



RESTAURANT WEEK
**THREE COURSE
LUNCH MENU**
\$25 PER PERSON

FIRST COURSE

CHOICE OF:

SIMPLE SALAD

Mixed greens, croutons, baby tomatoes, cucumbers, red onion, cheddar cheese, hard boiled egg, choice of dressing on the side

ASIAN CHOPPED SALAD

Tossed romaine lettuce, shredded cabbage, red peppers, carrot, scallions, cilantro, toasted cashews, ginger soy vinaigrette, topped with crispy lo mein strips

MARYLAND CRAB SOUP

Tomato based, veggies & sweet crab meat

CHICKEN NOODLE

SECOND COURSE

CHOICE OF:

CRAB CAKE SANDWICH

Jumbo lump crab cake, broiled or fried, served on a roll. Served with French fries & coleslaw

CHICKEN CUTLET CAESAR

Breaded chicken cutlet, house Caesar salad, croutons & parmesan cheese

CLASSIC ITALIAN COLD CUT

Prosciutto, hot capicola, ham, salami, provolone, razor thin lettuce, sliced tomato, red onion, hots, mayo, Italian dressing, oregano, served on a hoagie

BUFFALO FISH FILLET

Fried fish, American cheese, tartar, lettuce, tomato, onion, buffalo sauce, served on a brioche bun

SHRIMP & LOBSTER SALAD ROLL

Buttered brioche roll, housemade shrimp & lobster salad, razor thin lettuce, pickled red onion & jalapeños

THE BIG EC GRILLED CHEESE

5oz. jumbo lump crab cake, American cheese, provolone, tomato, avocado & Old Bay aioli

THIRD 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

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