



OCEAN CITY
RESTAURANT
WEEK *a culinary experience*

2016
Restaurant Week
Menus

April 17- May 1



**BJ'S ON THE WATER
RESTAURANT WEEK MENU 2016**

not inclusive of tax and gratuity

\$20 LUNCH MENU

(served 11am-5pm)

*This menu will be offered 7 days a week throughout the promotion.

LUNCH APPETIZER (CHOICE OF ONE)

Maryland Crab Soup

B.J.'s French Onion Soup

Soup du Jour

LUNCH ENTRÉE (CHOICE OF ONE)

Pork Barbeque Sandwich (pork, slow cooked over charcoal, hand pulled, in a bar-b-que sauce), served on a Kaiser roll

B.J.'s Teriyaki Chicken Caesar Salad (Boneless breast, marinated and grilled), served over a Caesar salad

Seafood Salad Wrap (shrimp, scallops, and sealegs in a mayonnaise base salad), served in a "Old Bay" wrap with lettuce

Fish Fillet (lightly dusted flounder, flash fried, and served on a sub roll with lettuce, tomato, and tartar)

LUNCH DESSERT (CHOICE OF ONE)

*Ice Cream Sundae

*Maddy's Famous Peanut Butter Pie

\$30 DINNER MENU

(served 5pm-1:30am)

*This menu will be offered 7 days a week throughout the promotion.

DINNER APPETIZER (PLEASE CHOOSE 1 ITEM)

Maryland Crab Soup

BJ's French Onion

Soup du jour

DINNER SALAD (PLEASE CHOOSE 1 ITEM)

Garden Salad

Caesar Salad

DINNER ENTREE (PLEASE CHOOSE 1 ITEM)

served with baked potato and sour cream, rolls and butter

8oz N.Y. Strip Steak - Char-grilled

Chicken and Shrimp Teriyaki - a combination of boneless breast of chicken and shrimp, marinated, grilled and served over a bed of wild rice with a tropical fruit cocktail garnish

Crab Imperial - Jumbo Lump crabmeat tossed in our special Imperial sauce

Ravioli - Jumbo sized, stuffed with 5 Italian cheeses

DINNER DESSERT (PLEASE CHOOSE 1 ITEM)

Ice Cream Sundae

Maddy's Famous Peanut Butter Pie

no substitutions please - cannot be combined with other coupons



**BOURBON STREET ON THE BEACH
RESTAURANT WEEK MENU 2016
3 COURSES FOR \$30 - 4 COURSES FOR \$35**

not inclusive of tax and gratuity

STARTERS

- *Char Grilled Oysters
- *Tomato & Mozzarella W/ Balsamic Reduction
- *Bacon Wrapped Scallops
- *Crab Stuffed Mushrooms
- *Cajun Sampler
- *Buffalo Chicken Dip
- *Crab and Spinach Dip w/ Garlic Bread

SALADS

- *House
- *Caesar Salad
- *Gumbo
- *Maryland Crab
- *Red Beans and Rice

ENTREES

- *Prime Rib
- *Chicken Cordon Bleu
- *Lobster Ravioli w/ Crab Alfredo
- *Bourbon Street Filet Mignon
- *Chesapeake Chicken w/ Lump Crab
- *Jambalaya
- *Grilled or Blackened Tuna Steak w/
Spicy Plum Sauce and Wasabi
- *Broiled Seafood Sampler
- *Shrimp and Crawfish Étouffée
- *Cajun Catfish w/ Crawfish Alfredo

DESSERTS

- *Bananas Foster
- *Peanut Butter Pie
- *Deep Fried Oreo Sundae
- *Beignets
- *Bread Pudding w/ Rum Sauce and home made Ice Cream



**CRAB ALLEY
RESTAURANT WEEK MENU 2016**

**SOUP OR APPETIZER WITH AN ENTREE FOR \$20
SOUP AND APPETIZER WITH AN ENTREE FOR \$25**

not inclusive of tax and gratuity

SOUPS:

Homemade Cream of Crab
Homemade Maryland Crab

APPETIZERS:

Clams Casino
Oysters Rockefeller
Clamstrips

ENTREES (served with one accompanying side)

