



601 Wise Ave. Dundalk, MD 21222

Ph. 443-242-7190

**Baltimore County Restaurant
Week Menu**

August 4th-19th, 2017

Three Course Lunch \$18.17

First Course/choice of:

Fried Mozzarella Sticks w/ Marinara , Dottie's Coddies, Strawberry & Mandarin Orange salad, Cream of Crab Soup

Second Course/choice of Sandwiches

The Mariner Melt: Crab imperial served on texas toast with tomato and melted provolone cheese

Fish & shrimp Basket Fried Haddock & Fried Shrimp served w/ fresh cut fries and slaw

Crab Cake: 6oz jumbo lump crab cake served broiled or fried served on choice of bread, roll or crackers

Crab Dip Burger A whopping 10oz burger topped w/ our homemade crab Dip served w/ beer battered fresh cut onion rings

Third Course/choice of

Root Beer Float or Ice Cream

Three Course Dinner \$28.17

First Course/choice of:

Roasted Tomato Feta Coconut Shrimp Fried Green tomatoes Bowl of Cream of Crab Soup

Second Course /choice of:

Orange Roughy w/fresh Fruit Salsa Fresh baked filet of orange roughy topped w/homemade fruit Salsa served w/ vegetable du jour

Smith Island Stew: Shrimp, scallops, mussels, crab & fresh fish sautéed with red potatoes and simmered in shrimp broth served w/ crispy bread

Seafood Linguini Scallops crab and shrimp w/ linguini in our light alfredo sauce. Served w/ a house salad

Chicken Chesapeake Chicken Breast topped w/ crab and our rich Imperial sauce served with 2 sides

Sides: garden salad, green beans, applesauce, mashed or baked potato, fresh cut fries, slaw, vegetable du jour

Third Course /choice of:

Root Beer Float Hot Fudge Sundae Cheesecake

