

Welcome to Bethesda Magazine Restaurant Week!

January 13 - 22nd, 2017

LUNCH - \$16

Includes your choice of an appetizer/entrée or entrée/dessert (listed below) on the Lunch Menu.

A surcharge of \$5.00 will apply to the Lobster Roll.

DINNER - \$36

Includes your choice of the appetizer and dessert listed below.

You may choose any of the entrées on the Dinner Menu.

A surcharge of \$10.00 will apply to the Chinese Style Smoked Lobster.

APPETIZER SELECTIONS (Choose One)

Simple Green Salad

Champagne Vinaigrette

Classic Caesar

Romaine Hearts, Parmigiano-Reggiano, Fresh Boquerones

Yucatan Style Shrimp "Cocktail" Salsa

Pico de Gallo, Avocado, Crisp Corn Tortillas

Blue Crab + Corn Chowder

Jumbo Lump Crabmeat, Green Onions

Lobster & Butternut Squash Bisque

Fresh Lobster Meat, Goat Cheese, Pepitas

Classic Peruvian-Style Ceviche*

Fresh Lime Juice, Red Onion, Habañero

Crispy Crab + Shrimp Spring Rolls

Vietnamese Nuoc Cham Dipping Sauce

California Roll*

Jumbo Lump Crab Meat, Avocado, Cucumber, Masago Roe

Hamachi Crudo*

Serrano Pepper, Ponzu

Firecracker Roll*

Shrimp Tempura, Seaweed Salad, Spicy Crab

DESSERT SELECTIONS (Choose One)

Chocolate Mousse Crunch

Vanilla-Bean Anglaise, Strawberry Coulis

Pumpkin Cheesecake

Graham Cracker Crust, Cherry Sabayon, Chantilly Cream

Caramel Crème Brûlée

Almond Biscotti

Please, No Substitutions or Sharing.

** Consuming Raw Or Undercooked Meats, Poultry, Seafood Or Shellfish May Increase Your Risk Of Food Borne Illness, Especially If You Have Certain Medical Conditions.**

