

Winter Restaurant Week Menu 2025



January 24th - February 2nd

\$45 Per Person Prix Fixe

(Taxes and gratuity not included. No substitutions).

FIRST COURSE

Oysters on the half shell or grilled

Chef's Ceviche

Lobster Quesadillas

Knuckle & claw, Oaxaca cheese, chipotle cream, avocado

Belgian Style Mussels

Shocktop, chorizo, onion, garlic

Fried Calamari

Buttermilk, old bay, flour dusted

Maryland Crab Soup

Cream of Crab Soup

House Salad

Caesar Salad



SECOND COURSE

Crab Cake

Soy Glazed Salmon

Scallops & Grits

Flat Iron Oscar

Lamb Chops

Airline Chicken

• Pan seared, cajun cream sauce, served with jasmine rice and asparagus

Squid Ink Seafood

• Shrimp & scallops in white clam sauce over squid ink linguini

Fresh Catch



THIRD COURSE

Apple Pie

Crème Brûlée