



Tidewater Grille Restaurant Week
\$40 per person

1st Course – Choice of House Salad or Soup

Maryland Crab ~ Cream of Crab ~ Rustic Tomato Basil

2nd Course – Choice of Appetizers

Mussels Fra Diavolo

Fried Calamari (with marinara sauce)

Fried Cauliflower

Oysters Rockefeller

3rd Course – Choice of Entrée

Lobster & Shrimp Gnocchi

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

Swordfish Royale

8oz. charcoal broiled swordfish grilled/blackened, fruit salsa, served with southwestern potato hash and vegetable

Chicken a la Baltimore

Charcoal broiled chicken breast topped with seafood imperial, served with vegetables and mashed potatoes

Triple Crown New York Strip

Tender 12oz. charbroiled New York strip topped with a triple crown of shrimp and 4oz. crab cake, served with garlic mashed potatoes and sautéed vegetables

Bucatini Posillipo

Clams, mussels, shrimp, calamari and crab sautéed with capers, tri-color peppers and olives in a light marinara sauce