



Banquet

DINNER MENU

SEATED BANQUET \$55* PER PERSON

FIRST COURSE

SELECT TWO

MARKET SALAD

GREEK SALAD *gf*
famous greek salad, hunks
of feta, kalamata olives,
house dressing

CAESAR SALAD
romaine lettuce,
croutons, parmesan cheese

CREAM OF CRAB SOUP *gf*
award-winning, sherry wine,
lump crab meat

MARYLAND CRAB SOUP *gf, df*
tomato base, fresh veggies,
lump crab meat

HALF+HALF SOUP *gf*
half cream of crab,
half maryland crab

SECOND COURSE

UNDER 50 GUESTS
SELECT 4 OPTIONS

OVER 50 GUESTS
SELECT 2 OPTIONS

all entrees served with
greek lemon skillet potatoes
& garlic green beans
except pasta dishes

LAND

8oz FILET MIGNON *gf, df*

14oz RIBEYE *gf, df*

12oz NEW YORK STRIP *gf, df*

**CHICKEN MUSHROOM
VELOUTE**
seared chicken, dijon peppadew
cream sauce

CHICKEN CHESAPEAKE *gf*
sliced abf chicken, stuffed with crab, shrimp
& scallop imperial

SURF + TURF *gf*
6oz filet, 6oz crab cake (\$15 upcharge)

SEA

8oz CRAB CAKE *gf*
our famous award-winning
recipe

JUMBO GULF SHRIMP
butterflied and fried

SEAFOOD PASTA
shrimp, scallops, and crab meat with penne pasta.
Choice of: pomodoro, ecstasy, asiago,
creole or scampi

**MEDITERRANEAN
ROCKFISH** *gf*
peppers, onions, tomatoes, spices

STUFFED SHRIMP
twin jumbo shrimp, stuffed with crab imperial

ASSORTED DESSERTS

MINI TIRAMISU

MINI BANANA PUDDING

PECAN BROOKIES

gf = gluten free, *df* = dairy free.
We use antibiotic-free chicken!

INCLUDES COFFEE, SODA + TEA

Tax and gratuity not included