



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

October 31 - November 7

Shore Update's

RESTAURANT APPRECIATION WEEK

PRIX FIXE MENUS

& "Thanks for Dining With Us" Gifts



Waterfront Dining

500 Kent Narrows Way North
Grasonville, MD
www.annies.biz
410-827-7103



RESTAURANT • BAR • DOCK
Chesapeake Bay

410-827-0282
www.BridgesRestaurant.net
321 Wells Cove Rd, Grasonville



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



HEMINGWAY'S

410-604-0999
357 Pier One Rd, Stevensville
www.hemingwaysbaybridge.com



410.827.4959
201 Wells Cove Rd, Grasonville
jettydockbar.com



410-643-2263
910 Kentmorr Rd, Stevensville
www.kentmorr.com



410.758.3619
122 N Commerce Rd, Centreville
www.oshucksirishpub.com



410-479-0658
42 Denton Plz, Denton
www.404-Taphouse.com

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 Feb 28 - March 7, 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



When you expect extraordinary... choose Annie's!



Restaurant Appreciation Week Menu

Please select one choice from each of the following categories...

Appetizers

Oyster Sampler

Oysters Rogier - Horseradish, parmigiano-reggiano & bacon
Oysters Rockefeller - Fresh sauteed spinach, Pernod & aged Parmesan
Oysters Chesapeake - Crab imperial, Panko bread crumbs & shallots

Clams Casino

A house specialty prepared with peppers, onions, Parmesean cheese, Italian bread crumbs and topped with bacon.

Lobster Tempura

A tender and flavorful cold water lobster tail flashed in peanut oil with a tempura batter. Accompanied with Cousabi, Goma Wakami and Tempura Dipping Sauce.

Salads

Mesclun Salad

Fresh assorted greens with dried craisins, candied walnuts, goat cheese, tomato and cucumber.

Caesar Salad

Fresh Hearts of Romaine topped with grated imported Reggiano-Parmesan and our homemade Caesar Dressing.

Entrees

Whole Maine Lobster 1.5 lb

Sweet tender and flavorful Maine Lobster right from our tanks.

Crispy Seared Rockfish

Seared filet of Rockfish served over cranberry and almond couscous with leek and fennel ragu.

Maple Peppered Salmon

Sesame and cracked black pepper encrusted fillet with a Maple Soy Glaze, Basmati Rice and Vegetable du Jour.

Jumbo Lump Crab Cakes

Two "Award Winning" Crab Cakes made with only the finest crab meat available.

Filet Mignon

Nothing compares to our "Prime" "Certified Angus Beef". You can taste the difference.

Desserts

Peach Bread Pudding

topped with fresh whipped cream and Southern Comfort Sauce.

Fall Pumpkin Cheesecake

Bursting with the flavors of fall.

Homemade Hot Fudge Brownie

with walnuts, vanilla ice cream and fresh whipped cream.

Smith Island Cake

Sunday, October 31 - Friday, November 6 Shore Update's

RESTAURANT APPRECIATION WEEK

Join us RESTAURANT WEEK & Receive a Certificate for Sunday Brunch (1 per Restaurant Week order) (details online at ShoreUpdate.com)

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





321 Wells Cove Road • Grasonville MD 21638

410-827-0282

Life is better at Bridges

Experience a taste of Bridges or make your next reservation @ www.bridgesrestaurant.net

Restaurant Appreciation Week 3 Course Menu \$40 Per Person

Tax and gratuity extra.



Please select one choice from each of the following categories...

STARTERS

Bruschetta Roma

Fresh tomatoes, garlic and basil over toasted Italian bread finished with fresh Parmesan and balsamic reduction.

Cream of Crab Soup

Enhanced with sherry and delicate crab meat.

Fennel and Orange Salad

Tender organic spinach, shaved fennel, mandarin oranges, walnuts, pomegranate seeds, creamy goat cheese and a raspberry vinaigrette.

Calamari

Lightly dusted flash fried calamari with a jalapeño aioli and sweet chili sauce.

Flash Fried Chesapeake Oysters

Local Chesapeake Bay oysters lightly dusted with seasoned flour then flash fried served with Bloody Mary cocktail sauce.

Spinach & Arugula Salad

Tender organic spinach and arugula dressed in creamy honey balsamic with bacon, grape tomatoes, roasted red peppers, hard cooked eggs and warm goat cheese.

Firecracker Shrimp

Lightly dusted shrimp tossed in our house Thai chili sauce with wasabi cream and hoisin sauce finished with toasted white and black sesame seeds.

MAINS

Scallops & Risotto

Seared diver scallops over a rich and creamy roasted mushroom risotto finished with balsamic reduction and fresh parmesan.

Chesapeake Crab Cake

One broiled crab cake with mashed sweet potatoes, grilled asparagus and a mustard cream sauce.

Adobo Chicken

Seasoned chicken breast with sofrito rice, pepper relish and a honey lime glaze.

Short Rib

Slowly braised, fork tender short rib with house horseradish mashed potatoes, sautéed spinach finished with horseradish cream and buttermilk fried onions.

Shrimp Bethany

Seared jumbo shrimp tossed with fresh fettuccini pasta, caramelized onions and bacon in a savory cream sauce that we can only describe as "divine".

Berry Salmon

Atlantic salmon over wild harvest rice with walnuts and pomegranate seeds with crispy brussels sprouts and a fresh blueberry and blackberry compote.

