



Brought to you by the Shore Update and participating restaurants. Buy local. Shop local. Give local. EAT LOCAL.

October 11-18, 2014

Shore Update's

# RESTAURANT APPRECIATION WEEK

PRIX FIXE Menus and  
“Thanks for Dining With Us” Gifts

Annie's Paramount Steak & Seafood House

Bridges on Kent Narrows

El Jefe Mexican Kitchen & Tequila Bar

Frix's Fire Grill

Harris Crab House

Hemingway's Restaurant

The Jetty Restaurant & Dock Bar

Molly's Restaurant

We hope you enjoy the fabulous deals these area restaurants are extending to the community during the Shore Update's Restaurant Appreciation Week. Please remember to take care of your servers and thank the establishments for participating. While each establishment will make every effort to provide the set menus October 11-18, 2014, unforeseen circumstances may require slight changes. Please call the establishment if you need to confirm. Individual restrictions and offers printed on each menu. Tax and gratuity extra for every establishment. No substitutions, not combinable with any other offers, specials, coupons or discounts of any kind.

410-827-9312 • [update@atlanticbb.net](mailto:update@atlanticbb.net)

Just our way of saying “We appreciate your patronage”...  
and a chance to appreciate all the great food right in our own backyard!



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## Menu Coming Soon!



### Lisa Kemp

Executive Chef, Annie's Paramount  
Steak & Seafood House  
15 years experience



**Annie's would like to introduce their  
NEW Executive Chef... Lisa Kemp!**

Lisa realized her passion for the Culinary Arts after graduating from College with a degree in Biology. Soon after graduation Lisa took a position with the Pfizer Corporation, and in addition to her other duties began assisting with corporate functions and that is where her passion for catering and fine cuisine flourished. Leaving the corporate world behind, Lisa began a catering business while attending L'Academie de Cuisine in Gaithersburg, Maryland; where she learned the art of creating fine French based cuisine. In her continued studies she trained for 5 years under great chefs cultivating her talent in the Asian Fusion genre.

As native of Washington DC, Lisa operated a successful catering business in the DC metropolitan area for 10 years, where 'in good taste' they catered some of the most high profile political and corporate functions with a resume including events at the Smithsonian Institution and an Obama Presidential Inaugural Ball. Lisa left the entrepreneurial world when the Old Ebbitt Grille in North West DC located adjacent to the White House requested her services. Large volume political and private functions became her hallmark. Lisa served as a featured chef for Michelle Obama's Let's MOVE initiative promoting a healthy lifestyle for our Country's youth; a solution for childhood obesity featuring healthy eating habits. Following her presence in the high paced DC market; Lisa took a position with Brio Tuscan Grille in Annapolis and served as their Executive Chef for 3 years before coming to Annie's, where she is enjoying her serene surrounding and the Eastern Shore hospitality.

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500 Kent Narrows Way North  
Grasonville, MD 21638  
410-827-7103





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## Menu Coming Soon!



Nathan Ebersole, Executive Chef



*Bridges*  
on Kent Narrows  
RESTAURANT • BAR • DOCK  
Chesapeake Bay

*"Fine Food,  
Relaxed Mood"*



OCTOBER 11-18, 2014

Shore Update's

# RESTAURANT APPRECIATION WEEK



**410-827-0282**

321 Wells Cove Rd  
Grasonville MD

[www.bridgesrestaurant.net](http://www.bridgesrestaurant.net)

Join us RESTAURANT  
WEEK & Receive \$10  
GIFT CARD for Next Visit  
(details online at  
[www.ShoreUpdate.com](http://www.ShoreUpdate.com))



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# RESTAURANT APPRECIATION WEEK

## Menu Coming Soon!



# EL JEFE



MEXICAN KITCHEN

TEQUILA BAR



### Menu Coming Soon



*Chef Brett Wingard*  
Years of Experience: 35 years

October 11-18, 2014

Shore Update's



# RESTAURANT APPRECIATION WEEK



11:00 am until 12:00 am  
1235 Shopping Center Rd.  
Stevensville

410-604-1234



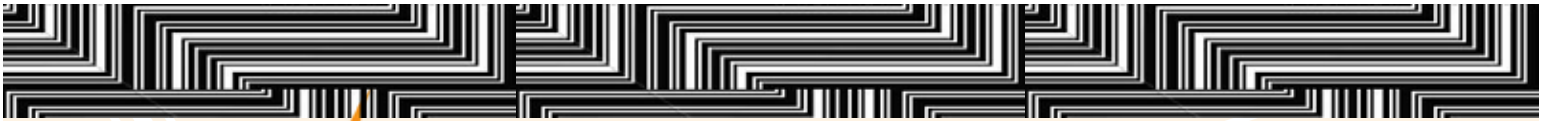
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# RESTAURANT APPRECIATION WEEK

## 2014 Proud Participant



**FRIX'S FIRE**  
*Grill*

WWW.FRIXSFIREGRILL.COM

1533 POSTAL RD. • CHESTER MD. 21619

410-604-2525



ANY SMALL PLATE  
+  
A HOUSE SALAD  
+  
ANY ENTREE

**\$30**

Monday thru Wednesday  
11am to 10pm  
Thursday thru Saturday  
11am to 11pm  
Sunday - 10am to 9pm

Brunch Available 10 to 2 Sundays

Tax and gratuity extra. Some restrictions may apply. Not valid with any other offers.



