

RESTAURANT WEEK **THREE COURSE LUNCH MENU**

25.21 PER PERSON

Available 11am-3pm

FIRST COURSE

MARYLAND CRAB SOUP

A Maryland Staple! Tomato based soup with fresh vegetables and crab meat

SECOND COURSE

CRABBY TACOS

Soft tacos (3) featuring Our Signature Fried Crab Balls, Creamy Crab Dip, Fresh Pico de Gallo. Served with a side of Tri-Colored Tortilla Chips!

FISH AND CHIPS

Natty Boh Beer battered Atlantic cod served with hand cut fries, tartar sauce and malt vinegar

CRABBY CHEESESTEAK

Sliced rib eye steak sauteed with onions, peppers, and our famous crab dip with mixed cheeses, served with housecut french fries

🇺🇸 AUTHENTIC GYRO GREEK SALAD 🇺🇸

Mixed greens, layered with feta cheese, Kalamata olives, cucumber, red onion, tomato, pepperoncinis, and mixed peppers, served with our Famous House Greek dressing and topped with authentic gyro meat

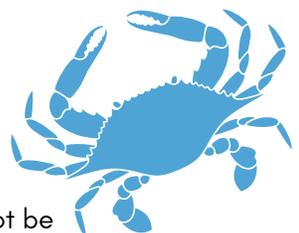
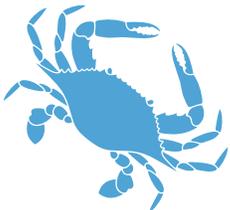
MARYLAND BURGER

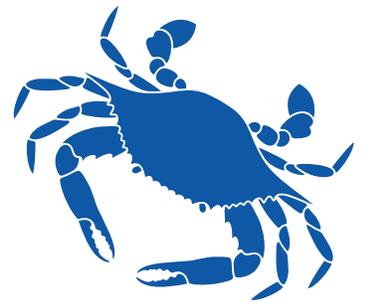
Topped with fresh jumbo lump crab meat and provolone cheese, finished with our signature imperial sauce on a split top roll

DESSERT

TRADITIONAL HOMEMADE CANNOLI

Price does not include tax and gratuity. Promotional coupons and other offers cannot be used with Restaurant Week Menu. No plate sharing.





RESTAURANT WEEK

FOUR COURSE DINNER MENU

49.99 PER PERSON

FIRST COURSE

MARYLAND CRAB SOUP

A Maryland Staple! Tomato based soup with fresh vegetables and crab meat

SECOND COURSE

AUTHENTIC GREEK SALAD

Mixed greens, layered with feta cheese, kalamata olives, cucumber, red onion, tomato, pepperoncinis and mixed peppers, served with our famous house Greek dressing

CAESAR SALAD

Crisp romaine lettuce, parmesan cheese & croutons tossed in our creamy Caesar dressing

THIRD COURSE

FAMOUS COLOSSAL CRAB CAKE & JUMBO SHRIMP

Award Winning! Colossal jumbo lump crab cake using our family's secret recipe paired with three jumbo shrimp, fried to a golden brown served with a baked potato

FAMOUS COLOSSAL CRAB CAKE & GREEK LAMB CHOPS

Baby lamb chops seasoned with Greek herbs and grilled to perfection accompanied by our Award Winning colossal jumbo lump cake using our family's secret recipe, served with a baked potato

SEAFOOD IMPERIAL

Sauteed shrimp, diver scallops and jumbo lump crab meat topped with our award winning imperial sauce. Served with a Baked potato.

SEAFOOD CARNIVAL

Whole Maine lobster sauteed with jumbo shrimp, diver scallops, mussels and clams in a "Pink" Rose Cream Sauce over fettuccine, served with garlic bread.

SIGNATURE PRIME RIB

22oz. Bone in extra thick cut of aged beef, slowly roasted to preserve its natural juices, served with au jus and creamy horseradish with a baked potato

FLORIDA SEAFOOD SNAPPER

Fresh broiled Florida red snapper with jumbo shrimp, scallops and mussels, served in a lemon butter blanc sauce with a garlic crostini over grilled asparagus and spinach

DESSERT

TRADITIONAL HOMEMADE CANNOLI

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