

City Lobster AND STEAK

RESTAURANT WEEK SUMMER 2015 PRIX-FIXE DINNER

APPETIZERS

CANADIAN SUMMER LOBSTER & CORN CHOWDER

CITY'S CAESAR SALAD

CLASSIC JUMBO SHRIMP COCKTAIL (4)

BLT ICEBERG WEDGE

applewood-smoked bacon, grape tomatoes, & Maytag blue

STEAMED "ICY BLUE" P.E.I MUSSELS

lobster broth, shaved fennel & fresh herbs

BAKED EASTERN SHORE OYSTERS & CRABMEAT ROCKEFELLER (3)

savory spinach & an Imperial sauce gratinée

CRISPY "POINT JUDITH" CALAMARI

Brooklyn style

ENTRÉES

NORTH ATLANTIC 1¼ LB BAKED LOBSTER

Maine Jonah crabmeat stuffing

(\$8.00 supplemental charge)

CRISPY SKIN NORWEGIAN SALMON

local green market vegetables w/ a mint chimichurri

WEST INDIAN CURRIED SHRIMP

ginger jasmine rice w/ a mango rhubarb chutney

CHESAPEAKE "OLD BAY" JUMBO LUMP CRABCAKES

local market corn & sun-dried cherry chow-chow

"ST. GEORGES BANK" FILET OF SOLE

Maine lobster & crabmeat ragout w/ haricot vert

SAN FRANCISCO "FISHERMAN'S WHARF" CIOPPINO

lobster, snow crab, shrimp, scallops, mussels, clams & squid in a rich fennel & tomato broth

2 LB SELECT NORTH ATLANTIC LOBSTER

steamed, baked, or angry

(\$22.00 supplemental charge)

PETITE FILET MIGNON "OSCAR"

lump crabmeat, grilled asparagus medley with Béarnaise sauce

(\$12.00 supplemental charge)

THUNDER RIDGE BLACK ANGUS NEW YORK STRIP

creamy whipped Yukon potatoes & sautéed baby spinach

(\$14.00 supplemental charge)

DESSERTS

FLORIDA KEY LIME PIE

SEASONAL BERRIES & HOUSEMADE SABAYON

CHOCOLATE BOURBON PECAN PIE

vanilla ice cream

\$38