





Chef Tony's Sample Lunch Menu:


Starters & Tapas Plates

Cream of Crab Soup *Old Bay, Lump Crab* 4.95

Roasted Carrot Soup *Pico de Gallo, EVOO, Bowl* 3.95 

Chilled Summer Gazpacho *Tomato/Basil Pico de Gallo, Sour Cream* 3.95

Crispy Fried Zucchini *Lemon Basil Aioli, Greens* 3.95 

Paprika Hummus *Warm Flatbread, Fresh cucumber* 4.95 

Tapas Scallops *Pan Seared, Garlic Mashed Potatoes, Basil Oil* 8.95

Ceviche *Scallops, Shrimp & Cod, Fresh Tomato & Lime, Garlic Toast* 7.95

"Bethesda's Best" Crispy Calamari, *Sweet Peppers, Lemon Basil Aioli* 7.95

Pan Roasted P.E.I. Mussels *Applewood Bacon, Fresh Tomato, White Beans, Garlic, Chardonnay* 7.95

Grilled Marinated Filet Mignon Satay *Filet Mignon, Herb Cream, Plantains, Cucumber Salad* 6.95

Baby Tapas Sampler *Paprika Hummus Marinated Olives, Marinated Peppers, Warm Flatbread* 5.80 

Grilled Shrimp *Sautéed Beans, Julienne Vegetables, Crispy Sweet Potatoes* 8.95

Cherry Glen Goat Cheese Sampler (Boyds, Maryland)

Super Local Award Winning Cheeses, Warm Flatbread
Chèvre, Silver, Ash **10.95**, Add "Gold" or Chipotle **1.95 Each**

CT's Famous Grilled Caesar Salad *Romaine Lightly Grilled, Balsamic Reduction, Parmesan Curls* 6.95

Chopped Chicken Caesar Salad *Hot Grilled Marinated Chicken, Grilled Caesar chopped, Balsamic Reduction, Parmesan* 12.95

Crispy Goat Cheese Salad *Shaved Apple, Cucumbers, Mixed Mesclun Greens, Citrus Vinaigrette* 6.95

"Chopped Salad" *Mesclun, Walnuts, Basil, Mint, Cilantro, Cranberries, Strawberries, Blue Cheese Crumbles, White Balsamic, Fried Onions* 7.95

Grilled Salmon Spinach Salad *Dried Cranberries, White Bean Salad, Grilled Vegetables, Vinaigrette* 13.95

House Salad *Mesclun Greens, Shaved Parmesan, Cucumbers, White Balsamic Dressing* 4.95

Add to any Salad: Grilled marinated Chicken 5.95, Organic Grilled 7 oz Salmon 12.95, Barcelona Anchovies 2.95

We Recycle
Oyster Shells!

"Coan River" Oysters *(Puncoteague Creek, VA)* **8.95 Half Dozen, 17.95 Dozen**
Traditional East Coast Variety, Mild Salinity, Sweet Finish

Lunch Main Plate Entrees

3 Cheese Gourmet Grilled Cheese

Parmesan, Goat & Cheddar, Grilled Flatbread, Old Bay Hand Cut Fries 7.95 

Chicken Panini

Grilled Marinated Chicken, Applewood Bacon, Caramelized Onion, Parmesan, Old Bay Fries 8.95

Pan Seared Scallops *

"Dry Pack Diver" Scallops (Medium), *Basil Oil, Garlic Mashed Potatoes, Daily Vegetables* 14.95

Omelette with Lump Crab, Artichoke Hearts, Red Peppers & Parmesan

Old Bay Hash Browns, Crispy Bacon 11.85

Parmesan Crusted Sole

Griddled Filet, Lemon Caper Butter Sauce, Garlic Mashed Potatoes, Daily Vegetables 11.85

1/2 Price Wine
Sunday &
Tuesdays

MIMOSA Brunch
every **SUNDAY!**

Lobster Night
every
Thursday!

Single Soft Shell Crab

Fried Crispy, Lemon Basil Aioli, Garlic Mashed Potatoes, Daily Vegetables 13.95

Grilled Organic Scottish Salmon

Grilled to Medium, Crispy Plantains, Cucumber Salad, Herb Sauce 12.95

Monkfish

Pan Seared Filets, Seafood Sauce, Paprika Rice, Vegetables of the Day 12.80

Seafood Stew

Jumbo Shrimp, Scallop, Lump Crab Meat, Mussels, Seafood Sauce, Fresh Roma Tomato, Yellow Rice 14.95

Massachusetts Cod

Braised Cod Filet, Chorizo Sausage, White Beans, Fresh Tomato & Chardonnay 11.90

Whole 1 1/4 lb Turkish Bronzino

1 1/4 Lb Fish, Oven Roasted, Garlic, Fresh Herbs, Mixed Baby Potatoes, Seasonal Vegetables 17.95

Spicy Shrimp Pasta

Pan Seared Shrimp, Gently Spicy Tomato Cream Sauce, Sweet Peppers, Linguini 10.95

Braised Boneless Beef Short Rib

Braised with Spicy Sweet Tomato Glaze, Mashed Potatoes, Vegetables 14.95

Twin Filet Mignon Satay

Grilled Hand Trimmed Filet Mignon Pieces, Cucumber Salad, Crispy Plantains, Herb Sauce 14.95

Chicken Picatta

Thinly Pounded Chicken Breast, Artichokes, Portobello, Tomato & Lemon Caper Wine Sauce, Fettuccini 9.95

Chicken Antonio

Thinly Pounded Chicken Breast, Bacon, Mushrooms, Spinach, Garlic Cream Sauce, Penne 9.95

Chicken Marsala

Thinly Pounded Chicken Breast, Portobello Mushroom Sauce, Linguini 9.95

Chefs Choice Seasonal Vegetable Creation 8.80

Finishes \$5

Desserts are Created in House by Chef Sonia (Tony's Wife) Cannolis are from Vacarro's of Baltimore

Chocolate "Sin" Cake

*Belgian Chocolate, Espresso,
Strawberry Malbec Sauce*

Caramelized Sweet Potato "Pie"

*Pureed Fresh Sweet Potato, Brown Sugar & Crispy
Sugar Crust, Butter Pecan Ice Cream*

Crispy Plantains & Vanilla Ice Cream

Homemade Caramel

Sonia's Vanilla Cheesecake

Walnut Crunch Crust, Strawberry Malbec Sauce

Warm Banana Bread Pudding