

TABLE



## RESTAURANT WEEK 2022

### FIRST COURSE OPTIONS

New Orleans style BBQ shrimp

Maryland style baked crab dip

Cornmeal fried oysters or shrimp with Table 50 hot sauce

Table 50 Pimento Cheese Plate: served with house pickles

Crab Bisque

Classic Caesar\* with Parmigiano-Reggiano crostini  
and roasted garlic

Mixed green house salad with roasted red pepper and  
sunflower seed garnish

Baby Spinach salad with feta cheese, bacon, dried cherries, walnuts, apple cider  
vinaigrette

### SECOND COURSE OPTIONS

Certified Angus Beef® 12 oz Ribeye  
garlic mashed potatoes, french cut green beans, blue cheese cream sauce

Low Country Shrimp and Grits  
tasso ham gravy, crab meat, white cheddar grits

Blackened Ahi Tuna\*  
andouille sausage and crawfish risotto with an asparagus garnish

Grilled Salmon fire roasted vegetables, garlic mashed potatoes, and Chicago butter sauce

Inner Harbor Crab Cakes julienned vegetables, white cheddar grits, saffron lemon beurre

Southern Fried Buttermilk Chicken Breast with garlic mashed potatoes and collard greens

Shrimp and Scallops over angel hair in a Parmigiano-Reggiano, Armagnac cream sauce

Shrimp Scampi over angel hair pasta  
fresh basil, roasted tomatoes, and red pepper flake garnish

Beef Stroganoff over pappardelle pasta  
Filet Mignon beef tips with shiitake mushrooms in a house made stroganoff sauce

### THIRD COURSE...DESSERT OPTIONS

20% gratuity will be added to parties of five or more

\* Items may be served raw or undercooked: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness