab

## 2nd Course- Starters

Crab Dip, Bam Bam Shrimp, Calamari

## 3rd Course- Choice of 3 entrees

### Single Crab Cake Platter

Served with Old Bay Beach Fries & Coleslaw

### Broiled Salmon Filet

Served with roasted potatoes, asparagus & roasted carrots

### Broiled Flounder

Served with roasted potatoes, asparagus & roasted carrots

### Broiled Grouper

Served with roasted potatoes, asparagus & roasted carrots

### Red Wine Braised Short Rib

Whipped potatoes, crispy brussel sprouts, red wine demi-glace, grated horseradish

### Mac & Crab

Aged cheddar mornay sauce topped with petite fried crab cakes, Old Bay

### Seafood Fra Diavlo

Shrimp, calamari, mussels, scallops, bucatini pasta, fennel, parmesan

### Seafood Tuscan Pasta

Crab Meat, Scallops & Shrimp, Sundried tomato cream sauce, linguine, parmesan

### Moroccan Chicken Tagine

Boneless half chicken, roasted carrots, rice pilaf, harissa tomato reduction

### Stuffed Shrimp

3 jumbo shrimp butter-fried, seasoned & stuffed with our signature jumbo lump crab meat, potatoes bravas, asparagus & roasted carrots

## 4th Course- Dessert

Smith Island or Strawberry Shortcake

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## Important Info

- We require a deposit for groups of 15+, Amount varies based on number of guests
- You must have your entire party here within 10 minutes of your reservation time to be seated or risk forfeiting your deposit.
- If you must cancel or modify your reservation it must be done within 24 hours of the date and time requested.
- The deposit will be applied to the balance of your parties check
- We do not provide separate checks.
- We do not allow balloons in the restaurant

Call to inquire at 410-686-1188  
18% auto gratuity will be added automatically