Single Crab Cake
Shrimp Dinner
10 oz Sirloin

All menus subject to change



**CRAB BAG
FRESH FISH SPECIAL
RESTAURANT WEEK MENU 2016**

\$20 MENU AVAILABLE

not inclusive of tax and gratuity

LUNCH OR DINNER

CHOICE OF SWORDFISH OR YELLOWFIN TUNA
WITH TWO SIDES

*SUBJECT TO AVAILABILITY



**CULTURE / AUTHENTIC EATERY
RESTAURANT WEEK MENU 2016
3 COURSES FOR \$15**

not inclusive of tax and gratuity

"A" / CHOOSE ONE (1)

chicken salad wrap

pulled rotisserie chicken / golden raisins / pecans / honey wheat tortilla wrap / lettuce / tomato / pickled onion escabeche / avocado

fish wrap

fried fresh snapper / honey wheat tortilla wrap / cheese / avocado / pickled onion escabeche / tomato / cabbage / cilantro lime crème

chicken sandwich

aji amarillo sauce / pickled onion escabeche / ocopa (cheese sauce) / grilled whole wheat peruvian purple potato roll *cheese sauce contains peanuts

smoked pork sandwich

house smoked pulled pork / aji amarillo sauce / pickled onion escabeche / ocopa (cheese sauce) / grilled whole wheat peruvian purple potato roll *cheese sauce contains peanuts

grilled steak sandwich

all natural beef / anticucho sauce / pickled onion escabeche / ocopa (cheese sauce) / grilled whole wheat peruvian purple potato roll *cheese sauce contains peanuts

beef causa

all natural beef skewers / anticucho sauce / peruvian potato and cheese causa / grilled vegetables / pickled onion escabeche (GF)

("A" CONT.)

peruvian chicken causa

pulled rotisserie chicken / aji amarillo sauce / pickled onion escabeche / ocopa (cheese sauce) / peruvian potato and cheese causa cheese sauce contains peanuts (GF*)

grilled veggie causa

grilled vegetable skewers / aji vinaigrette / peruvian potato and cheese causa / pickled onion escabeche (GF, V)

"B" / CHOOSE ONE (1)

hand cut fried potatoes (GF)

side salad (GF)

sweet potato fries (GF)

peruvian purple potato salad with beets and carrots (GF)

fried yuca (GF) served with ocopa – sauce is not GF (peruvian cheese sauce) *contains peanuts*

fried plantains (GF)

grilled whole wheat purple potato toast points

veggie skewers (two skewers) (GF)

"C" / SWEET FINISH

tres leches cake

**Offered Sunday - Thursday 4/17-4/21

New menu will be offered Sunday 4/24 - Thursday, 4/28 and on Sunday, 5/1
(Fridays and Saturdays will be excluded from this promotion.)

dine in AND carry out



**DUFFY'S TAVERN
RESTAURANT WEEK MENU 2016**

3 COURSES FOR \$19.99

not inclusive of tax and gratuity

FIRST COURSE

Your choice of one of the following:

Cup of Maryland Crab Soup, Cup of Soup Du Jour, Small Artisan Blend Salad
or Small Caesar Salad

SECOND COURSE

Your Choice of one of the following, all served with two sides:

8oz Hand Cut Filet Mignon- Jalapeno Bacon wrapped and grilled to perfection

Chicken Cordon Bleu- Crispy baked Chicken Breast, ham steak and imported
swiss finished with a dijon bechamel

Seafood Stuffed Tomato- Shrimp, scallops and lump crab atop a meaty tomato
and topped with our house imperial topping.

Catch of the Day- Ask your server for today's selection.

DESSERT

Brooke's Homemade cheesecake with a sliced strawberry topping



**THE ORIGINAL GREENE TURTLE
NORTH OCEAN CITY
RESTAURANT WEEK MENU 2016**

GREAT DEAL

Home made chicken salad, shrimp salad & tuna salad
on a bed of lettuce \$12.99
not inclusive of tax and gratuity

Available April 17-May 1



HAPPY JACK PANCAKE HOUSE RESTAURANT WEEK MENU 2016

\$10 EACH

not inclusive of tax and gratuity

Berry French Toast - Buttery brioche bread dipped in cinnamon egg batter and grilled then topped with fresh berries and raspberry drizzle.

