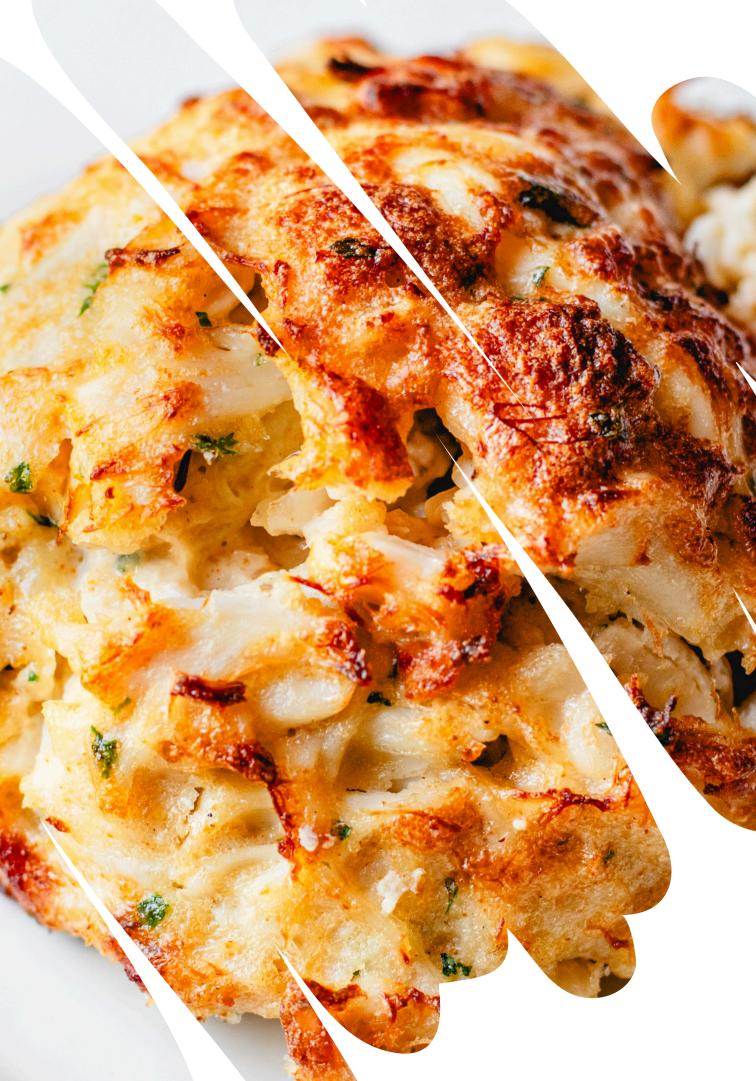


# **PACKAGES** for parties of 15+



# **DINNER PACKAGE 1** \$45 per person w/out tax or gratuity

#### 1st Course- Choose one Salad:

Fall, Caesar, House, Greek, Poached Pear & Burrata

#### 2nd Course- Starters

Calamari Crispy Eggplant Clams Casino

#### 3nd Course- Choice of 3 entrees

#### Bourbon Honey Glazed Salmon

Roasted baby potatoes, sauteed shaved brussel sprouts, purple cabbage, bacon vinaigrette, pomegranate reduction

**Full Rack of Ribs** Fries & coleslaw

#### Fra Diavolo Marinara Pasta

Bucatini, spicy red pepper tomato sauce, basil Available with or without Chicken

#### Honey Lemon Half Chicken Honey, lemon & thyme marinated chicken, roasted baby potatoes & zucchini

#### Chicken Fettuccine Alfredo

Butter parmesan cream sauce and topped with chicken

#### **Cornmeal Blue Catfish** Apple butter, slow cooked collard greens, housemade gnocchi, creole cream sauce

#### 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: Fall, Caesar, House, Greek, Poached Pear & Burrata

#### **2nd Course- Starters**

Crab Dip Bam Bam Shrimp Calamari

#### 3nd Course- Choice of 3 entrees

#### Single Crab Cake Platter

Served with French fries

#### Chicken Chesapeake

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

#### Shrimp Fra Diavolo Marinara Pasta

Bucatini, spicy red pepper tomato sauce, basil

#### Honey Lemon Half Chicken

Honey, lemon & thyme marinated chicken, roasted baby potatoes & zucchini

#### **Red Wine Braised Short Rib**

Crispy onions, mashed potatoes & honey glazed carrots, slow cooked collard greens

#### Gnocchi & Crab

Jumbo lump crab meat, wild mushrooms & bacon cream sauce with truffle oil & crispy bacon

