

Valentine's Day

TUESDAY, FEBRUARY 14TH, 2012



APPETIZERS

Jumbo Shrimp Cocktail

Served with our homemade cocktail sauce and lemon wedges \$10.95

Shrimp and Crab Bisque

A creamy puree of MD's most popular seafood \$6.95

Organic Mesclune Salad

Assorted baby greens topped with fresh strawberries, cranberries, walnuts, mandarins, and blue cheese crumbles. Served with Pear Gongonzola dressing \$5.95

Stuffed Mushroom Caps "Imperial"

Baby Portobellos stuffed with jumbo lump crabmeat and broiled to perfection \$10.95

"Creole" Ahi Tuna Steak

Cajun-rubbed and seared rare, served on a bed of baby greens and finished with a roasted pepper and garlic remoulade \$10.95

Grilled Calamari "Seviche"

Fresh tender squid lightly grilled and marinated with fresh tomatoes, mango, shallots, garlic, lime, and cilantro \$10.95

ENTREES

Cold-Water Lobster Tail

Served with Grilled Asparagus, Long-grain and Wild Rice Pilaf, lemon wedges and drawn butter. \$28.95 Stuffed \$35.95

Filet Mignon

The most tender cut of beef grilled to perfection and finished with Portobello mushroom demi-Glace. Served with Grilled Asparagus and Long-grain and Wild Rice Pilaf. \$28.95

Chicken Breast "Chesapeake"

A succulent marinated breast, lightly grilled, topped with our Crabmeat, and finished with homemade Imperial sauce. Served with Grilled Asparagus and Long-grain and Wild Rice Pilaf. \$25.95

Fillet of Atlantic Salmon "Royale"

Atlantic Salmon fillet crowned with Jumbo Shrimp and Jumbo Lump Crabmeat sautéed in a creamy roasted bell pepper reduction. Served with Grilled Asparagus and Long-grain and Wild Rice Pilaf. \$27.95

"Capellini di Angelo"

Jumbo Shrimp, Mussels, and Jumbo Lump Crabmeat sautéed with spinach, roasted peppers, sun-dried tomatoes, and artichokes in a silky Pesto sauce \$25.95

DESSERT

Chocolate-Dipped Strawberries

Served with whipped cream. \$6.95

Strawberry Cream Cake \$6.95

Salted Caramel Vanilla Crunch Cake \$6.95