



BALTIMORE RESTAURANT WEEK

JULY 25 - AUGUST 3 | \$45 PER PERSON

STARTER

(choice of one)

STRAWBERRY FIELD SALAD
CUP OF MARYLAND CRAB BISQUE
OYSTER TRIO FROM THE RAW BAR
JUMBO SHRIMP COCKTAIL
BUTTERMILK FRIED CALAMARI
SEARED SESAME CRUSTED YELLOWFIN TUNA +11

ENTRÉE

(choice of one)

SEAFOOD PASTA
Scallops, Shrimp, Mussels, Pappardelle,
Smoky Tomato Sauce
8OZ. SIRLOIN
Horseradish Demi Glace, Truffle Mashed,
Grilled Corn on the Cob
MAHI-MAHI BLACK & BLEU
Caramelized Onion, Bleu Cheese Butter
WILD ALASKA SALMON
Rice Rilaf, Roasted Corn Salsa
CHESAPEAKE BAY STYLE CRAB CAKES +5
Creamy Mustard Mayonnaise
BALTIMORE SURF N' TURF +10
8oz Sirloin, Chesapeake Bay Style Crab Cake

DESSERT

(choice of one)

CHOCOLATE TORTE
SEASONAL SORBET
KEY LIME PIE WITH FRESH WHIPPED CREAM
LEMON BLUEBERRY CHEESECAKE

BEVERAGE ENHANCEMENTS

JUNGLE BIRD +15
Don Q Reserva 7 year Rum, Campari, Pineapple Purée,
Tangerine Juice, Lime Juice
LUXE MAI TAI +15
Don Q Oak Barrel Spiced Rum, Dry Curaçao,
Orgeat, Lime Juice
RODNEY STRONG, SAUVIGNON BLANC +49
RODNEY STRONG, ROSÉ OF PINOT NOIR +49