

RESTAURANT WEEK

FOUR COURSE DINNER MENU

\$45 PER PERSON

FIRST COURSE

Choice of:

CAESAR SALAD

Tossed romaine hearts, herb croutons, shaved Parmesan, house Caesar

SUMMER

Couscous, baby tomatoes, red onion, cucumber, arugula, basil, orange supreme, feta, Kalamata olives, Greek vinaigrette

ICEBERG WEDGE

Avocado, bacon, baby tomato, house ranch, pickled red onion, balsamic drizzle

MARYLAND CRAB SOUP

Tomato based, veggies & sweet crab meat
Upgrade: Cream of Crab or Half & Half \$1

SECOND COURSE

Choice of:

FALAFEL

Falafel, Tzatziki, baby tomato, cucumber, red onion and hot honey

MEXICAN SHRIMP CEVICHE

Diced cucumbers, red onion, avocado, tomato, jalapeno, lime, crispy tortilla strips

CRAFT COCKTAILS

CABARET COOLER 10

Floral Gin | Strawberry | Citrus | Soda

COTTON CANDY COCO 10

Tropical Rum | Lemon-Lime | Cotton Candy

THIRD COURSE

Choice of:

FAMOUS COLOSSAL JUMBO LUMP CRAB CAKE COMBO

Choice of: (3) Jumbo fried shrimp or half rack of ribs | Served with grilled asparagus, potatoes bravas, cocktail sauce & lemon

MEDITERRANEAN SWORDFISH & SHRIMP

(3) Grilled shrimp, couscous, green pepper, red onion, roasted tomato, tzatziki, Greek lemon vinaigrette

FILET OSCAR

5oz. Filet, (2) scallops, whipped potatoes, grilled asparagus, jumbo lump crab meat and bearnaise sauce

SEAFOOD RASTA PASTA

Shrimp, scallops, crab meat, peppers, onions, fettuccine, served with a creamy jerk sauce and topped with parmesan cheese

HONEY JERK LAMB CHOP

(4) Jerk glazed lamb chops, corn succotash, baby potatoes, drizzled honey jerk sauce

DESSERT COURSE

Choice of:

TIRAMISU

A creamy Italian dessert with espresso-soaked ladyfingers, mascarpone, and cocoa

CLASSIC CANNOLI

Dipped in semi-sweet mini chocolate chips & dusted with powdered sugar

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness | Price does not include tax and gratuity. Promotional coupons and other offers cannot be used with Restaurant Week Menu. No plate sharing.