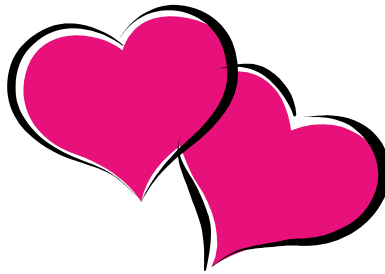


BLACK EYED SUSAN VALENTINE MENU

FEB. 10th, 11th & FEB. 14th 2012



Appetizers

Maryland Crab Dip tortillas
\$8.00

Seared Scallop risotto cake, tomato, garlic & basil
\$9.00

Goat Cheese Fritters roasted red pepper puree & basil oil
\$8.00

Shrimp Cocktail chilled gulf shrimp & cocktail sauce
\$9.00

Crispy Prosciutto, Danish Blue, Apple, Pecans & Baby Lettuce Salad
\$6.50 / in place of dinner salad \$2.00 less

Sweet Corn & Crab Chowder cream, blue crab, corn & bacon
cup **\$4.50** bowl **\$5.50**

Seafood Gumbo
tomato broth, andouille sausage, shrimp, scallops, crabmeat, rockfish
cup **\$4.00** bowl **\$4.50**

Fried Oysters cocktail sauce
\$9.95

VALENTINE DRINK SPECIALS

POMEGRANATE BELLINI
dibon cava (spanish sparkling wine) pomegranate juice & pomegranates
\$6.50

WHITE CHOCOLATE RASPBERRY MARTINI
grey goose, godiva white chocolate liquor, raspberry
\$8.00

PINA COLADA MARTINI
coconut rum, grey goose, simple syrup, pineapple juice, coconut milk
\$8.00

BLOOD ORANGE MARGARITA
blood oranges, tequila, grand marnier, lime juice
\$7.00

COUPONS ARE NOT VALID WITH THIS MENU

CONSUMING RAW or UNDERCOOKED MEAT, POULTRY, SEAFOOD or EGGS, MAY INCREASE YOUR RISK OF
FOOD
BORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Entrées

served with bread & choice of caesar, slaw or fresh fruit

5 oz Jumbo Lump Crab Cakes roasted red pepper puree
One for \$17.00 Two for \$25.00

Pan Roasted Salmon baby vegetables, rice, dill & lemon
\$20.50

Fried Jumbo Shrimp & Scallops cilantro chili sauce
\$18.00

Veal Scallopini lemon, capers, parsley, garlic, angel hair
\$22.00

Crab & Country Ham angel hair, cream, parmesan & chives
½ portion \$15.00 / dinner portion \$21.00

Seafood Cioppino shrimp, scallops, crab, fish, mussels & clams in a
tomato orange fennel broth
\$23.00

Stuffed Portobello spinach, roasted red peppers, goat cheese & parmesan
\$16.00

Stuffed Chicken Breast smoked gouda, prosciutto with penne alfredo
\$18.50

Puttanesca angel hair, tomatoes, kalamatas, capers & basil
½ portion \$11.00 / \$15.50

Grilled Lobster Tail and Shrimp Skewers cilantro chili sauce
\$25.00

Stuffed Shrimp 6 shrimp stuffed with crab imperial
\$21.00

8 oz Grilled Filet Mignon blue cheese crust, bourbon demi glace
\$26.00

10 oz Beef Shoulder Tender very tender & lean, red wine jus & roasted shallots
\$19.95

Pan Roasted Wild Rockfish cous cous, blood oranges & asparagus
\$24.95

Fried Oysters cocktail sauce
\$19.95

18% GRATUITY ADDED TO PARTIES OF 6 or LARGER

SAVE ROOM FOR DESSERT
ESPRESSO CHOCOLATE MARTINI - \$8.00

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