



RESTAURANT WEEKS JULY 27-AUGUST 9

LUNCH - 2 COURSES - \$25

APPETIZER – CHOICE OF:
HALF CALAMARI
HALF WATERMELON SALAD
CUP OF MD CRAB CHOWDER

ENTRÉE – CHOICE OF:
SHRIMP SPAGHETTI
Sauteed Shrimp, Garlic Butter, Lemon Zest, Breadcrumb, Chives

SEARED TUNA SALAD
Romaine, Arugula, Spinach, Hard Boiled Egg, Olive, Green Beans,
Toy Box Tomato, Red Skinned Potato, Red Onion, Oregano Dressing

CLASSIC CHEESESTEAK
Shaved Ribeye, Grilled Onion, Grilled Pepper,
Cooper's Sharp American Cheese, Hot Pepper Relish, Amoroso Roll
Chipotle Ranch Fries

CORN & HEIRLOOM TOMATO PASTA
Extra Virgin Olive Oil, Fresh Herbs, Grana Padano





RESTAURANT WEEKS JULY 27-AUGUST 9

DINNER - 3 COURSES - \$45

APPETIZER – CHOICE OF:

HALF CORN & TOMATO SALAD | BOWL MD CRAB CHOWDER
HALF ORDER WINGS | DEVILED EGGS

ENTRÉE – CHOICE OF:

CAJUN GRILLED FLAT IRON

8oz Flat Iron, Cajun Spices, Cowboy Butter, Smashed Potatoes, Grilled Summer Squash

CRABCAKE SANDWICH

Crab Cake, Lettuce, Tomato, Remoulade, Brioche Bun, Chipotle Ranch Fries

PAN ROASTED CHICKEN PAILLARD

Two Pan Seared Chicken Breasts, Lemon White Wine Sauce, Cherry Tomato, Shallot, Garlic Butter, Green Beans, Arugula Salad

TUNA AU POIVRE

Seared Tuna Steak, Match Stick Potatoes, Black Pepper, Cognac Cream Sauce, Smashed Potato, Wilted Spinach

SPAGHETTI & CLAMS

Middle Neck & Chopped Clams, Creamy White Wine Sauce, Garlic Butter, Grana Padano, Breadcrumbs, Lemon Zest, Parsley, Old Bay, Grilled Bread

CAULIFLOWER STEAK

Crispy & Whipped Chickpeas, Harissa, Labneh, Castelvetrano Olives, Pickled Red Onion

DESSERT – CHOICE OF:

STRAWBERRY CHEESECAKE MOUSSE

CARROT CAKE

SCOOP OF GELATO OR SORBET

