

Welcome to Northern Anne Arundel Co. Restaurant

Week 2016

3 Course Meal \$32.16

Dinner Menu (Available at 4pm)

First Course

Shrimp & Chorizo Skewers

Grilled shrimp, chorizo & zucchini with a side of chipotle mayo

Stuffed Poblano

Grilled poblano pepper stuffed with ground beef, mozzarella & cheddar cheese

Fried Crab Balls

Mini crab cakes fried

Second Course

Colossal Crab Cake

10oz colossal jumbo lump award winning crab cake served with 2 sides

Halibut & Creamy Orzo

Seared halibut, onions, peppers & zucchini in a rose creamy sauce over orzo pasta served with a side salad

Ribeye & Caribbean Shrimp

12oz. Ribeye Steak & grilled BBQ jerk shrimp over a bed of fresh pineapple salsa served with 2 side

Stuffed Shrimp

3 jumbo shrimp seasoned and stuffed with our famous crab imperial served with 2 sides

Third Course

Homemade rice pudding

Pumpkin Cheese Cake

Raspberry Mousse

Welcome to Northern Anne Arundel Co. Restaurant

Week 2016

3 Course Meal For \$22.16

Lunch Menu (Available 11am-4pm only)

First Course

Shrimp & Chorizo Skewers

Grilled shrimp, chorizo & zucchini with a side of chipotle mayo

Stuffed Poblano

Grilled poblano pepper stuffed with ground beef, mozzarella & cheddar cheese

Fried Crab Balls

Mini crab cakes fried

Second Course

8oz. World Famous Crab Cake

8oz world famous colossal jumbo lump crab cake served with 2 sides

Pork Tenderloin With Grilled Pineapple Salsa

Pork tenderloin over a bed of fresh grilled pineapple, onions, tomato and lime juice served with 2 sides

Rainbow Trout With Capers & Crab Meat

Pan seared rainbow trout in a lemon butter sauce topped with capers & colossal crab meat served with 2 sides

BBQ Shrimp Avocado Salad

Grilled BBQ shrimp, spring mix, romaine lettuce, glazed walnuts, avocado, onions, peppers, carrots and cherry tomatoes tossed in a light raspberry dressing

Third Course

Homemade rice pudding

Pumpkin Cheese Cake

Raspberry Mousse