



# Barquet

## DINNER MENU

SEATED BANQUET \$55\*

### FIRST COURSE

SELECT TWO

#### MARKET SALAD



#### GREEK SALAD

famous greek salad | hunks of feta | kalamata olives | house dressing

#### CAESAR SALAD

romaine lettuce | croutons | parmesan cheese

#### CREAM OF CRAB SOUP

award-winning | sherry wine | lump crab meat



#### MARYLAND CRAB SOUP

tomato base | fresh veggies | lump crab meat

#### HALF+HALF SOUP

half cream of crab | half maryland crab

### SECOND COURSE

UNDER 75 GUESTS  
SELECT 4 OPTIONS

OVER 75 GUESTS  
SELECT 2 OPTIONS

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

#### 8oz CRAB CAKE

our famous award-winning  
recipe

#### JUMBO GULF SHRIMP

butterflied and fried

#### SEAFOOD ECSTASY

penne pasta | silky rose  
cream sauce

#### SEAFOOD POMODORO

penne pasta | zesty california  
tomato sauce

#### SEAFOOD OLD BAY GARLIC BUTTER

penne pasta |

#### OLD BAY CHICKEN

old bay rubbed grilled chicken |  
mushroom cream sauce |

#### CHICKEN PARMESAN

pan fried or grilled chicken |  
mozzarella | served over linguine |  
your choice of ecstasy or  
pomodoro sauce

#### MINI TIRAMISU

#### BREAD PUDDING

#### BROOKIES

#### CHICKEN CHESAPEAKE

sliced abf chicken | stuffed with crab, shrimp  
& scallop imperial



#### 8oz FILET MIGNON



#### 14oz RIBEYE



#### 12oz NEW YORK STRIP



#### MEDITERRANEAN

#### ROCKFISH

peppers | onions | tomatoes | spices

#### STUFFED SHRIMP

jumbo shrimp | stuffed with crab imperial

#### SURF + TURF

6oz filet | 6oz crab cake (\$15 upcharge)

### ASSORTED DESSERTS

INCLUDES COFFEE, SODA + TEA

Tax and gratuity not included