



# RESTAURANT WEEK

AUGUST 4<sup>TH</sup> - AUGUST 19<sup>TH</sup>

DINNER 4:00 PM - CLOSE

**\$30.17 PER PERSON (EXCLUDES TAX & GRATUITY)**

## DINNER MENU

### \*STARTERS\*

#### CHOOSE ONE

#### Soup

Maryland or Cream of Crab

#### Southwestern Seared Ahi Tuna (GF)

Southwestern dry rubbed ahi tuna, corn, tomato, frisée, lettuce, red onion, cilantro, lettuce, black beans, red onion, queso fresco, cilantro vinaigrette

#### Deviled Eggs (GF)

Chef's choice of fresh ingredients

#### Joe's Coddies

Crispy, fried codfish cakes, micro green salad, peppadew honey mustard

#### Spicy Mussels

PEI mussels, spicy tomato romesco sauce, toasted baguette

### \*MAIN COURSE\*

#### CHOOSE ONE

#### Softshell Cuban

Pan-seared softshell, pork belly, Swiss cheese, dill pickles, caramelized onion, peppadew mustard, toasted homemade baguette

#### Blackened Salmon Jambalaya

Fresh blackened salmon, Gulf shrimp, calamari, chorizo, pork belly, poblano, onion, tomato, rice; side salad

#### Broiled Seafood Platter (GF)

Tony's catch, Gulf shrimp, scallops, house-cut fries, cabbage slaw, tartar sauce

#### Crabcake

5 oz. jumbo lump crabcake, house-cut fries, cabbage slaw, tartar

#### Grouper Italiano

Pan-seared grouper, roasted Yukon gold potatoes, oven-dried tomato, rosemary, lemon, demi-glaze; side salad

#### Shrimp Fra Diavolo

Gulf shrimp, cherry tomatoes, garlic, oregano, white wine, red chili flakes, tomato sauce, spaghetti; side salad

### \*DESSERT\*

#### CHOOSE ONE

#### Chocolate Delight

Chocolate cake, milk chocolate mousse, chocolate ganache

#### Baltimore Peach Cake

A layer of sweet dough, raspberry preserve, fresh sliced peaches; served warm with vanilla ice cream

#### Fruit Cheesecake

Graham cracker crust, raspberry glaze, topped with seasonal fresh fruit