

City Lobster AND STEAK

RESTAURANT WEEK SUMMER LUNCH 2015

APPETIZERS

NEW ENGLAND CLAM CHOWDER

CHILLED EASTERN REGIONAL OYSTERS ON THE ½ SHELL (4)

CITY'S CAESAR SALAD

BLT ICEBERG WEDGE

applewood smoked bacon, grape tomatoes, crispy shallots & Maytag blue

BAKED EASTERN SHORE OYSTERS & CRABMEAT ROCKEFELLER (2)

CRISPY "POINT JUDITH" CALAMARI

Brooklyn style

ENTRÉES

NOVA SCOTIA 1¼ LB LOBSTER FEST

*clams, mussels, corn on a cob & steamed potatoes
(\$15.00 supplemental charge)*

CLASSIC "CAPE COD" BEER-BATTER FISH N' CHIPS

cole slaw & housemade curry tartar sauce

TOP-NECK CLAMS CASINO & SPAGHETTINI

bacon, red pepper, sweet garlic, EVOO & spicy clam broth

CITY'S "DOWN EAST" MAINE LOBSTER ROLL

*homemade fries & cole slaw
(\$8.00 supplemental charge)*

SHRIMP AND CRABMEAT COBB SALAD

assorted greens, grape tomatoes, avocado, lardon & Maytag blue

MARYLAND "EASTERN SHORE" CRABCAKE

local market corn & sun-dried cherry chow-chow

STEAMED "ICY BLUE" P.E.I MUSSELS

lobster broth, shaved fennel, fresh herbs & homemade fries

CRISPY SKIN NORWEGIAN SALMON

local green market vegetables w/ a mint chimichurri

"ST. GEORGES BANK" FILET OF SOLE

Maine lobster & crabmeat ragout w/ haricot vert

U.S.D.A. BLACK ANGUS PETITE NEW YORK STRIP

*whipped Yukon gold potatoes & sautéed baby spinach
(\$12.00 supplemental charge)*

DESSERTS

OUR REAL FLORIDA KEY LIME PIE

PROFITEROLES ARABICA

coffee ice cream & a dense chocolate-espresso sauce

CHOCOLATE BOURBON PECAN PIE

maple whipped cream

\$25