

Restaurant Week Lunch Menu 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
Crabby Chicken Grilled Marinated Chicken Topped With Our Crab Dip, Cheddar And Bacon On A Brioche Roll
B.L.T.A.C. Chicken Wrap Grilled Sliced Chicken Breast, Bacon, Avocado, Lettuce, Tomato, Provolone Cheese And Old Bay Mayonnaise
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 Roll With Chipotle Tartar Sauce
Grilled Chicken Caesar, Mediterranean, Or House Salad
Fried Flounder Sandwich Mini Baguette Sided With Lettuce And Tomato And Chipotle Tartar
Ribeye, Fish Or Chicken Tacos Lettuce, Cheese Sauce, Roasted Red Pepper Coulis With Pico De Gallo And Black Beans
Broiled Lump Crab Cake Sandwich Lettuce, Tomato On A Toasted Brioche Roll And Chipotle Tarter

SEE LISTING OF HOUSE MADE DESSERTS AT BOTTOM OF AD

Restaurant Week Dinner Menu 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
Clams Casino Topped With Bacon, Butter, Red Peppers And Parmesan Cheese
3 Chesapeake Raw Oysters or Rockefeller with Creamy Garlicky Spinach and Bacon
Crispy Fried Calamari Served With Absolut Pepper A La Vodka 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
Cajun Grilled Salmon In A Tarragon Lemon Cream Sauce
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
Frenched Rib Pork Chop 10 Oz., Spiced Rum, Caramelized Onion, Apple Butter Glazed Topped With Crispy Onions
Veggie Stir Fry Julienned Veggies Tossed In Sesame Soy Garlic Sauce Over Basmati Rice
Chicken Rockefeller Stuffed With Our Rockefeller Mixture, Wrapped In Prosciutto, Topped With Parmesan With A Tarragon Lemon Cream Sauce
Lobster Mac N' Cheese
Seared Fresh Tuna With Seaweed Salad, Hawaiian Bbq Sauce, Red Chili And Cucumber Wasabi Aioli
Cheese Steak Slow Roasted Ribeye, Caramelized Onions, Shredded Lettuce Chimichurri Mayo And House Made Cheese Sauce With Fresh Cut Fries

HOUSE MADE DESSERTS

Triple Layer Carrot Cake with Cream Cheese Icing • **Vanilla Crème Brulee**
• **Chocolate Decadent Cake** • **French Toast Bread Pudding** with Ice Cream and Caramel Syrup Glaze