Chesapeake Bay Bowl - A skillet bowl filled with crispy home fries, crumbled Old Bay sausage, topped with eggs your way and melted cheddar cheese. Served with your choice of pancakes, toast, or biscuit. Add crab meat for an additional \$3.99.

Spring Omelette - Sauteed asparagus, crumbled bacon, and mozzarella cheese topped with hollandaise sauce. Served with your choice of pancakes, toast, biscuit, or home fries.

Eastern Shore Benedict - A warm biscuit topped with fried scrapple, poached eggs, and smothered with cheddar Old Bay sauce. Served with home fries or grits and your choice of pancakes or toast.



THE HOBBIT RESTAURANT
RESTAURANT WEEK MENU 2016
3 COURSES \$35

PLEASE CHOOSE 3 OF THE 4 COURSES

not inclusive of tax or gratuity - no substitutions

APPETIZERS

Shrimp Toast- Fresh shrimp, cilantro, scallion, garlic, sesame seeds. Fried and served with three dipping sauces; soy, spicy sambal, lemongrass

Parmesan Scallops - Roasted fresh scallops, butter, parmesan, garlic, soy sauce, parsley, served in real scallop shells

Queso Fundido- Homemade Mexican chorizo and smoked cheeses baked with tomato, scallion, and cilantro. Served with toasted bread.

Soup Du Jour (GF)- Our Chef's Daily Creation! Please ask your server

SALADS

Caesar Salad- Fresh chopped romaine hearts, homemade Caesar dressing, shaved parmesan, garlic croutons

Orange Poppy Seed & Goat Cheese Salad (GF)- Mixed greens tossed in an orange poppy seed dressing with goat cheese and toasted pine nuts

House Salad (GF)- Mixed greens, fresh garden vegetables, creamy homemade Italian vinaigrette

ENTREES

Slow Cooked Short Rib (GF)- Tomato braised short ribs, wild mushrooms, roasted Cipollini onions, over creamy polenta rosemary gremolata

Poached Chicken Breast over Thai Vegetable Salad (GF)- Coconut & Lemongrass poached airline chicken breast over Thai vegetable salad comprised of orange, tomato, cucumber, avocado, red onion, and mint

Grilled Swordfish (GF)- Grilled fresh swordfish over herbed polenta with ratatouille and rosemary demi glaze

Pan Roasted Salmon (GF)- Pan-roasted salmon, on zucchini "coriander noodles", soy coconut sauce, pickled ginger, scallion oil

Crabcake (GF)- 5 oz fresh all jumbo lump crabcake, sprinkled with Old Bay, served with chef's choice of vegetable and roasted redskin potatoes

DESSERT

Mary's Delight- Our house specialty for over 30 years. Crushed walnut crust, thin layer of sweetened cream cheese, chocolate pudding, homemade whipped cream

Crème Brûlée (GF)- Creamy vanilla custard finished with a caramelized sugar coating

*GF-Denotes Gluten Free Selection



hooked
fresh . honest . local

HOOKED
RESTAURANT WEEK MENU 2016
\$35 PER PERSON
not inclusive of tax and gratuity

1ST COURSE

Choice of One:

soup of the day

chopped caesar salad • boquerone / pecorino / herb croutons

2ND COURSE

Choice of One:

pork belly carbonara • mushrooms / brussel leaves / garlic confit/ scallion / tagliatelle pasta / gouda

monkfish • smoked andouille / gnocchi / mustard greens / dried tomato/ caramelized baby onions / garlic confit

shrimp n' grits • chorizo / pico de gallo / garlic confit / spinach/ cheesy grits / savory broth

3RD COURSE

Choice of One:

chocolate terrine • toasted hazelnuts / coffee ice cream / sea salt

french toast bread pudding • brioche / maple bacon butter/ cinnamon ice cream



**HORIZONS OCEANFRONT
IN THE CLARION RESORT FONTAINEBLEAU HOTEL**

RESTAURANT WEEK MENU 2016
ONE ENTRÉE AND ONE ADDITIONAL COURSE \$30
APPETIZER, ENTRÉE AND DESSERT \$35
not inclusive of tax and gratuity

STARTERS

Oyster chowder

Spinach salad with candied pecans, strawberries, mango, carrots,
with a honey champagne vinaigrette

ENTREES

Petite filet mignon with a risotto cake, red wine reduction, and a
blue cheese butter and grilled vegetables

