



# Restaurant Week

## Appetizer Choices

- Cup of Homemade Soup
- Garden Salad w/ your choice of dressing
- Caesar Salad

## Main Course Choices

### **-Wharf Rat Club**

Shrimp Salad, Crabmeat, bacon, lettuce, tomato, mayo served on toasted 9 grain and paired with house made chips.

### **-SHORTRIB SANDWICH**

6OZ Roasted short rib topped with honey BBQ sauce and crispy onions served on a brioche roll and paired with house made chips.

### **-CRUZ BAY TACOS**

3 soft flour tortillas stuffed with grilled blackened Mahi-Mahi, cheddar jack cheese, lettuce, & pico de gallo.

Served with tortilla chips & salsa.

### **-SOUTHWESTERN CAESAR SALAD**

Chili seared chicken, romaine lettuce, corn, grape tomatoes, black beans, cilantro & tortilla



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tossed in Southwest Caesar dressing.

## Appetizer Choices

-Fried Oysters

Deep Fried Oysters served with Cajun Remoulade

-Short Rib Poutine

Braised short rib served over crispy fries with queso, French onion gravy and fresh parsley

-Hummus Platter

Roasted garlic hummus, paprika sesame oil, naan bread, carrots, celery cucumber and kalamata olives

-Small Caesar Salad

-Garden Salad with your choice of dressing

-Cup of Homemade Soup

## Entrée Choices

**-THAI CHILI SALMON**

Pan roasted salmon topped with Thai Chili honey sauce, served with basmati rice and steamed broccoli, add shrimp \$4

**-OSCAR STYLE FILET**

6oz Filet Mignon grilled to preferred temperature, topped with lump crabmeat and hollandaise sauce, paired with grilled asparagus and garlic mashed potatoes.

**-SHRIMP & VEGGIE STIR FRY**

Broccoli, red & green peppers, onions, shiitake mushrooms, soy glaze,  
steamed basmati rice

**-TUSCAN CHICKEN AND SHRIMP PASTA**

Grilled chicken and shrimp with, spinach, mushrooms, and a garlic parmesan cream sauce

# Dessert Choices

## **-Bread Pudding Beignets**

3 hand formed sugar custard fritters, caramel, cinnamon sugar.

## **-Pop Pop's Ice Cream**

Voted best dessert by the Baltimore Sun. Ask for our current flavors.

## **-Heath Bar Brownie**

Homemade from scratch oozing with chocolate and Heath Bar bits,

served warm with Pop Pop's vanilla ice cream