

# SAMPLE Dinner Menu: 2015



## Starters & Tapas Plates

**Cream of Crab Soup** *Old Bay, Lump Crab* 6.95

**Roasted Carrot Soup** *Pico de Gallo, EVOO Bowl* 4.95

**Chilled Summer Gazpacho** *Tomato/Basil Pico de Gallo, Sour Cream* 4.95

**Crispy Fried Zucchini** *Lemon Basil Aioli, Greens* 5.95 

**Paprika Hummus** *Warm Flatbread, Fresh cucumber* 5.95 

**Black Olive Tapenade** *EVOO, Warm Flatbread, Fresh cucumber* 4.95

**Tapas Scallops** *Pan Seared, Garlic Mashed Potatoes, Basil Oil* 13.95

**"Bethesda's Best" Crispy Calamari**, *Sweet Peppers, Lemon Basil Aioli* 9.95

**Single Jumbo Softshell Crab**, *Fried Crispy, Mashed Potatoes, Basil Aioli* 13.80

**Pan Roasted P.E.I. Mussels** *Applewood Bacon, Fresh Tomato, White Beans, Garlic, Chardonnay* 9.95

**Grilled Marinated Filet Mignon Satay** *Filet Mignon, Herb Cream, Plantains, Cucumber Salad* 7.95

**Fresh Summer Ceviche** *Generous portion of Scallops, Shrimp & Cod, Fresh Tomato & Lime, Garlic Toast* 11.95

**Baby Tapas Sampler** *Paprika Hummus Marinated Olives, Marinated Peppers, Warm Flatbread* 8.80 

**Grilled Shrimp** *Cannellini Beans, Julienne Vegetables, Crispy Sweet Potatoes* 10.95

**Braised Portobello Mushrooms** *Red Wine, Balsamic Reduction, Greens* 6.95 

**Hand Cut Sweet Potato Fries** *Honey & Cumin* 4.95

**Cherry Glen Goat Cheese Sampler (Boyd's, Maryland)**

Three 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* 7.95

**Marinated Barcelona Anchovy Salad** *Mesclun Greens, Roasted Peppers, EVO, Balsamic Reduction* 8.95

**Grilled Asparagus Salad** *Local Goat Cheese, Egg, Mixed Mesclun Greens, Romesco Sauce, Almonds* 6.80

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

**"Chopped Salad"** *Mesclun, Walnuts, Basil, Mint, Cilantro, Cranberries, Strawberries, Blue Cheese Crumbles, White Balsamic, Fried Onions* 8.80

**Grilled Salmon Spinach Salad** *Dried Cranberries, White Bean Salad, Grilled Vegetables, Vinaigrette* 15.95

**House Salad** *Mesclun Greens, Shaved Parmesan, Diced Egg, Red Onion, Cucumber, White Balsamic Dressing* 5.95

**Add to any Salad: Grilled Marinated Chicken 7.95, Grilled 7 oz Organic Salmon 12.95 Barcelona Anchovies 2.95**

We Recycle  
Oyster Shells!

**"Coan River" Oysters (Virginia) 10.95 Half Dozen, 19.95 Dozen**  
*Smaller East Coast Variety, Mild Salinity, Sweet Finish*

**"James River" Oysters (Virginia) 10.95 Half Dozen, 19.95 Dozen**  
*Larger East Coast Variety, Medium Salinity, Ocean Finish*

## Tonight's Specials Italian Style Paella \*

*Pan Roasted Angel Hair Pasta, Jumbo Shrimp, Scallops, Lump Crab Meat, Mussels, Lobster Tomato Broth* 23.95

### Line Caught Swordfish

*Grilled 7 oz Filet, Black Olive Tapenade, Baby Potatoes, Daily Vegetables* 22.90

### Two Jumbo Softshell Blue Crabs

*Fried Crispy, Garlic Mashed Potatoes, Daily Vegetables, Herb Aioli* 28.95  
or *Sautéed with Seafood Sauce, Smoked Paprika Rice & Daily Vegetable Selection*

### WHOLE 1 1/4 lb Turkish Bronzino

*1 1/4 Lb Fish, Oven Roasted, Garlic, Fresh Herbs, Mixed Baby Potatoes, Seasonal Vegetables* 25.95

**"Platinum Platter"** *(For those Who Truly Want to Celebrate)*

*1 lb Lobster, Jumbo Scallops, Shrimp, Mussels, Crab Meat, Seafood Sauce, Baby Potatoes* 45.95

