

wicked sisters

RESTAURANT WEEK SUMMER 2024

FRIDAY, JULY 19TH THROUGH SUNDAY, JULY 28TH

GF GLUTEN-FREE **GF** GLUTEN-FREE UPON REQUEST **V** VEGETARIAN-FRIENDLY **VG** VEGAN FRIENDLY

LUNCH

WEEKDAYS 11AM-3PM \$25
WINE PAIRING \$12

FIRST COURSE (CHOOSE ONE)

LOBSTER DEVILED EGGS **GF**

WATERMELON SALAD **GF** **V**

Yellow watermelon, mint, feta, cucumbers, balsamic drizzle

VICHYSOISE **GF** **V**

Chilled potato soup, leeks, cream, onions

SECOND COURSE (CHOOSE ONE)

SOFT SHELL CRAB SANDWICH

Lightly dredged, fried, potato roll, LTOP, Old Bay chips

MEDITERRANEAN SALAD **GF** **V**

Chickpeas, tomatoes, onions, olives, cucumbers, cilantro, feta, lemon herb vinaigrette

LOBSTER ROLL (+8)

Lobster salad, toasted butter roll, Old Bay chips

PEACH AND PROSCIUTTO FLATBREAD

Grilled peaches, prosciutto, goat cheese, balsamic glaze

PLEASE, NO SUBSTITUTIONS

Menu items are subject to change due to availability

Inform your server of any dietary restrictions

Please, no more than 4 split checks per party

Checks of \$150 or more and parties of 6 or more are subject to a 20% automatic gratuity

Consuming raw or undercooked meats, poultry, or eggs increase risk of foodborne illness

DINNER

EVERY DAY AT 3PM \$45
WINE PAIRING \$16

FIRST COURSE (CHOOSE ONE)

THAI PEANUT

BRUSSELS SPROUTS **GF** **VG**

Flash-fried, housemade Thai peanut sauce, crushed peanuts

GRILLED PEACH CAPRESE **GF** **V**

Grilled peaches, fresh mozzarella, basil, balsamic drizzle

VICHYSOISE **GF** **V**

Chilled potato soup, leeks, cream, onions

SALMON BRUSCHETTA

Grilled salmon belly, lemon aioli, toasted crostini, sriracha mayo drizzle, mixed greens

SECOND COURSE (CHOOSE ONE)

SOFT SHELL CRAB (+5)

Lightly dredged, fried, succotash

ROCKFISH **GF**

Pan-seared rockfish, lemon beurre blanc, parmesan couscous, asparagus

SURF & TURF (+15) **GF**

Chimichurri marinated NY strip, lobster tail, mac & cheese

MEDITERRANEAN SALAD **GF**

Choice of chicken or tofu. Chickpeas, tomatoes, onions, olives, cucumbers, cilantro, feta, lemon herb vinaigrette

THIRD COURSE (CHOOSE ONE)

GRILLED PEACH COBBLER

Grilled peaches, cinnamon, golden crust, vanilla ice cream

MONKEY BREAD

Pull-apart sticky dough, cinnamon sugar

CHEESE PLATE **GF**

chef's selection, fresh berries

BRUNCH

WEEKENDS 10AM-3PM \$25

FIRST COURSE (CHOOSE ONE)

LOBSTER DEVILED EGGS **GF**

YOGURT PARFAIT

Granola, fresh berries, turbinado sugar

MONKEY BREAD

Pull-apart sticky dough, cinnamon sugar

SECOND COURSE (CHOOSE ONE)

LOBSTER HASH

Fresh lobster and home fries in lemon garlic butter, red onions, fried egg

MONTE CRISTO

Ham, swiss, turkey, spicy honey BBQ, Texas toast, house salad

GRILLED PEACH TOAST **V**

Grilled peaches, whipped feta, hot honey drizzle, Texas toast






FRITTATA **GF**

Choice of spinach feta or cheddar bacon

WE THROW wicked PARTIES

LET US CATER YOUR NEXT EVENT

CONTACT ELIZABETH AT
EBECK.C2CATERING@GMAIL.COM

 @wickedersistershampden
 @wickedersistershampden
 @WickedSistersBaltimore
 @WickedSistersMD
 www.wickedersistershampden.com