

Restaurant Week Prefix

\$40 per Person

1st Course - House Salad or Soup

Maryland Crab

Cream of Crab

Rustic Tomato Basil with Crab

Shrimp Bisque

2nd Course - Appetizers

Mussels Fra Diavolo

Fried or Grilled Calamari (with Marinara sauce)

Lobster Mac n Cheese Bites *(with Chipotle Remoulade sauce)*

Oysters Rockefeller *(with Amaretto cream spinach Imperial topping)*

Cajun Tenderloin Bites *(served with a lemon butter wine sauce)*

Louisiana Grilled Oysters *(with garlic butter sauce and cheeses: Asiago, Monterey Jack, Pecorino)*

3rd Course – Choice of Entrée

Lobster & Shrimp Gnocchi

Grilled lobster & shrimp, roasted red pepper, caramelized with a blend of spices tossed in a cream sauce with Gnocchi

Swordfish Royale

8oz charcoal broiled swordfish topped with Crab Imperial, served with Capellini Fra Diavolo

Chicken a la Baltimore

Charcoal broiled chicken breast lightly dusted with Cajun seasoning, stuffed with Seafood Imperial, served with broccoli mashed potatoes

Triple Crown New York Strip

Tender 16 oz. charbroiled New York strip topped with a triple crown of shrimp and 4 oz. crab cake, served with garlic mashed potatoes and roasted vegetables

Bucatini Posillipo

Claims, mussels, shrimp, calamari and crab sautéed with caper, tri-color peppers and martini olives in a light marinara sauce

Herb Crusted Prime Rib

Slow roasted 14 oz. hand cut prime with roasted vegetables and mashed potatoes in natural juices

3rd Course- Dessert

Choose from a selection of our finest desserts