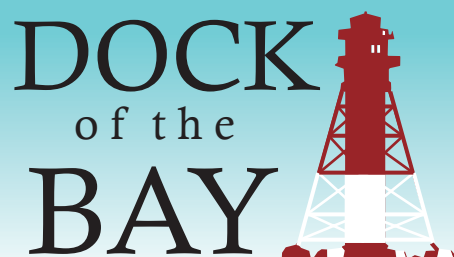


# Restaurant Week

AUGUST 4TH -19TH 2017



**3 COURSE LUNCH \$18    3 COURSE DINNER \$30**

## FIRST COURSE

MARYLAND CRAB | CREAM OF CRAB | HOUSE SALAD

## SECOND COURSE

### LUNCH OPTIONS

Includes one side

#### SOFT SHELL CRAB SANDWICH

Lightly breaded pan fried, lettuce and tomato on your choice of bread



#### CRAB CAKE SANDWICH

Jumbo lump crab meat, lettuce and tomato on your choice of bread

#### SHRIMP SALAD SANDWICH

Large shrimp chopped and blended with celery and hint of old bay, on your choice of bread

### SIDES

APPLESAUCE

BROCCOLI

CREAMED SPINACH

VEGETABLE DU JOUR

CUCUMBER SALAD

SEASONED FRIES

COLE SLAW

BAKED POTATO

### DINNER OPTIONS

Includes two sides

#### 12oz NY STRIP

12 oz. 100% Angus beef prime cut strip steak grilled to your liking



#### 10oz FILET MIGNON

Tender filet grilled to your liking

#### TWO 7oz CRAB CAKES

Our jumbo and lump crab cake seasoned just right

#### SOFT SHELL CRABS

Two lightly breaded pan fried "whale" soft crabs

#### STUFFED SHRIMP

Jumbo shrimp baked with crab imperial and topped with mildly sweet imperial sauce

#### CHICKEN CHESAPEAKE

Boneless grilled chicken breast smothered in crab imperial

## THIRD COURSE

### BLACK BOTTOM CHEESE CAKE

with strawberry or cherry topping

9025 COCKOLD POINT ROAD, SPARROWS POINT, MD 21219

410-477-8100