Mother's Day a La Carte

2- 7pm

starters

SHRIMP & CRAB EGGROLLS 15

STAWBERRY BRIE 16
Warm brie on toast points with strawberries dusted with powdered sugar

COLOSSAL CRAB STACK 18
Avocado, cucumber, relish, citrus aioli, mango

FILET ON CROSTINI 18
Five pieces of crostini topped with Boursin cheese, filet, and caramelized onions

soup & salads

TOMATO BASIL WITH CRAB 9/14
Fresh roasted tomatoes with basil and crabmeat

SPRING BURRATTA 17
Fresh mozzarella, julienne cucumber, crispy prosciutto, Heirloom cherry tomatoes, artisan lettuce, balsamic vinaigrette

CAESAR 10
Romaine hearts tossed with house made dressing, garlic croutons, and parmesan cheese

MY LADY SALAD 15
Baby arugula, dried cranberries, cucumbers, apples, pickled red onion, Pecorino romano, pomegranate seeds, basil vinaigrette

entrées

CRAB CAKES 48
Classic broiled Eastern Shore preparation, hand-cut fries and coleslaw

FILET MIGNON 42
Certified black angus center-cut filet with a shallot demi-glace Yukon mash and asparagus

CHESAPEAKE GRILLED HALIBUT 36
Roasted tri-color baby potatoes, grilled asparagus, champagne butter Blanc. Topped with crab bruschetta

CHICKEN FRESCO 28
Penne pasta, artichoke hearts, grape tomatoes, spinach, mushrooms, bell peppers, in a light white wine garlic sauce topped with a grilled chicken breast finished with freshly grated Parmigiano Reggiano cheese

SCAMPI BIRDS NEST 32
Shrimp, crab, mussels sautéed in a tomato wine butter sauce. Served over angel hair fried pasta nest side focaccia crostini

STEAK KOSTA 28
Grilled flank steak, sliced over shoestring fries, asparagus Demi glaze

DUET 46
Half rack of lamb with our jumbo lump crab cake, Yukon mash and asparagus

DESSERT SELECTION 8

NO SUBSTITUTIONS. THANK YOU.

20% Gratuity will be added to all checks, reservations are required 410.836.9600 xt.3