



## RESTAURANT WEEK LUNCH MENU AUGUST 24TH - AUGUST 31ST

### 1ST COURSE

#### **Cup of Tomato- Basil Bisque**

topped with Mozzarella & Pumpernickel Croutons

#### **Caesar Salad**

with Garlic Croutons, Pecorino and House Made Caesar Dressing

### 2ND COURSE

#### **"Fish Fry"**

Lightly Breaded Fried Wild Caught Flounder with Fries, Hush Puppies, Cole Slaw, Tomato with Basil, Farmer John's Watermelon and Tarter Sauce

#### **Grilled Vegetable Sandwich**

on Lightfoot Bread with Vine Ripe Tomatoes, Grilled Zucchini, Eggplant, Peppers, Fresh Mozzarella & Basil served with a Mixed Green Salad

#### **Grilled Chicken or Grilled Shrimp Chinatown Salad**

with Greens tossed with Peanut Dressing, Cucumber, Snow Peas, Water Chestnuts, Cilantro, Carrots, Bean Sprouts and topped with Crispy Noodles and Chopped Peanuts

### 3RD COURSE

#### **World's Smallest Sundae**

Our mini version of the Traditional

*Glass of House Pinot Grigio, Rose, or Malbec \$5*

*\$22 per person plus tax & gratuity*



## RESTAURANT WEEK DINNER MENU AUGUST 24TH - AUGUST 31ST

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### 1ST COURSE

#### **Better Than Maryland Crab Bisque**

topped with Jumbo Lump Crab

#### **Petite Berry Salad**

Mixed Greens topped with Balsamic Vinaigrette set with Blackberries, Raspberries, Strawberries, Spiced Candied Cashews, Boursin Cheese, and Balsamic Glaze

#### **Fried Green Tomatoes with Shrimp**

topped with Jalapeño Cheddar Cheese & Sautéed Shrimp set with Szechwan Chili Cream

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### 2ND COURSE

#### **Local Rockfish topped with Maryland Crab**

served with Sorrel Sauce, Sautéed Summer Squash with Fresh Thyme and Roasted Cauliflower with Curry Salt

#### **Bourbon - Mustard Marinated 10oz. Grilled Pork Chop**

served with Cooked Apples with Poblano Chilies and Chipotle Mac-n-Cheese

#### **Organic Eggplant Parmesan**

topped with Marinara, Ricotta and Fresh Mozzarella served with Spinach Fettuccine

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### 3RD COURSE

#### **Traditional Sundae or Special Sundae**

ask your server about todays special

#### **Peach Cobbler**

served with Vanilla Ice Cream

*\$35 per person plus tax gratuity & beverage*