

# SUNSET MENU

DAILY • 3:30PM – 6:00PM

3-Course Dinner\*

**\$25**

## APPETIZER

(CHOICE OF)

Candied Walnut Mixed Greens (450 cal)

Classic Caesar Salad (490 cal)

Cup of McCormick's Clam Chowder (160 cal)

Cup of Maryland Crab Soup (100 cal)

## ENTRÉE

(CHOICE OF)

Skillet Blackened Swordfish (410 cal)

Lump Crab, Lemon Butter, Charred Jalapeño Grits,  
Roasted Corn Salsa, Chili Oil

Chicken Marsala (1,090 cal)

Mushroom Marsala Sauce, Mashed Potatoes,  
Seasonal Vegetables

Classic Shrimp Scampi (1,770 cal)

Linguini, Garlic, White Wine, Fresh Herbs

Simply Grilled Salmon (780 cal)

Mashed Potatoes, Seasonal Vegetables

Stuffed Shrimp (790 cal)

Lump Crab Stuffed Shrimp,  
Red Pepper White Cheddar Mash

Fish & Chips (1,250 cal)

Yuengling Battered, Chesapeake Fries, Coleslaw,  
Roasted Poblano Tartar Sauce

Salmon Rigatoni (1,010 cal)

Asparagus, Mushrooms, Artichokes,  
Pesto Cream Sauce

Shrimp Pomodoro (1,060 cal)

Fire Roasted Tomato Sauce, Fresh Basil,  
Linguini Pasta

Tender Beef Medallions (630 cal)

Red Wine Bordelaise Sauce, Pan Roasted  
Mushroom Spinach Sauté

\*\$2 up charge

## DESSERT

(CHOICE OF)

Chocolate Cup (210 cal)

White Chocolate Mousse and Fresh Berries  
Topped with Whipped Cream

Seasonal Cheesecake (770-1,460 cal)

Crème Brûlée (270 cal)

Topped with Fresh Berries

**\*Tax and gratuity not included**

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutritional information available upon request. We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of some items.