

BALTIMORE CITY RESTAURANT WEEK

APPETIZER

(CHOICE OF)

TOMATO CORN SALAD

CUP OF MARYLAND CRAB

OYSTER TRIO FROM THE RAW BAR

JUMBO SHRIMP COCKTAIL

BUTTERMILK FRIED CALAMARI

SEARED SESAME CRUSTED YELLOWFIN TUNA (\$11 upcharge)

ENTREE

(CHOICE OF)

SEAFOOD PASTA

SCALLOPS, SHRIMP, MUSSELS, PAPPARDELLE, SMOKY TOMATO SAUCE

8OZ. SIRLOIN

HORSERADISH DEMI GLACE, GARLIC MASHED RED SKIN, GRILLED CORN ON THE COB

MAHI-MAHI BLACK & BLEU

CARAMELIZED ONION, BLEU CHEESE BUTTER

GRILLED ORA KING SALMON

SUMMER RATATOUILLE, LEMON DILL CREMA

CHESAPEAKE BAY STYLE CRAB CAKES (\$5 upcharge)

CREAMY MUSTARD MAYONNAISE

BALTIMORE SURF N' TURF (\$10 upcharge)

8OZ SIRLOIN, CHESAPEAKE BAY STYLE CRAB CAKE

DESSERT

(CHOICE OF)

WHITE CHOCOLATE STRAWBERRY BREAD PUDDING

SEASONAL SORBET

KEY LIME PIE WITH FRESH WHIPPED CREAM

LEMON BLUEBERRY CHEESECAKE

(MENU SUBJECT TO CHANGE BASED ON AVAILABILITY)

(NO SUBSTITUTIONS PLEASE)