

FEDERAL HOUSE BAR & GRILLE
ANNAPOLIS RESTAURANT WEEK MENU

LUNCH:

First Course (choice of one):

Coconut Shrimp – Jumbo shrimp hand dipped in sweet coconut batter and coated in coconut flakes. Flash fried and served with Thai chili sauce for dipping.

Cream of Crab Soup – An award winning house favorite. Soft and creamy with tender jumbo lump crabmeat.

Main Course (choice of one):

Salmon BLT - Grilled Atlantic salmon filet served on a toasted ciabatta roll with applewood smoked bacon, lettuce, tomato, and house-made remoulade sauce. Served with your choice of colossal crisp fries, sweet potato fries, or onion rings.

Bistro French Dip - Tender roast beef and sautéed onions topped with Provolone and Swiss cheese, served on a toasted ciabatta roll. Served with au jus, horseradish sauce, and your choice of colossal crisp fries or sweet potato fries.

Single Crab Cake Platter - Our house specialty! Premium lump crab cakes broiled to perfection. Served with rice pilaf and chef's vegetable.

Crab Cake Sandwich - A house favorite! Premium lump crab cake broiled and served on a brioche roll with your choice of colossal crisp fries, sweet potato fries, or onion rings.

DINNER:

First Course (choice of one):

Mussels – 1 lb. steamed in white wine garlic butter and served with freshly baked baguette.

Steamed Shrimp – ½ lb. of jumbo shrimp lightly seasoned with Old Bay.

Crab Bruschetta - Lump crabmeat and fresh plum tomato seasoned with garlic, basil, and olive oil. Served on garlic herb crostini, and finished with Balsamic reduction.

Main Course (choice of one):

Fresh Catch of the Day - Chef's daily fish selection prepared baked, blackened, or grilled. Finished with your choice of Herb Butter, Basil Pesto Crust, Sesame Glaze or Lemon Butter sauce. Served with rice pilaf and Chef's vegetable.

Sesame Crusted Tuna Medallions - Saku tuna medallions pan-seared with our island glaze. Served with rice pilaf and sautéed spinach.

Crabcake Platter - Our house specialty! Premium lump crab cakes broiled to perfection. Served with rice pilaf and chef's vegetable.

Filet Hunter - Six ounce grilled filet topped with a port wine, mushroom and shallot reduction. Served with garlic mashed potatoes and chef's vegetable.

Dessert Course (choice of one):

Dulce de Leche Chocolate Espresso Cake - Moist chocolate cake baked with a sumptuous espresso flan on top.

Fried Chimi-Xango Cheesecake - Creamy cheesecake and chunks of banana in butter caramel sauce wrapped in a pastry tortilla, flash fried and rolled in cinnamon sugar. Served with vanilla bean ice cream, sliced mango, strawberry compote, and whipped topping.