



## RESTAURANT WEEK 2024

THREE COURSE MENU \$45  
CHOICE OF ONE FROM EACH COURSE

1<sup>ST</sup>

**SWEET AMALIA OYSTERS**  
pomegranate mignonette

**NEW ENGLAND CLAM CHOWDER**

**TUNA CRUDO**  
cashew, ginger, scallion

2<sup>ND</sup>

**PAN ROASTED FLOUNDER**  
roasted cauliflower, dukkah, beet tahini

**MARYLAND CRAB CAKE**  
chesapeake remoulade, charred broccoli, parmesan

**WARM LOBSTER ROLL**  
meyer lemon tarragon butter w/ hand cut fries

3<sup>RD</sup>

**GRAPEFRUIT CURD**  
white chocolate almond brittle

**CHOCOLATE BROWNIE**  
baily's cream, coffee candied hazelnut

**\*\*SPECIALTY COCKTAIL \$16\*\***  
maker's 46, campari, passionfruit, ginger, lemon

