

RESTAURANT WEEK

PRIX-FIXE 3 COURSE LUNCH \$24.07

July 12-25 • Available Sunday - Friday

APPETIZER

CHILLED GAZPACHO WITH MARYLAND CRABMEAT

guacamole and sour cream

CITY'S CHOPPED SALAD

romaine, garbanzo beans, avocado, tomatoes, hearts of palm, artichokes, goat cheese, roasted beets and sherry shallot vinaigrette

PRINCE EDWARD ISLAND MUSSELS

lobster cream sauce

ENTREE

LOBSTER & CRAB CAKE SLIDERS

lettuce, tomato and sweet potato fries

MAINE LOBSTER CLAM BAKE

mussels, clams, red potatoes, steamed corn and drawn butter

HORSERADISH CRUSTED SALMON

garlic sautéed spinach, wild rice and buerre blanc

DESSERT

FLORIDA KEY LIME PIE

whipped cream and fresh lime

CHOCOLATE GELATO

whipped cream

SUMMER BERRIES

whipped cream and mint



RESTAURANT WEEK

PRIX-FIXE 3 COURSE DINNER \$35

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APPETIZER

CHILLED GAZPACHO WITH MARYLAND CRABMEAT

guacamole and sour cream

CITY'S CHOPPED SALAD

romaine, garbanzo beans, avocado, tomatoes, hearts of palm, artichokes, goat cheese, roasted beets and sherry shallot vinaigrette

PRINCE EDWARD ISLAND MUSSELS

lobster cream sauce

ENTREE

OUR FAMOUS MARYLAND LUMP CRAB CAKES

jasmine rice, sauteed snow peas, imperial sauce and red pepper coulis

TWIN STEAMED LOBSTERS

steamed corn on the cob with Old Bay butter

CRACKED ALASKAN KING CRAB

sautéed with garlic, leeks and butter, sweet potato fries

DESSERT

FLORIDA KEY LIME PIE

whipped cream and fresh lime

CHOCOLATE GELATO

whipped cream

SUMMER BERRIES

whipped cream and mint



CITY CRAB

