

SKYE BAR

RAW BAR + GRILLE

OCMD RESTAURANT WEEK

APRIL 27 - MAY 11

3 COURSES FOR \$40

SALAD

HOUSE OR CAESAR SALAD

ENTREE

CAJUN SALMON

Hand-cut Atlantic salmon, pan-seared with cajun seasoning.
Paired with cilantro-lime rice & grilled asparagus.

MARYLAND CRABCAKE

Broiled 4oz. MD style lump crabcake with plenty of Old Bay.
Paired with mashed potatoes & grilled asparagus.

CHICKEN CHESAPEAKE

Chicken breast covered with our house made creamy crab dip, topped with melted cheddar cheese. Paired with mashed potatoes & sautéed green beans.

6OZ FILET MIGNON

Beautiful in house hand-cut 6oz filet mignon pan-seared then brought to your favorite temperature in our oven. Paired with mashed potatoes & sautéed green beans.

CHICKEN ALFREDO

Chicken and asparagus in our creamy, fresh to order alfredo sauce tossed in fettuccine.

DESSERT

LIMONCELLO CHEESECAKE

This light, creamy cheesecake recipe boasts citrusy flavors from the addition of limoncello, the sweet, potent Italian lemon liqueur.

MENU.