



RESTAURANT WEEK THREE COURSE LUNCH MENU 25.21 PER PERSON

Available 11am-3pm

FIRST COURSE

MARYLAND CRAB SOUP

A Maryland Staple! Tomato based soup with fresh vegetables and crab meat

SECOND COURSE

CRABBY TACOS

Soft tacos (3) featuring Our Signature Fried Crab Balls, Creamy Crab Dip, Fresh Pico de Gallo. Served with a side of Tri-Colored Tortilla Chips!

MIGNON BLT

Sliced filet mignon, bacon, lettuce, tomato, mayo and melted jack cheese on housemade Ciabatta bread, served with French Fries

CRABBY CHEESESTEAK

Sliced rib eye steak sauteed with onions, peppers, and our famous crab dip with mixed cheeses, served with french fries

🔚 AUTHENTIC GYRO GREEK SALAD 🔚

Chopped iceberg, tomato, cucumber, red onion, kalamata olives, pepperoncinis, feta cheese, stuffed grape leaves and anchovies, topped with authentic gyro meat, served with our housemade Greek dressing & pita bread

MARYLAND BURGER

Topped with fresh jumbo lump crab meat and provolone cheese, finished with our signature imperial sauce on a split top roll

DESSERT

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.



RESTAURANT WEEK FOUR COURSE DINNER ME **45.21 PER PERSON**

FIRST COURSE

MARYLAND CRAB SOUP

A Maryland Staple! Tomato based soup with fresh vegetables and crab meat

SECOND COURSE **AUTHENTIC GREEK SALAD**

Mixed greens, layered with feta cheese, kalamata olives, cucumber, red onion, tomato, pepperoncinis and mixed peppers, served with our Famous House Greek Dressing

CAESAR SALAD

Crisp romaine lettuce, parmesan cheese & croutons tossed in our creamy Caesar dressing

THIRD COURSE



FAMOUS COLOSSAL CRAB CAKE & JUMBO SHRIMP

Award Winning! Colossal jumbo lump cake using our family's secret recipe paired with three jumbo shrimp, fried to a golden brown served with a baked potato

FAMOUS COLOSSAL CRAB CAKE & GREEK LAMB CHOPS

Baby lamb chops seasoned with Greek herbs and grilled to perfection accompanied by our Award Winning colossal jumbo lump cake using our family's secret recipe, served with a baked potato

SEAFOOD LOVER'S LOBSTER PASTA

Lobster tail, sea scallops, jumbo shrimp & calamari sauteed in EVOO with mussels, cherrystone clams, & jumbo lump crab meat, finished in a "Pink" Rose Cream sauce with linguine & topped with parmesan cheese

IMPERIAL SURF & TURF

16oz. Classic NY Strip steak, lean and rich in flavor, topped with our famous jumbo lump crab meat and finished with our signature imperial sauce. Served with a baked potato

POTATO CRUSTED SALMON with SHRIMP & SCALLOPS

Fresh Atlantic salmon wrapped in shredded Idaho potatoes, pan-seared & finished in a zesty scampi sauce, topped with jumbo shrimp & diver scallops over sauteed spinach.

TRADITIONAL I DE CANNOLI

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