Broiled salmon topped with a mango chutney

DESSERT

A classic vanilla bean crème Brule garnished with fresh raspberries

Peanut butter sundae cake



**JULES RESTAURANT
RESTAURANT WEEK MENU 2016**

THOUGHTFULLY SOURCED, PROFESSIONALLY PREPARED

-3 COURSES FOR \$30-

not inclusive of tax and gratuity

SOUPS AND APPETIZERS

Fried Oysters – local oysters, panko breaded & served with a creole moutarde sauce

Tomato and Crab Soup - oven roasted tomato and sweet corn with crab (or w/out)

Curried Onion Soup – with blackened chicken

Whole Artichoke - steamed and served in drawn butter, cracked pepper & salt, dusted with parmesan

Chicken Satay - with a spicy Thai peanut sauce and soba noodles

SALADS

House Salad - organic mixed greens in a maple walnut vinaigrette, croutons, fresh veggies, peppered pistachios and crispy sunchokes

Hail Julius' Caesar - our famous Caesar salad with broken hearts of romaine tossed in our house made dressing, toasted pine nuts, homemade croutons, grated Asiago cheese and a dusting of Parmesan cheese

Blue Ice Wedge - iceberg lettuce with our house made blue cheese dressing, Applewood smoked bacon, blue cheese crumbles, candied walnuts & cherry tomatoes, balsamic drizzle

ENTREÉS

Filet Mignon - 6oz filet with rich balsamic glaze, blue cheese, sour cream and roasted garlic mashed potatoes, seasoned hericots verts & baby carrots

Chicken Marsala - tender thin sliced of hand pounded chicken in a sauce of homemade chicken stock, marsala, wild mushroom, fried gnocchi, veggies

Hoison Glazed Pork Chops –grilled and served with mashed sweet potatoes & grilled and dilled baby carrots

Crab Cake Dinner - jumbo lump crab cakes kissed with curry, roasted red pepper remoulade, creole slaw, mashed potatoes and seasoned vegetables

Broiled Salmon – with scallions and sesame, jasmine rice, seasoned hericots verts and baby carrots

Drunken Duck Breast –marinated in sake and soy for three days (not for the salt sensitive!) and served with mashed sweet potatoes, local veggies



LIGHTHOUSE SOUND RESTAURANT WEEK MENU 2016

not inclusive of tax and gratuity

**NOT AVAILABLE APRIL 17 OR APRIL 30
(CLOSED TO THE PUBLIC FOR WEDDINGS)**

SALADS

Caesar- romaine lettuce/house made Caesar dressing/croutons

Lighthouse Salad- mixed greens/mandarin oranges/walnuts/cherry tomatoes/house made poppy seed vinaigrette

Corn Avocado- romaine/sweet corn/avocado/crisped prosciutto/ pine nuts/ herbed goat cheese/citrus vinaigrette

STARTERS

Calamari Puttanesca- sliced fried calamari/tomato/Kalamata, tomato, caper sauce/parmesan cheese

Salmon Dip- house smoked salmon/cream cheese/whole grain mustard/brown sugar and spices

Crab Dip- lump crabmeat/cheese blend/cream cheese/blend of spices

ENTREES

Honey Lavender Salmon- Honey lavender flower glazed salmon/roasted grape/fennel/savoy cabbage slaw/warm peppered potato salad

Prime Rib- 10 oz Prime Rib/steak fries/herbed au jus/fresh shaved horseradish

Creole Scampi- sautéed jumbo shrimp/garlic/lemon/butter/andouille dirty rice

Lighthouse Ribs- rootbeer braised rack of ribs/house made tangy BBQ sauce

Chicken Roulade- scallopini chicken/country ham/jumbo lump crab meat/ seasoned cream cheese/asparagus/lemon, wine and butter sauce

Pork Tenderloin- chipotle honey roasted pork tenderloin/pickled onions/bacon braised kale/ charred baby carrots

SPECIALTY DRINK

Nineteenth Hole Cosmo- Featuring Cranberry and Apple Smirnoff sourced vodka, triple sec, cranberry juice and a splash of sour. \$8 (Rest. Week Price Only)



