



Restaurant Week Menu

Lunch 2 for \$20

(choose ONE from Soups, Salads or Desserts and ONE from Mains)

Soups and Salads

Side House, Caesar, Caprese or Mediterranean Salad

Cup of Roasted Crab and Corn Chowder or G66 Tomato Soup

Mains *(All Served with Fresh Cut Fries)*

Cheese Steak- Slow Roasted Ribeye, Caramelized Onions,
Romaine, Chimichurri Mayo and House
Made Cheese Sauce

Grilled Citrus Marinated Chicken Breast with Bacon,
Provolone on a Toasted Brioche Roll

Pulled Pork- House Braised Pork BBQ topped with Apple
Slaw on a Toasted Brioche Roll

B.A.L.T Turkey Wrap- Applewood Smoked Bacon, Avocado,
Roasted Turkey, Provolone and Old Bay Mayo

BBLT- House Cured Bacon, Apple Wood Smoked Bacon,
Lettuce, & Tomato with Chimichurri Mayo on Brioche



Bacon Cheeseburger- Grilled C.A.B. Burger, Apple Wood Smoked Bacon on a Toasted Brioche roll with your choice of American, Provolone or Ghost Pepper Cheese

Grilled Salmon BLT- Applewood Smoked Bacon, Lettuce, Tomato on Toasted Brioche with Chipotle Tartar Sauce

Grilled Chicken Caesar, Mediterranean, or House Salad

Grilled Tuna Sandwich with Mango Salsa

Ribeye, Fish House Made Bacon or Chicken Tacos- Lettuce, Cheese Sauce, Roasted Red Pepper Coulis with Pico de Gallo and Black Beans

Broiled Lump Crab Cake Sandwich with Lettuce, Tomato on a Toasted Brioche Roll and Chipotle Tarter

Chef Andy's House Made Desserts

Triple Layer Carrot cake with Cream Cheese Icing

Vanilla Crème Brule

Sinful Chocolate Decadent Cake

French Toast Bread Pudding with Cinnamon Ice Cream and a Jim Beam Maple Syrup Glaze

Peanut Butter Pie



Restaurant Week Menu

Dinner 3 for \$30 *(choose one from each group)*

Appetizers, Soups and Salads

Side House, Caesar, Caprese or Mediterranean Salad

Cup of Roasted Crab and Corn Chowder or G66 Tomato Soup

Tuna Nachos- Sesame Seared Tuna atop crisp Wontons and Seaweed Salad drizzled with Sweet Teriyaki Sauce, Red Chili and Wasabi Aioli's

3 Raw Middle Neck Clams *or* Casino topped with Bacon & Casino Butter

3 Chesapeake Raw Oysters *or* Rockefeller with Creamy Garlicky Spinach and Bacon

Flash Fried Calamari with Pepperoncini Marinara Sauce

Tenderloin Tips- Seared Marinated Beef over Parmesan Truffle Fries

House Cured Candied Fresh Bacon

A Duo of Colossal Shrimp Cocktail served Up with Cocktail Sauce



Entrees (most served with Starch and Vegetable of the Day)

Roasted Garlic Rubbed Bleu Cheese Crusted Petite Filet
with Truffle Demi-Glace

Blackened Faroe Island Salmon with Tasso Ham gravy

Broiled Single Lump Crab Cake with Chipotle Tarter

Lobster Club- Lobster Salad over Mixed Greens, Granny Smith Apples, Blue
Cheese Crumbles, Smoked Scallop and Apple Butter Mayo

Grilled 10 Oz. Frenched Rib Pork Chop with an *Evolution Jacque Au Lantern*
Spiked Caramelized Onion Apple Butter Sauce topped with Crispy Onions

Veggie Stir Fry- Julienned Veggies tossed in Sesame Soy Garlic Sauce
over Basmati Rice

Jamaican Roasted ½ Chicken with Roasted Red Pepper Coulis

Lobster Mac n' Cheese

Seared Tuna with a Sake Soy Ginger Beurre Blanc

Cheese Steak- Slow Roasted Ribeye, Caramelized Onions, Shredded lettuce
Chimichurri Mayo and House Made Cheese Sauce with Fresh Cut Fries

Chef Andy's House Made Desserts

Triple Layer Carrot cake with Cream Cheese Icing

Vanilla Crème Brule

Sinful Chocolate Decadent Cake

French Toast Bread Pudding with Cinnamon Ice Cream and a Jim Beam
Maple Syrup Glaze

Peanut Butter Pie