



RESTAURANT WEEK LUNCH \$20.12

APPETIZERS

Mixed Greens Salad
with house dressing

Fried Oysters
with pickled vegetable relish

Spicy Cajun Barbequed Shrimp
with Asiago cheese grits

Grilled Squid
*with arugula, crispy shallots
and lemon vinaigrette*

New Orleans Filé Gumbo

Roasted Butternut Squash Salad
*with pumpkin seeds, apples, sage
and shiitake mushrooms*

Leek and Potato Soup

MAIN COURSES

Salad Niçoise
with all the traditional Mediterranean garnishes

Cappellini
*with fresh shellbeans, winter greens and
roasted piquillo peppers*

Fresh Gulf Shrimp
in a Creole etouffée sauce served over jasmine rice.

Grilled Beef Skirt Steak
with sauce grillades, creamed spinach and french fries

Classic New Orleans Po'Boys
on Leidenheimer French Bread
*fried oyster Po' Boy
fried shrimp Po' Boy*

Panéed Gulf Flounder Fillet
with roasted winter root vegetables and dill sauce

Crispy Roast Chicken Breast Salad
with beets, fresh greens and Dijon vinaigrette

Classic Maryland Crabcake
broiled or fried, served with coleslaw and french fries

DESSERT

Chocolate Angelfood Cake *with caramel sauce*

Pecan Pie a la mode

Mid Atlantic Apple Crisp *with vanilla ice cream*

Consumption of raw or undercooked food may increase your risk of food borne illness