



Spring 2018

COURSE 1

She Crab Soup a creamy classic topped with lump crabmeat

House Salad heirloom radish, carrot, tomato, red onion

Chesapeake Crab Dip sliced baguette

½ Dozen Oysters on the Half Shell cocktail sauce and jalapeno mignonette

COURSE 2

Lobster Pasta wild mushrooms, cracked pepper, truffle creme, cappellini

Seared Salmon whipped potatoes, crispy brussel sprouts, mustard & nuts

Petit Filet Mignon whipped potatoes, asparagus, rosemary demi-glace

Steamed Seafood shrimp, clams, mussels, oysters, corn, potatoes

Crab Cakes jasmine rice, asparagus, house tartar

vegetarian option available upon request

COURSE 3

Key Lime Pie whip cream

Peach Creme Brulee sugar crust

White Chocolate Raspberry Bread Pudding vanilla creme