

Restaurant Week

3-Course Prix-Fixe Menu

FIRST COURSE

Maryland Crab Soup

Classic House Salad

Cajun Steamed Mussels

SECOND COURSE

Mama's Signature Crab Cake

*Broiled or fried, made with fresh jumbo lump crab meat
& served with green beans & whipped potatoes*

Asian Glazed Salmon

*6oz pan-seared salmon over coconut jasmine rice mixed with
squash, broccoli & zucchini, topped with Asian slaw
teriyaki sauce & sesame seeds*

Fish & Chips

Crispy beer battered cod served with fries, slaw & side of tartar

THIRD COURSE

Bread Pudding

Cheesecake

Creme Brûlée

Available January 23rd to February 1st

Drink Specials

Black Ice Berry Crush 12

Blueberry vodka, blackberry puree, triple sec, cranberry & blackberry juice, garnished with blackberries

Earls Reserve 15

Bulleit Bourbon, Earl Grey simple syrup & bitters

Blood & Bloom 15

Tito's Vodka, Pama, blood orange simple syrup, pomegranate juice & simple syrup with pomegranate seeds

Velvet Berry Cocoa 12

Frangelico, Chambord & hot chocolate, topped with milk foam & cocoa powder