

NEW YEARS

& WEEKEND SPECIALS

FIRST COURSE

**MARYLAND CRAB SOUP OR
SOUP OF THE DAY**

SECOND COURSE

HOUSE SALAD

MAIN COURSE

**SURF & TURF "EC DINER STYLE"
45.99**

Two 5oz. Lobster Tails paired with a 12oz. NY Strip

CHICKEN POT PIE 18.99

Flakey Crust, Creamy Sauce with a Hearty Mix of Vegetables and Chicken

SEAFOOD POT PIE 28.99

Shrimp, Scallops, & Jumbo Lump Crab Meat cooked in a Flakey Crust, Creamy Sauce with a Hearty Mix of Vegetables.

JEWELS OF THE SEA 45.99

5oz. Lobster Tail, Our Signature Jumbo Lump Crab Cakes, Broiled Jumbo Shrimp and Scallops broiled to perfection.

SEAFOOD DIABLO 26.99

Jumbo Shrimp, Diver Scallops, Clams, Mussels & Jumbo Crab Meat sauteed in a Spicy Marinara Sauce with Italian Herbs over Linguini. Served with Garlic Bread.

RIBEYE SCAMPI COMBO 37.99

14oz. Ribeye Steak pan seared to your liking with Thyme & Butter topped with Creamy Scampi Garlic Shrimp. Served with Baked Potato.

CHICKEN MAMA MIA 22.99

Sauteed Chicken Breast topped with Fresh Spinach, Sliced Tomato and Melted Mozzarella Cheese sauteed in a Pink Vodka Sauce with Penne Pasta.

CHESAPEAKE CRAB ALFREDO 27.99

Fettuccini Alfredo topped with a 5oz. Jumbo Lump Crab Cake surrounded by Prince Edward Island Mussels.

DESSERT COURSE

TRADITIONAL HOMEMADE CANNOLI

APPETIZER

ATHENIAN LAMB CHOPS 18.99

Three lamb chops topped with feta cheese, drizzled with balsamic glaze over toasted baguette

STUFFED MUSHROOM CAPS 18.99

Four Mushrooms stuffed with Signature Jumbo Lump Crab Imperial

CRAFT COCKTAILS

PEARY NEW YEAR 7.99

Tito's Vodka, Spiced pear spirit, Almond Orgeat, with a hint of lemon

STREETCAR NAMED DESIRE 9.99

Bulleit Rye, House made blackberry syrup, garnished with sugar coated blackberries

RAISE YOUR GLASS 8.99

Green Chili Vodka, Jalapeno simple syrup, Sparkling Cranberry Ginger Beer

