



Spring 2019

COURSE 1

She Crab Soup a creamy classic topped with lump crabmeat

House Salad heirloom radish, carrot, tomato, red onion, lemon herb vinaigrette

Shrimp Cocktail house cocktail sauce

Crab Dip old bay & toasted crostini

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

COURSE 2

Crab Pasta campanelle pasta, lemon gremolata sauce, parmesan

Honey Garlic Glazed Salmon beet couscous, apple fennel slaw, herb oil

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

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

Crab Cakes roasted corn and sweet potato salad, smoked chipotle lime aioli, queso fresco

**Vegetarian option available upon request*

COURSE 3

Key Lime Pie whip cream

New York Cheesecake fresh berries

Smoked Maple Bourbon Ice Cream with Praline Pecans chocolate ganacache

