

O'Learys Seafood

2012 Restaurant Week Menu

Appetizers

Mussels Zarzuela

Maine mussels steamed in our spicy zarzuela sauce, grilled baguette

Salad Equinox

Mixed greens, d'Anjou pears, dried Michigan cherries, Gorgonzola cheese, and candied walnuts with a Champagne citrus vinaigrette

Fried Calamari

Crispy-fried calamari served over mesclun greens with chili-garlic aioli

Black Bean Soup

Garnished with lump crab meat and a Parmesan crostini

Entrees

Crispy Florida Grouper with Gulf Shrimp

Crispy-fried grouper served over black beans and rice with sautéed shrimp, tomato-cilantro salsa, chipotle aioli and barbecue sauce

Thai Barbecued Mahi-Mahi

Grilled fresh Florida mahi mahi with Thai barbecue glaze, macadamia crusted jumbo shrimp, pineapple-mango salsa and jasmine rice

Maryland-Style Crab-Cake

A jumbo lump crab cake served with warm applewood bacon and scallion fingerling potato salad, grilled asparagus, and mustard lime sauce

Pork Tenderloin Gorgonzola

Stuffed with spinach, prosciutto and Gorgonzola cheese, roasted and served with a roasted shallot, sage, veal demi glace with a touch of cream. Paired with orzo and grilled asparagus

Desserts

Peach, Walnut and Chocolate Bread Pudding

Fresh homemade bread pudding served warm with caramel sauce and fresh whipped cream

Cheesecake

A refreshing lemon cheesecake served with fresh whipped cream

Chocolate Mousse

Served in a ganache-dipped almond tuile and garnished with mint, raspberry coulis and whipped cream

Coconut Cake

An Annapolis favorite, with yellow cake and a coconut-butter cream frosting, with mango coulis and blackberries