



## Restaurant Week Menu September 18-27

Served 5 – 9pm

### Appetizers

**\*Maryland Crab Soup** ... homemade with garden vegetables, fresh crabmeat in a tomato broth, seasoned with Eastern Shore spices

**\*Pan Seared Scallops** ... three jumbo diver scallops with house made corn salsa and sriracha aioli

**Caesar Salad** ... romaine with shaved parmesan cheese, classic Caesar dressing, and croutons.

**Pan Seared Mussels**... mussels sautéed in white wine and garlic butter, topped with diced tomatoes and with toast points

### Entrées

**Crab Cake paired with three Grilled Shrimp** ... broiled fresh jumbo lump crab cake and three grilled shrimp with fresh vegetables and choice of starch

**Fresh Salmon paired with one Crab Cake** ... pan seared salmon encrusted with 'everything bagel seasoning', topped with a honey-sriracha glaze, and with one broiled jumbo lump crab cake, fresh vegetables and choice of starch

**\*Twin 4 oz Lobster Tails** ... broiled to perfection with drawn butter, fresh vegetables and choice of starch

**\*Pan Seared 6 oz Filet Mignon**... topped with honey cilantro butter, with fresh vegetables and choice of starch

### Desserts

**Chocolate Monster Cake** ... the chocolate cake you've been dreaming of, say no more!

**\*Fresh Brumbleberry Pie** ... homemade pie filled with fresh berries and baked in the most perfect flakey buttery pie crust. It is as good to eat as it is to look at...

**\*Ice Cream Sundae** ... vanilla or chocolate ice cream, topped with chocolate sauce, whipped cream and rainbow sprinkles

\* denotes gluten-free or can be prepared gluten-free on request

**Appetizer & Entrée \$35 | Appetizer, Entrée & Dessert \$40**



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