



Seafood Room

BALTIMORE CITY RESTAURANT WEEK 2026 DINNER MENU

\$45 PER PERSON

Starter

(choice of one)

HONEY CRISP APPLE SALAD

CUP OF LOBSTER BISQUE

OYSTER TRIO FROM THE RAW BAR

JUMBO SHRIMP COCKTAIL

BUTTERMILK FRIED CALAMARI

SEARED SESAME CRUSTED YELLOWFIN TUNA +11

Entrée

(choice of one)

SEAFOOD FRA DIAVOLO PASTA

scallops, shrimp, mussels, pappardelle,
smoked arrabiata sauce

8 OZ. SIRLOIN

horseradish demi glace, truffle whipped potatoes,
roasted baby carrots

MAHI-MAHI BLACK & BLEU

caramelized onion, bleu cheese butter

MARYLAND ROCKFISH

rice pilaf, mango salsa

CHESAPEAKE BAY STYLE CRAB CAKES +5

creamy mustard mayonnaise

BALTIMORE SURF N' TURF +10

8 OZ SIRLOIN, CHESAPEAKE BAY STYLE CRAB CAKE

ADD A SIGNATURE SIDE +10

GRILLED ASPARAGUS | TRUFFLE WHIPPED POTATOES

GARLIC GREEN BEANS | PARMESAN TRUFFLE FRIES

LOBSTER & CRAB MAC N' CHEESE +25

Dessert

(choice of one)

CHOCOLATE TORTE | SEASONAL SORBET

KEY LIME PIE WITH FRESH WHIPPED CREAM

NEW YORK CHEESECAKE

ENHANCE YOUR MEAL WITH A FEATURED BEVERAGE

LA DONNA, CABERNET SAUVIGNON +36

LA DONNA, CHARDONNAY +36

OCEAN-AGED MANHATTAN +19

Jefferson's Ocean Aged at Sea bourbon, Carpano

Antica Formula vermouth, Angostura orange bitters

OCEANAIRE 2.0 +18

Bacardí Superior rum, Domaine De Canton,

lime, banana, Bols Blue Curaçao

Thank you for dining with us! Tax and gratuity are not included.

A suggested gratuity of 18% is customary.

The amount of gratuity is always discretionary.

Menu is subject to change based on availability. No substitutions please.