**LONGBOARD CAFE
RESTAURANT WEEK MENU 2016**

LUNCH - 2-COURSES FOR \$13

does not include tax or gratuity

1ST COURSE

French Onion Soup

Spring Salad - Field greens, fresh strawberries, feta, candied pecans, poppy-seed vinaigrette

Deconstructed Nacho- Warm soft flour tortilla, guacamole, pico de gallo, queso blanco

2ND COURSE

Avocado with Crab & "Flew The Coop" Chicken Salad- Fresh Haas avocado stuffed with housemade crab salad and spicy chicken salad

Carnitas Tacos (2)- Crispy pulled pork, mango salsa, pickled red onions, cotija cheese, cilantro-avocado crema

Grilled Portabella- Whole portobella cap, roasted red peppers, grilled red onions, provolone, fresh basil, balsamic mayo, grilled brioche bread

Cuban Rye- Cuban pork, pastrami, sauerkraut, swiss cheese, 1000 island, spicy brown mustard, sliced pickles, giardinera

Belly Burger- Custom blended ground chuck & pork belly, lettuce tomato onion, choice of cheese

Sandwiches / Burger include choice of cole slaw or potato salad

DINNER - 3-COURSES FOR \$35

does not include tax or gratuity

1ST COURSE

Red White & Blue Salad- Field greens, caramelized red pear, fresh blueberries, gorgonzola crumbles, candied pecans, cider vinaigrette

Grilled Caesar Salad- Char-grilled heart of romaine, homemade croutons, fresh parmesan, Caesar dressing

Lobster Bisque- Lobster cream reduction, sherry, saffron, fresh lobster

2ND COURSE

Deep Fried Ribs- Asian barbecue sauce, grilled pineapple salsa

Scallop Kabobs- Ocean City dayboat dry scallops, tomato, mushroom, pepper, "Addictoin" sauce glaze

Cuban Shrimp Cocktail Ceviche- Citrus marinaded shrimp, haas avocado, Cuban cocktail sauce, warm chips

Stuffed Artichoke Bottoms- Tequila crab imperial, imperial sauce

ENTREES

Sliced Tenderloin of Beef- Lobster sauce, grilled baby carrots, fingerlings, hericote verte

Shrimp Saffron Risotto- Tail-on shrimp, peppers, onions, southwest creme fraiche

Pork Osso Bucco- Burley Oak beer glaze, mirepoix broth, carrots, onions, celery, fingerlings

Wild-Caught Salmon Filet- Teriyaki-sriracha lacquer, field greens, avocado, roasted corn, grape tomato, balsamic drizzle

make sure you order the 10th Anniversary commemorative cocktail ~
Limon Blossom - muddled lemons, Bacardi Limon and St. Germain Elderflower shaken and served in a glass rimmed with sugar and topped with soda and a splash of cranberry.



**OUTBACK STEAKHOUSE
RESTAURANT WEEK MENU 2016**

\$30 PER PERSON

not inclusive of tax or gratuity

FIRST COURSE:

Mozzarella Caprese- A combination of chopped fresh tomato, Mozzarella, and basil served with our grilled artisan bread.

OR

Spinach and Artichoke Dip- Creamy dip loaded with spinach, artichokes, and parmesan cheese. Served with tortilla chips.

SECOND COURSE:

Creamy Potato Soup- Topped with melted Monterey Jack and Cheddar cheese, bacon, and green onions.

OR

Chicken Tortilla Soup- Topped with cilantro, crispy tortilla strips, and served with a lime.

AND

House Salad- Crisp mixed greens with tomato, red onion, cucumber, Monterey jack, cheddar, handmade croutons, and choice of dressing.

Guests may upgrade to a premium soup or salad for an additional upcharge.

THIRD COURSE:

Outback Signature Sirloin topped with our homemade Toowoomba Shrimp Sauce. Our Toowoomba Sauce is an Outback Classic. Sautéed Shrimp with green onions and mushrooms tossed in a cream sauce.

