MARYLAND RESTAURANT WEEK

September 18-27, 2026

3-Course Dinner $50 per guest

First COURSE

Choice of one

CRAB OF CRAB Lump Crab Meat, Chili Oil

SHRIMP TOAST Texas Toast, Shrimp Sausage, Rock Shrimp, Honey-Bacon Butter

APPLE & BEET SALAD Chopped Kale, Apples, Beets, Maple Balsamic Vinaigrette

Second COURSE

Choice of one

GRILLED MAHI MAHI SANDWICH House Slaw, Cucumber-Tomato Relish, Old Bay Tartar Sauce, Brioche Bun

SHORT RIB ORECCHIETTE Tarragon Orecchiette Pasta, Braised Short Rib, Roasted Peppers, Caramelized Onions, Tomato Gravy, Parmigiano-Reggiano

FISH & GRITS Crispy Trout, Grits, Carolina Cucumber-Tomato Salad, Comeback Sauce

Third COURSE

Choice of one

FRENCH TOAST BAKLAVA

WAFFLE ICE CREAM SANDWICH

Dine in only. Maryland Restaurant Week menu available September 18-27, 2026. Pricing is per person. All credit card transactions are subject to a 3% processing fee. Prices do not include beverages or tax. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.