



Restaurant Week Menu

January 12th—21st

First Course

Please choose one

Maryland Crab Soup

Honey Crisp Salad

Apple, walnuts, Feta & cranberries, mixed greens with a honey apple cider vinaigrette

Pan Roasted Brussel Sprouts

*Shallots, dried cherries, bleu cheese crumbles & honey dijon *gf**

Calamari

Buttermilk marinated tubes fried crispy w/ chili lime aioli

Entree Course

Please choose one

Broiled Jumbo Lump Crab Cake

Classic Broiled Eastern Shore preparation, with hand - cut fries & coleslaw

Short Rib Tortellini Ragout

Wild mushrooms, blistered tomatoes, spinach, parmesan cheese

Chicken Chesapeake

Seared chicken breast, topped with jumbo lump crab imperial

Lamb Chops

*Grilled with garlic oil lemon & herbs, smoked gouda garlic mash & asparagus *gf**

Atlantic Salmon

*Pan seared tomato capers garlic mash, green beans & lemon butter *gf**

Dessert Course

Please choose one

Country Bread Pudding, Creme Anglaise , caramel sauce.

*Chocolate Mousse, rich and smooth with strawberry whipped cream. *gf**

NY style cheese cake, fresh berries and whipped cream garnish

\$39 per person

Please, no substitutions,