FOURTH COURSE:

An Aussie-sized portion of our premium New York Style Cheesecake



**PHILLIPS SEAFOOD HOUSE
RESTAURANT WEEK MENU 2016
\$30 PER PERSON - OFFERED APRIL 21 - MAY 1
not inclusive of tax or gratuity**

APPETIZER

Ahi Tuna Poke: Finely diced tuna, sesame soy marinade, spring onion, wonton chips, wasabi cream & seaweed salad

ENTRÉE

Cornmeal dusted Maryland Catfish & Cajun Scallops: Black beans & dirty rice, creole etouffee sauce, asparagus

House Smoked Brisket: carmelized beer onion demi, redskin mashers & vegetable medely

Prosciutto Stuffed Chicken: boneless breast stuffed with sundried tomato pesto & fresh mozzarella. Pan roasted garlic sauce, fresh linguine & wilted greens.

DESSERT

House Made Peach Brioche Bread Pudding



**ROPEWALK OCEAN CITY
RESTAURANT WEEK MENU 2016
3 COURSES FOR \$20.16
not inclusive of tax or gratuity**

FIRST COURSE

Choose one

House salad- Cucumbers, carrots, red onion, and tomatoes served over field greens with choice of dressing

Caesar Salad- Crisp romaine, house croutons, with fresh grated parmesan cheese with house-made Caesar dressing

SECOND COURSE

Choose one

Jerk Chicken- Jerk seasoned chicken breast topped with tangy pineapple salsa served with island rice and vegetable du jour

Crab Cake- Single broiled lump crab cakes served over a bed of island rice and vegetable du jour

Low Country Oysters- Crispy oysters served over sautéed island rice with diced pork belly, corn and tomatoes drizzled with chipotle horseradish sauce

THIRD COURSE

Choose one

Flourless Chocolate Torte

Cheesecake with strawberry sauce



SEACRETS
RESTAURANT WEEK MENU 2016
GREAT DEALS
not inclusive of tax or gratuity

SUNDAY:

Dinner:

- Half-price Entrees from 5-10PM

MONDAY-THURSDAY:

Lunch:

- Choose from 6 lunch specials for \$6.99 from 11AM-3PM

Dinner:

- Half-price Entrees from 5-10PM

FRIDAY

Lunch:

- \$6.99 Fish & Chips from 11AM-3PM

Dinner:

- "Best of Rock" fish & Ribs Special from 5-10PM:

Choose from:

- Half Rack of Ribs \$13.99
- Full Rack of Ribs or Rockfish Dinner \$17.99
- Half Rack/Half Rock Dinner \$17.99



**SELLO'S ITALIAN OVEN & BAR
RESTAURANT WEEK MENU 2016**

3 COURSES \$30

SUNDAY -THURSDAY ONLY (CLOSED ON MONDAYS)

not inclusive of tax or gratuity - no split plates allowed

1ST COURSE

Zuppa del Giorno - Soup of the day

Sello's Stagione Salad- seasonal chefs pick straight from the farmers market

Arancini di Riso - crispy balls of risotto stuffed with a touch of Bolognese and fresh mozzarella

Polpo Veneto- a salad of citrus/EVOO/marinated octopus/celery/garlic/parsley over arugula

2ND COURSE

Mezza Rigatoni - mini pasta tubes sautéed w sundried tomato/wild mushroom/spinach/garlic & onion w a touch of cream

add "Coleman Natural" Chicken 5

Canneloni Perugina - pasta stuffed w ground veal, spinach & Mortadella topped w a béchamel sauce

Pollo al Limone e Capperi - boneless breast of "Coleman Natural " chicken sauteed & prepared piccata style in a lemon, caper white wine sauce served with spinach

Cinquecento Pizaa- 30 cm charred crust pizza in our 800 degree wood fired oven/ artichoke asiago cheese garlic base /fresh mozzarella /arugula

3RD COURSE

Tronchetto- Sponge cake & gelato pinwheel

Panna Cotta

make sure you order the 10th Anniversary commemorative cocktail ~
Limon Blossom - muddled lemons, Bacardi Limon and St. Germain Elderflower shaken and served in a glass rimmed with sugar and topped with soda and a splash of cranberry.

also featured ~ sello's signature mule
Absolut Elyx, muddled fresh pineapple, rosemary syrup, Ramazzotti Amaro, fresh lime juice w sprig of fresh rosemary, served in exclusive copper Pineapple vessel



**THE SHARK ON THE HARBOR
RESTAURANT WEEK MENU 2016**
not inclusive of tax or gratuity

WE WRITE OUR MENU DAILY BASED ON WHAT'S FRESH, AVAILABLE AND DELICIOUS.

