



BALTIMORE RESTAURANT WEEK

First Course

CHOICE OF ONE

PEACH & ALMOND SALAD

Pickled Peppers, Spring Mix, Honey Ginger Vinaigrette

CUP OF MARYLAND CRAB SOUP

Westminster Oyster Crackers

OYSTER TRIO ON THE HALF-SHELL

Cocktail Sauce, Red Wine Mignonette

BUTTERMILK FRIED CALAMARI

Red Chili Soy Sauce

Second Course

CHOICE OF ONE

MARYLAND SOFTSHELL CRAB

Corn & Tomato Succotash, Old Bay Aioli

GRILLED ATLANTIC SALMON

Cherry Glaze, Sweet Pea Risotto

8 OZ. BRAISED SHORT RIB

Jalapeño Grits, Collard Greens, House BBQ Sauce

ENHANCEMENTS

Chesapeake Bay Style Crab Cakes (+\$5) | 10 oz. Center-Cut Filet (+\$10) | 14 oz. Dry-Aged Ribeye (+\$15)

Third Course

CHOICE OF ONE

STRAWBERRY SHORTCAKE

Macerated Strawberries, Fresh Whipped Cream, Strawberry Sauce

LEMON SORBET

OCEANAIRE KEY LIME PIE

Whipped Cream

\$55 PER PERSON

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.)