



RESTAURANT WEEK 2019

\$35 Per Person Dinner *(taxes, liquor and gratuity not included)*

FIRST COURSE *(Choice of One)*

GRILLED OCTOPUS

Braised Spanish octopus tossed with roasted peppers, capers, roasted tomatoes, shaved red onion and extra virgin olive oil. Placed over a chic pea salad finished with tzatziki sauce.

SPICED SHRIMP MAC AND CHEESE

Bay shrimp sautéed with garlic and andouille sausage. Tossed with our house made Alfredo and cavatappi pasta! Finished with cheddar and Monterey Jack cheeses.

BALTIMORE SEAFOOD CHOWDER

Gulf shrimp, crab, potatoes, celery and onion in an Old Bay flavored stock. Finished with cream and sherry.

MARYLAND CRAB SOUP

A hearty soup with fresh vegetables, lump and claw crab simmered in an Old Bay tomato broth.

FIRE CRACKER SHRIMP

Chili spiced shrimp flash fried. Placed over mango-charred jalapeño salsa. Topped with smoked paprika aioli.

CAPTAIN'S CRAB FRITTERS

A mini version of our signature crab cake coated with crushed crackers and flash fried. Served with a citrus aioli and Pico de Gallo.

SECOND COURSE *(Choice of One)*

CRAB CAKE

Traditional jumbo lump crab cake baked to a golden brown. Served with roasted potato and fresh vegetable.

SEAFOOD LASAGNA

Seasoned bay shrimp and scallops layered with ricotta, cheddar and asiago cheeses. Topped with a crab Alfredo!

LAMB SHANK

Braised lamb shank in root vegetables and aromatics. Finished with orzo, garlic puree and wilted spinach.

SEAFOOD FRIED RICE

Shrimp, scallops, mussels and clams sautéed in olive oil with roasted peppers, garlic, onion and tomatoes. Tossed with saffron rice.

CITRUS SOY BBQ SALMON

Grilled salmon, lacquered with our soy BBQ. Placed over sesame seaweed. Topped with lemon scented shrimp.

ENHANCEMENTS

LOBSTER TAIL.....	\$15
GRILLED SHRIMP.....	\$8
CRAB LEGS.....	\$15
GRILLED SCALLOPS.....	\$12
CRAB CAKE.....	\$13

THIRD COURSE *(Choice of One)*

CRÈME BRÛLÉE

Traditional custard with caramelized sugar crust. Served with seasonal berries and whipped cream.

VANILLA BEAN BAKLAVA SUNDAE

Homemade vanilla bean baklava ice cream. Finished with whipped cream and honey.