

RESTAURANT WEEK

OCTOBER 15TH - 24TH



3 COURSE LUNCH \$22

3 COURSE DINNER \$37

FIRST COURSE

MARYLAND CRAB | CREAM OF CRAB | HOUSE SALAD
EGGPLANT CASSEROLE

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

GREEK GYRO

Seasoned lamb cooked on a vertical rotisserie, topped with tomatoes, onions and tzatziki sauce, served in a pita

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

SINGLE CRAB CAKE

Our 7oz jumbo and lump crab cake seasoned just right

SOFT SHELL CRAB PLATTER

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

STUFFED ROCKFISH

Wild caught salmon stuffed with our famous crab cake and topped with imperial sauce

THIRD COURSE

SMITH ISLAND CAKE

9025 COCKOLD POINT ROAD, SPARROWS POINT, MD 21219

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