

RESTAURANT WEEK

THREE COURSE LUNCH MENU

\$25 PER PERSON

Available 11am-3pm

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

WEDGE SALAD

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

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

SECOND COURSE

Upgrade to fries \$1 | Choice of:

CRAB CAKE SANDWICH (5oz.)

Our secret family recipe using only the finest jumbo lump crab meat, served broiled or fried, with Old Bay aioli, bib lettuce, tomato with housemade chips

TUNA POKE BOWL

Tuna, pineapple salsa, cucumber, avocado, jalapeno, spicy aioli, pickled red onion, pickled ginger, sesame soy vinaigrette, yuzu sauce and sushi rice

SEAFOOD TACO BOWL

Tossed chopped romaine, shrimp, crab meat, baby tomatoes, pickled red onions, cucumber, corn, guacamole, chipotle vinaigrette, in a crispy tortilla bowl

DUO GYROS

Two mini gyros—one chicken, one lamb—with tomatoes, onions, romaine, tzatziki and fries in pita, served with house-made chips.

CRAFT COCKTAILS

CABARET COOLER 10

Floral Gin | Strawberry | Citrus | Soda

COTTON CANDY COCO 10

Tropical Rum | Lemon-Lime | Cotton Candy



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.