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# RESTAURANT APPRECIATION WEEK

## 2014 Proud Participant



Kent Narrows, Rt. 50/301 Exit 42, 410-827-9500  
www.harriscrabhouse.com Opens 11am Daily



### Restaurant Appreciation Week Prix Fixe Menu

**\$30 Per Person**  
plus gratuity and sales tax

Tax and gratuity extra. Some restrictions may apply. Not valid with any other offers.

**Choose One:**  
Maryland Vegetable Crab  
Cream of Crab or Soup of the Day  
Oysters on the Half Shell (6)

**Choose One:**  
Stuffed Shrimp Norfolk  
Two Crab Cakes (Broiled or Fried)  
Honey Mustard Glazed Salmon  
12 oz. Rib Eye Steak  
Each dinner listed above served with your choice of two side orders

**Dessert:**  
Our Famous Nutty Buddy

Join us Restaurant Week & Receive Coupon for

**\$5 Off**

Purchase of \$25 or more.  
Expires 12/16/14.





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# RESTAURANT APPRECIATION WEEK

## 2014 Proud Participant

# HEMINGWAY'S

*Featuring*



*Stuffed Chicken Breast*  
Stuffed w/Ham, spinach & Swiss Cheese  
Panko Breaded & Fried Golden  
w/Wild Mushroom Gravy & Mashed Potato



*6 oz. Filet Mignon*  
Served w/Asparagus & Mashed Potato



*Grilled Atlantic Salmon*  
Served on Rice with Asparagus

**\$33<sup>95</sup>** Entrees served with Salad and choice of Sweet Endings Desserts



### Hemingway's Restaurant

357 Pier One Rd • Stevensville

**410-604-0999**

[HemingwaysBayBridge.com](http://HemingwaysBayBridge.com)

Tax and gratuity extra. Some restrictions may apply. Not valid with any other offers.

Receive a Certificate for

# FREE DESSERT



on a Return Visit When You Join us  
for Restaurant Appreciation Week



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# RESTAURANT APPRECIATION WEEK

## 2014 Proud Participant



410-827-4959  
201 Wells Cove Road  
Grasonville

[www.jettydockbar.com](http://www.jettydockbar.com)

# 2 Dine for \$25

### Restaurant Appreciation Week Prix Fixe Menu

**Choose 1 Appetizer**  
Hot Crab Dip  
Fried Or Raw Oysters  
Chipotle Chicken Quesadilla

**Choose 2 Entrées**  
Stuffed Tilapia With Veg Of Day And  
Garlic Mashed Potato

Surf N Turf With Choice Of Crab Cake, Fried Shrimp,  
Or Grilled Shrimp

Asian Ahi Tuna Tacos With Seaweed Salad, Teriyaki,  
And Cucumber Wasabi Sauce

Blackened Chicken Alfredo Served With Garlic Bread

**Choose 1 Dessert**  
Triple Chocolate Cake

Peanut Butter Swirl Brownie With Whipped Cream  
And Cherries

Key Lime Pie

Join us Restaurant Week  
& Receive a  
**\$5 Gift Card**  
to Use on Your Next Visit

Tax and gratuity extra. Some restrictions may apply. Not valid with any other offers.





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# RESTAURANT APPRECIATION WEEK

## 2014 Proud Participant



**(410) 348-2430**  
12503C Augustine Herman Highway  
Kennedyville, Maryland 21645  
[www.mollymasons.com](http://www.mollymasons.com)

### Restaurant Appreciation Week Pre Fixe



*Matt Whitehair*  
Executive Chef

**\$40 Per Person – 4 Courses with Glass of house wine**

Lobster Bisque  
-or-  
Caesar Salad

Grilled Shrimp. Cherry Pepper Cocktail.  
-or-  
Seared Salmon. Fingerling Potato. Arugula.

Duck Confit. Raspberry Mostarda. Herb Salad.  
-or-  
Grilled Hangar. Whipped Potato. Fried Shallot.  
Spinach. Demi Glace.

Pumpkin Panna Cotta. Spiced Rye Chip.  
-or-  
Chocolate Mousse.  
Raspberry Compote.

Tax and gratuity extra. Some restrictions may apply.  
Not valid with any other offers.

Join us Restaurant Week  
& Receive  
**\$10**  
**Gift Card**  
for Next Visit.