PLEASE VIEW OUR DAILY RESTAURANT WEEK OFFERINGS AND OUR OTHER MENUS HERE:

[HTTP://WWW.OCSHARK.COM/#HOME](http://www.ocshark.com/#home)



THE SKYE BAR & GRILLE
RESTAURANT WEEK MENU 2016
LUNCH 2 FOR \$20 - DINNER MENU 3 FOR \$30
not inclusive of tax or gratuity

RESTAURANT WEEK LUNCH MENU 2 FOR \$20
(CHOOSE ONE FROM SOUPS, SALADS OR
DESSERTS AND ONE FROM MAINS)

SOUPS AND SALADS

Side House
Caesar
Caprese
Mediterranean Salad
Cup of Roasted Crab Corn Chowder
G66 Tomato Soup

MAINS (ALL SERVED WITH FRESH CUT FRIES)

Cheese Steak Slow Roasted Ribeye, Caramelized Onions, Romaine, Chimichurri Mayo and House Made Cheese Sauce
Grilled Citrus Marinated Chicken Breast with Bacon, Provolone on a Toasted Brioche Roll
B.L.T.A.C Chicken Wrap Grilled Sliced Chicken Breast, Bacon, Avocado, Lettuce, Tomato, Provolone Cheese and Old Bay Mayonnaise
BBLT House Cured Bacon, Apple Wood Smoked Bacon, Lettuce, & Tomato with Chimichurri Mayo on Brioche Roll
Bacon Cheeseburger Grilled C.A.B. Burger, Apple Wood Smoked Bacon on a Toasted Brioche Roll, with your choice of American, Pro- volone or Ghost Pepper Cheese
Grilled Salmon BLT Applewood Smoked Bacon, Lettuce, Tomato on Toasted Brioche Roll with Chipotle Tartar Sauce
Grilled Chicken Caesar, Mediterranean, or House Salad
Grilled Tuna Sandwich with Mango Salsa Ribeye, Fish Or Chicken Tacos Lettuce, Cheese Sauce, Roasted Red Pepper Coulis with Pico de Gallo and Black Beans
Broiled Lump Crab Cake Sandwich Lettuce, Tomato on a Toasted Brioche Roll and Chipotle Tarter

HOUSE MADE DESSERTS

Triple Layer Carrot Cake with Cream Cheese Icing
Vanilla Crème Brule
Sinful Chocolate Decadent Cake
Peanut Butter Pie
French Toast Bread Pudding with Vanilla Ice Cream

RESTAURANT WEEK DINNER MENU 3 FOR \$30

APPETIZERS, SOUPS AND SALADS

Side House, Caesar, Caprese or Mediterranean Salad
Cup of Roasted Crab and Corn Chowder
G66 Tomato Soup
3 Raw Middle Neck Clams or Casino topped with Bacon & Casino Butter
3 Chesapeake Raw Oysters or Rockefeller with Creamy Garlicky Spinach and Bacon
Flash Fried Calamari with Pepperoncini Marinara Sauce
Tenderloin Tips Seared Marinated Beef over Parmesan Truffle Fries House
Cured Candied Fresh Bacon
A Duo of Colossal Shrimp Cocktail served Up with Cocktail Sauce

ENTREES (MOST SERVED WITH STARCH AND VEGETABLE OF THE DAY)

Roasted Garlic Rubbed Bleu Cheese Crusted Petite Filet with Truffle Demi-Glace
Blackened Faroe Island Salmon with Tasso Ham gravy
Broiled Single Lump Crab Cake with Chipotle Tarter
Lobster Club Lobster Salad over Mixed Greens, Granny Smith Apples, Blue Cheese Crumbles, Smoked Scallop and Apple Butter Mayo
Grilled 10 Oz. Frenched Rib Pork Chop with an Evolution Jacque Au Lantern Spiked and Caramelized Onion Apple Butter Sauce topped with Crispy Onions
Veggie Stir Fry Julienned Veggies tossed in Sesame Soy Garlic Sauce over Basmati Rice
Chicken Rockefeller Stuffed with our Rockefeller mixture, wrapped in Prosciutto, topped with Parmesan and a Tarragon Lemon Cream Sauce
Lobster Mac n' Cheese
Seared Tuna Seared Fresh Tuna with seaweed salad, Hawaiian BBQ sauce, red chili and cucumber wasabi aiolis
Cheese Steak Slow Roasted Ribeye, Caramelized Onions, Shredded lettuce Chimichurri Mayo and House Made Cheese Sauce with Fresh Cut Fries

