

SERVED UNTIL 3PM
MONDAY - FRIDAY
ENJOY ONE SELECTION
FROM EACH COURSE

Lunch
—\$25—



First Course

MARYLAND CRAB SOUP

Vegetables, tomato broth

SMOKED CRAB TOAST

Flame frilled focaccia, smoked lump crab spread, pickled radish, fried capers & fresh herbs

CHOPPED CAESAR

Romaine, croutons, parmesan crisp, Caesar dressing

Second Course

CHESAPEAKE FLATBREAD

Crab meat, shrimp, chicken, tomatoes, cheese, basil oil, crab seasoning

BLACKENED CHICKEN CLUB

Avocado, bacon, lettuce, tomato, roasted garlic aioli, ciabatta

SHRIMP & GRITS

Roma Chorizo, tomatoes, white wine creole sauce

GRILLED CHEESE & TOMATO SOUP

Bacon, tomato, fontina & mozzarella cheeses, sourdough bread, fries

SOUTHWEST CHICKEN SALAD

Field greens, avocado, tomatoes, carrots, red onions, roasted corn salsa, cheddar, tortilla strips, honey chipotle vinaigrette

BEGINNING @ 4PM
ENJOY ONE SELECTION
FROM EACH COURSE

Dinner

—\$55—



First Course

MARYLAND CRAB SOUP

Vegetables, tomato broth

CHOPPED CAESAR

Romaine, croutons, parmesan
crisp, caesar dressing

SMOKED CRAB TOAST

Flame frilled focaccia, smoked
lump crab spread, pickled
radish, fried capers &
fresh herbs

OYSTERS ON THE HALF SHELL (3)

Tabasco Sauce, Horseradish,
Cocktail Sauce

Second Course

PAN SEARED ROCKFISH

Jumbo lump crab, lemon butter, herb rice

SHRIMP & GRITS

Roma chorizo, Tomatoes, White Wine-Creole Sauce

GRILLED PORK CHOP

Apple compote, jalapeno mashed potatoes,
charred broccolini

SURF & TURF

Jumbo lump crab cake, grilled bistro medallion,
housemade pommes frites, asparagus

BAYOU PENNE

Shrimp, Roma chorizo, chicken, chipotle sauce,
creole seasoning

Third Course

CRÈME BRULEE

Fresh berries and house
made whipped cream

SALTED CARAMEL & VANILLA CAKE

Caramel sauce, housemade
whipped cream

CHOCOLATE TORTE

Raspberry Sorbet