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# VALENTINE'S TO GO

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FEBRUARY 12 - 14 | 3:30PM TO CLOSE

PRE ORDERS PREFERRED | CALL: 410.822.4034

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## SOUPS

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CREAM OF CRAB SOUP (QUART) | 20

LOBSTER BISQUE (QUART) | 20

MATT'S OYSTER CHOWDER (QUART) | 28

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## APPETIZERS

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OYSTERS 2 WAYS | 15

Moondancer, Maine | naked with caviar & Local Chesapeake Bay | rockefeller style

WARM HEARTED SALAD | 12

winter greens, pickled red onions, cajun spiced pecans, red poached winter pears, sherry vinaigrette

SEAFOOD FRITTO MISTO | 16

calamari, lobster, shrimp, banana peppers, sweet and sour aioli

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## MAINS

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PETITE FILET | 46

chargrilled creekstone petite filet, butter poached lobster, dauphinoise potatoes, french beans, wild mushrooms, bernaise

HEART RAVIOLI | 29

four cheese stuffed heart ravioli, roasted butternut squash puree, oxtail ragout, sage cream

TAVERN PAELLA FOR 2 | 75

sea bass, jumbo shrimp, mussels, clams, chorizo, saffron

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## VALENTINE DINNER FOR TWO

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QUART OF LOBSTER BISQUE + LOBSTER MAC & CHEESE + 4 CRAB CAKES

\$100 FOR TWO

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## WINE

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*Chateau La Roberterie SAUVIGNON BLANC '18 France 42*

*Le Grand Courtage BLANC DE BLANCS France 36*

*Macon-Lugny La Carte WHITE BURGANDY '15, France 48*

*Cote Mas Rose SPARKLING ROSE St. Hilaire, France 40*

*Alexander Valley Vineyards CABERNET SAUVIGNON '16 Sonoma County, CA 44*

*Terra D'Oro CHENIN BLANC/VIOGNIER '17 Clarksburg, CA 36*

*Complete wine list is available for take out.*

