

RESTAURANT WEEK

FOUR COURSE DINNER MENU

\$45 PER PERSON

FIRST COURSE

CHOICE OF:

CAESAR SALAD

Tossed romaine lettuce, housemade Caesar dressing, topped with parmesan cheese & croutons

GREEK SALAD

Tossed chopped iceberg lettuce, tomato, cucumber, red onion, green pepper, Kalamata olives, pepperoncinis, feta cheese, anchovies, served with our homemade Greek dressing

MARYLAND CRAB SOUP

Tomato based, veggies & sweet crab meat

SECOND COURSE

CHOICE OF:

ITALIAN MEATBALL

Whipped ricotta, herb breadcrumbs & vodka sauce

OLD BAY SHRIMP SALAD SLIDER

Really good shrimp salad, bacon jam, fresh jalapeños, razor thin lettuce & Old Bay

THIRD COURSE

CHOICE OF:

CRAB CAKE COMBO

Award Winning! Jumbo lump crab cake paired with your choice of (3) jumbo fried shrimp or lamb chops. Served with a baked potato

GREEK LAMB CHOPS

(5) Lean, tender baby lamb chops marinated in Greek herbs, drizzled with lemon juice, served with baby potatoes and green beans

SEAFOOD A LA BAY

Jumbo shrimp, scallops and crab meat, sautéed in our Old Bay cream sauce, tossed with fettuccine

NEW YORK STRIP

14oz. New York strip, (2) stuffed mushroom caps, onion rings, sautéed green beans, red wine demi glaze

BLACKENED STUFFED SALMON & SHRIMP

Salmon with our jumbo lump crab cake, jumbo shrimp, baby potatoes & corn succotash

CHESAPEAKE CRAB ALFREDO

Fettuccine alfredo topped with a 5oz. jumbo lump crab cake surrounded by PEI mussels

FOURTH COURSE

CHOICE OF:

TRADITIONAL CANNOLI

TIRAMISU

COCKTAILS

SPIKED PINEAPPLE LEMONADE 8

Sugar Rim | Deep Eddy Lemon Vodka | Pineapple Juice | Lemon Juice | Triple Sec

MANGO SUNRISE 8

Parrot Bay Mango Rum | Orange Juice | Cranberry Juice

PINOT GRIGIO 7

YUENGLING 6



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