### Lobster Pasta

*Chunks of Sautéed Maine Lobster, Fresh Asparagus, Diced Tomatoes, Cognac & Cream, Penne Pasta* 27.95

### 1 1/2 lb+ Whole Red Snapper

*Crispy Fried Lobster Sauce, Yellow Rice, Daily Vegetables*, 28.90

1/2 Price Wine  
Sunday &  
Tuesdays

MIMOSA Brunch  
every **SUNDAY!**

Lobster Night  
every  
**Thursday!**

## **Grilled "Surf & Turf"**

*Grilled Scallop & Shrimp Satay, Filet Mignon Satay, Daily Vegetables & Baby Potatoes 27.95*

## **Seafood Stew**

*Jumbo Shrimp, Scallop, Lump Crab Meat, Mussels, Seafood Sauce, Fresh Roma Tomato, Paprika Rice 23.95*

## **Stuffed Massachusetts Cod**

*Creamy Shrimp & Crab Meat Stuffing, Chardonnay Sauce, Garlic Mashed Potatoes, Grilled Asparagus 24.95*

## **Main Plate Entrees**

### **Organic Scottish Salmon Pasta \***

*Chunks of Salmon, Artichoke Hearts, Fresh Tomatoes, Pesto Cream, Penne 16.95*

### **Freshwater North Carolina Trout**

*Grilled Filet, Basil Oil, Crispy Baby Potatoes, Daily Vegetables 17.95*

### **Parmesan Crusted Filet of Sole**

*Pan Griddled, Lemon Caper Butter Sauce, Garlic Mashed Potatoes, Daily Vegetables 16.85*

### **Monkfish**

*Pan Seared Filets, Seafood Sauce, Paprika Rice, Vegetables of the Day 16.80*

### **Braised Massachusetts Cod**

*Braised Cod Filet, Chorizo Sausage, Garlic, Cannellini Beans, Fresh Tomato & Chardonnay 16.90*

### **"Penne for Promise"**

*Pan Roasted Shrimp, Asparagus, Portobello & Spinach, Penne Pasta, Rose' Sauce 16.95*  
*(Chef Tony's **Donates \$2 per order to Raise \$25k** with "**Pencils for Promise**" to build a school!)*

### **Organic Scottish Salmon Filet \***

*Grilled Filet (cooked Medium Rare), Crispy Plantains, Pickled Cucumber Salad, Herb Cream Sauce 19.95*

### **Spicy Shrimp Pasta**

*Pan Seared Shrimp, Gently Spicy Tomato Cream Sauce, Sweet Peppers, Penne 16.95*

### **Braised Boneless Beef Short Rib**

*Braised with Spicy Sweet Tomato Glaze, Mashed Potatoes, Vegetables 19.95*

### **Twin Filet Mignon Satay**

*Two Seasoned & Grilled Filet Mignon Satay, Herb Sauce, Cucumber Salad, Crispy Plantains 18.95*

### **Chicken Piccata**

*Thinly Pounded Chicken Breast, Artichokes, Portobello, Tomato & Lemon Caper Wine Sauce, Fettuccine 15.95*

### **Chicken Antonio**

*Thinly Pounded Chicken Breast, Bacon, Mushrooms, Spinach, Garlic Cream Sauce, Penne 15.95*

### **Chicken Marsala**

*Thinly Pounded Chicken Breast, Portobello Mushroom Red Sauce, Fettuccine 15.95*

### **Chefs Choice Seasonal Vegetable Creation 14.80**

## **Finishes**

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

#### **Drunken Strawberries**

*Gran Marnier, Whipped Cream, Chocolate Shavings 8.95*

#### **Sonia's Vanilla Cheesecake**

*Walnut Crunch Crust, Strawberry Malbec Sauce 7.95*

#### **Chocolate "Sin" Cake**

*Belgian Chocolate, Espresso, Strawberry Malbec Sauce 7.95*

#### **Tiramisu**

*Tony's Grandmothers Famous Recipe, Ladyfingers, Espresso & Kahlua, Sweet Cream 6.95*

#### **Caramelized Sweet Potato "Pie"**

*Pureed Fresh Sweet Potato, Brown Sugar & Crispy Sugar Crust, Vanilla Ice Cream 6.95*

#### **Classic Creme Brûlée**

*Real Vanilla Bean, Burnt Sugar Crust 7.95*

GIFT CARDS  
AVAILABLE...  
ASK YOUR  
SERVER!