#### Shrimp Scampi

Bucatini, baby tomatoes, lemon garlic wine sauce, herb bread crumbs, parmesan

#### 4th Course- Dessert

## 18% auto gratuity will be added automatically DINNER PACKAGE 3 \$70 per person w/out tax

#### 1st Course- Choose one

Salad: Fall, Caesar, House, Greek, Poached Pear & Burrata

#### 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-flied, seasoned and stuffed with our signature jumbo lump crab meat, potatoes bravas, broccolini & roasted carrots

#### N.Y. Strip

Served with potato gratin, broccolini, red wine demi-glace, maitre d'herb butter

#### Champagne Crab Rockfish

Topped with crab cake, rice pilaf, slow cooked collard greens & honey roasted carrots, lemon champagne sauce

#### 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 & Shrimp Scampi

14oz. N.Y. Strip, chimichurri & shrimp scampi

#### Seafood Paella

Rockfish, 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**



# **CUSTOM PACKAGE**

# Pick any menu items & create your menu | Mon-Fri Lunch Hours 11am till 3pm | Dinner Hours 3pm till Close

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





## 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: Fall, Caesar, House, Greek, Poached Pear & Burrata Upgrade: Cream of Crab OR Maryland Crab

#### 2nd Course- Choice of 3 entrees Jumbo Fried Shrimp

6 fried jumbo shrimp, served with French fries

#### Fra Diavolo Marinara Pasta

Bucatini, spicy red pepper tomato sauce, basil Available with or without Chicken

#### Double Smash Burger

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

#### **Fettuccine Alfredo**

Butter parmesan cream sauce Available with or without Chicken

#### **Maryland Chicken Sandwich** Fried chicken, crab dip, served with French fries

Shrimp Salad Sandwich

Old Bay poached shrimp

#### Wild Mushroom Gnocchi

Wild mushrooms & bacon cream sauce with truffle oil & crispy bacon Available with or without chicken

#### **3rd Course- Dessert**

## 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, Poached Pear & Burrata **Upgrade:** Cream of Crab OR Maryland Crab

#### 2nd Course- Choice of 3 entrees

Single Crab Cake Platter Served with French fries

**Broiled Salmon Filet** Served with roasted potatoes, broccolini & roasted carrots

**Broiled Flounder** Served with roasted potatoes, broccolini & roasted carrots

**Broiled Rockfish** Served with roasted potatoes, broccolini & roasted carrots

**Red Wine Braised Short Rib** Crispy onions, mashed potatoes, honey glazed carrots, slow cooked collard greens

**Gnocchi & Crab** Jumbo lump crab meat, wild mushrooms and bacon, cream sauce with truffle oil & bacon

**Shrimp Scampi** Bucatini, baby tomatoes, lemon garlic white wine sauce, herb bread crumbs, parmesan

Seafood Fra Diavolo Marinara Pasta Crab Meat, Scallops & Shrimp, spicy pepper tomato sauce, basil

**Seafood Club** Signature crab cake, shrimp salad & BLT, served with French fries

**Seafood Alfredo** Butter parmesan cream sauce topped with crab meat, scallops and shrimp

#### **3rd Course- Dessert**





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

#### 1st Course- soup or salad

Salad: Fall, Caesar, House, Greek, Poached Pear & Burrata Upgrade: Cream of Crab, Maryland Crab

#### **2nd Course- Starters**

Crab Dip, Bam Bam Shrimp, Calamari

#### **3nd Course- Choice of 3 entrees**

Single Crab Cake Platter

Served with French fries

#### **Broiled Salmon Filet**

Served with roasted potatoes, broccolini & roasted carrots

#### **Broiled Flounder**

Served with roasted potatoes, broccolini & roasted carrots

#### **Broiled Rockfish**

Served with roasted potatoes, broccolini & roasted carrots

#### **Red Wine Braised Short Rib**

Crispy onions, mashed potatoes & honey glazed carrots, slow cooked collard green

#### Gnocchi & Crab

Jumbo lump crab meat, wild mushrooms & bacon cream sauce with truffle oil & crispy bacon

#### Seafood Fettuccine Alfredo

Crab meat, scallops & shrimp, butter parmesan cream sauce

#### Seafood Fra Diavolo Marinara Pasta

Crab Meat, Scallops & Shrimp, spicy red pepper tomato sauce, basil

#### Lobster Tempura Burrito

Tempura lobster & shrimp, Asian slaw, avocado, crispy jalapeno in a cheese crust wrap, house spicy aioli

#### Stuffed Shrimp

2 jumbo shrimp butter-flied, seasoned & stuffed with our signature jumbo lump crab meat, potatoes bravas, broccolini & roasted carrots

#### **4th Course- Dessert**

# PACKAGES Important Info

- We require a deposit for groups of 20+, Amount varies based on number of guests for dinner hours (3pm till close)
- 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



