



## RESTAURANT WEEK 2018

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

### FIRST COURSE *(Choice of One)*

#### GRILLED OCTOPUS

Seasoned, braised Spanish octopus tossed with roasted peppers, capers, roasted tomatoes, shaved red onion and extra virgin olive oil.

#### CRAB MAC EGG ROLLS

Crab mac and cheese stuffed into wonton wrappers. Fried to a golden brown.  
Served with southwest ranch drizzle and parmesan dust.

#### 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.

#### GRILLED CAESAR SALAD

Whole Romaine seasoned and grilled. Topped with shaved parmesan and a drizzle of our homemade Caesar dressing.

#### 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.

#### STILTON CRUSTED DELMONICO

Tender ribeye steak cooked over an open flame, topped with a blue cheese crust.  
Paired with red mash potato and fresh vegetables.

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

### THIRD COURSE *(Choice of One)*

#### DOUBLE CHOCOLATE BROWNIE

Rich chocolate confection with a warm molten center. Vanilla ice cream, whipped cream and chocolate drizzle.

#### CRÈME BRULEE

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.