



Spring 2019

First Course

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

Second Course

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

Third Course

Lemon Bar fruit coulis, whipped cream

Chocolate Brownie fresh fruit, whipped cream

No Substitutions