HOUSE MADE DESSERTS

Triple Layer Carrot Cake with Cream Cheese Icing
Vanilla Crème Brule
Sinful Chocolate Decadent Cake
Peanut Butter Pie
French Toast Bread Pudding with Vanilla Ice Cream



**TOUCH OF ITALY
RESTAURANT WEEK MENU 2016
3 COURSES \$25**

not inclusive of tax or gratuity - no substitutions

INSALATA O ANTIPASTA

Gamberi alla Scampi- Sauteed shrimp skewer tossed with garlic, white wine and lemon, served over a bed of arugula

or

Italiana Tradizionale- Traditional Italian salad made with fresh iceberg lettuce, tomatoes, Kalamata olives, onion and topped with balsamic vinegar and EVOO

PRIMI PIATTI

Rigatoni alla Burrata- Crushed San Marzano tomatoes, fresh basil, salt and pepper blended with our homemade burrata topped with Pecorino Romano

or

Gnocchi Calciano- Light as a feather potato gnocci tossed in a tomato sauce and topped with a dollop of fresh ricotta

SECONDI PIATTI

Pollo alla Francese- Chicken breast dredged in seasoned flour and egg sauteed golden brown and topped with arugula, with a light fragrance of red onion, tomatoes and a lemon vinaigrette

or

Porchetta Paesana- Bone-in chop roasted and stuffed with prosciutto, provolone, broccoli rabe and sundried peppers, accompanied with our caramelized Brussel sprouts

DOLCE

Touchomisu- Cookies soaked in espresso then layered with sweetened mascarpone cheese

or

Small Cannoli

**This menu is offered in-house and is only available Sundays through Thursdays from 5pm to Close (4/17/16-5/1/2016). Should a guest choose this menu, they may pick one item from each course offering. Beverages are not included in the per person rate. Tax and Gratuity is not included in the per person rate. Any additional item ordered will be charged accordingly.



VICTORIAN ROOM IN THE DUNES MANOR HOTEL
RESTAURANT WEEK MENU 2016
3 COURSES \$30
DINNER ONLY 4:00PM UNTIL 9:00PM DAILY
not inclusive of tax or gratuity - no substitutions

FIRST COURSE

Tomato, Cucumber, Watermelon and Red Onion Salad tossed in a rice wine vinaigrette
Or
Classic Tomato Soup

SECOND COURSE

Grilled Bavette Steak- Grilled and thinly sliced bavette steak served over a boursin polenta cake and sautéed squash. Spooned with a whole grain mustard demi-glace.

Or

Cedar Plank Salmon- 8oz salmon fillet broiled on a cedar plank and spooned with a whisky maple glaze. Served with wild rice & vegetable du jour

THIRD COURSE

Warm apple cobbler topped with salted caramel gelato
Or
Milk chocolate mousse with sweet whipped cream and fresh berries



WATERMAN'S SEAFOOD COMPANY
RESTAURANT WEEK MENU 2016
3 OF THE 4 OPTIONS BELOW \$35 PER PERSON
not inclusive of tax or gratuity

APPETIZERS

Waterman's Crab Dip - Baked hot and bubbly with baguette bread

Fried Calamari - Fried golden brown, topped with shaved parmesan served with house aioli & marinara

SOUP OR SALAD SERVED WITH OUR FRESH BAKED ROLLS

Maryland Crab Soup - A cup of our tomato based vegetable soup with crab

Garden Salad - Leafy greens & fresh veggies with your choice of dressing

STEAMED SEAFOOD COMBO

Our most loved entrée selection - 1 pound whole lobster, 1/2 pound spiced shrimp, clams & mussels served with baked potato or fresh cut fries

DESSERT

Cheese Cake - Philadelphia style smooth & creamy

Chef's Selection - Ask your server for details

RESTAURANT WEEK BONUS BUYS

Not included in pick 3

Fat Bastard Wines - Ask your server about our selection of discounted bottles from this vintner \$12.00

Premium House Infused Liquors - Special discount on house infused specialty cocktails \$1.00 Off