DESSERTS

Vanilla Chai Crème Brûlée

Apple Pecan Bread Pudding

Flourless Chocolate Cake



October 31 - November 7 Shore Update's

RESTAURANT APPRECIATION WEEK

Join us RESTAURANT WEEK & Receive \$10 OFF your next visit with a restaurant week dinner purchase. (details online at www.ShoreUpdate.com)



Harris CRAB HOUSE

SEAFOOD RESTAURANT



Restaurant Appreciation Week Prix Fixe Menu

Choose One:

- Maryland Vegetable Crab
- Cream of Crab or Soup of the Day
- Oysters on the Half Shell (6)
- Cup of Oyster Stew

Choose One:

- Stuffed Shrimp Norfolk
- Two Crab Cakes (Broiled or Fried)
- Honey Mustard Glazed Salmon
- 12 oz. Rib Eye Steak

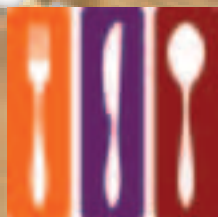
*Each dinner listed above served
with your choice of two side orders*

Dessert:

Our Famous Nutty Buddy

OPEN
during
roofing
repairs!

\$30 Per Person,
plus gratuity and sales tax



October 31 - November 7, 2015 Shore Update's

RESTAURANT APPRECIATION WEEK

Join us RESTAURANT WEEK & Receive Coupon for
\$10 OFF purchase of \$30 or more.

Dine in Only, Exp. 12/24/15.

Not valid on gift card purchases, or with other offers.
(details online at www.ShoreUpdate.com)

Kent Narrows

Rt. 50/301 Exit 42

410-827-9500

www.harriscrabhouse.com

Opens 11am Daily



HEMINGWAY'S

357 Pier One Road • Stevensville MD 21666



Award Winning Sunsets



Restaurant Appreciation Week Menu



THREE COURSE MENU

CHOICE OF ONE:

GARDEN SALAD, CAESAR SALAD, VEGETABLE CRAB SOUP, CREAM OF CRAB SOUP

CHOICE OF ONE ENTRÉE:

GRILLED SALMON
GRILLED NORTH ATLANTIC SALMON WITH
CITRUS BEURRE BLANC, ORZO-RICE, AND VEGETABLE OF THE DAY

FILET MIGNON

A SIX OUNCE CUT OF FIRE-GRILLED FILET MIGNON WITH BRANDY PEPPERCORN DEMI GLACE, GARLIC MASHED POTATOES AND VEGETABLE OF THE DAY

STUFFED CHICKEN

ALL NATURAL CHICKEN BREAST LIGHTLY BREADED AND FILLED WITH BABY SPINACH, COUNTRY HAM, AND SWISS CHEESE. ACCOMPANIED BY GARLIC MASHED POTATOES, ASPARAGUS AND MUSHROOM GRAVY

SERVED WITH CHEF'S DAILY SELECTION OF DESSERT

\$33.95 PER PERSON



THE VIEW AT HEMINGWAYS

*Will Take Your
Breath Away...*

SO WILL OUR MENU
AND THE GREAT STAFF



October 31 - November 7, 2015 Shore Update's

**RESTAURANT
APPRECIATION WEEK**

Join us RESTAURANT WEEK & Receive
\$5 GIFT CARD for Next Visit
(details online at www.ShoreUpdate.com)

410.604.0999 • WWW.HEMINGWAYSBBAYBRIDGE.COM



The Jetty

Restaurant & Dockbar

410-827-4959

201 Wells Cove Road

Grasonville

jettydockbar.com



Choice of One Appetizer, Two Entrees and One dessert for \$30

Choose 1 Appetizer:

Garlic Mussels- 1 pound Prince Edward Island mussels tossed in garlic butter served with garlic bread. \$10.00

Hot Crab Dip - home made crab dip served piping hot topped with diced tomatoes and mixed cheeses, served in a bread bowl with tortilla chips for dipping. \$12.50

Choose 2 Entrees / Sandwiches:

1) **Wisconsin Burger** - all beef patty cooked to your liking topped with crumbled blue cheese, cheddar and American cheeses, bacon, lettuce, and tomatoes served on a fresh brioche roll. \$12.00

2) **Surf & Turf** - tender flat iron steak, cooked to your liking; served with your choice of a jumbo lump crab cake, grilled shrimp or fried shrimp; served with mashed garlic potatoes \$ 18

3) **Stuffed Flounder**- wild caught flounder filet broiled in white wine, butter, and old bay topped with our lump crab imperial. Served with garlic mashed potatoes and vegetable of the day. \$16.00

4) **Bourbon Chicken** - grilled chicken breast topped with our sweet n spicy bourbon molasses sauce served over garlic mashed potatoes and a side of vegetable medly. \$14.00

Choose 1 Dessert

Triple Chocolate Cake \$5.00

Peanut Butter Fudge Brownie \$5.00

Key Lime Cheese Cake \$5.00

2 for \$30

Restaurant Appreciation Week Prix Fix Menu

BEER SPECIALS -

16 Mile Brewery
Georgetown, Delaware

Oyster Stout \$3.50

STEAMED CRABS:

Dozen Medium \$30

Dozen Large \$40

All you can eat Crabs, basket of hush puppies, and an ear of corn
\$25



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**KENTMORR
RESTAURANT**

410-643-2263
910 Kentmorr Road,
Stevensville

Sun - Sat, 11:30am - 9pm
www.kentmorr.com

Pick 3 Menu
*Dinner includes
Choice of a Soup or
a Salad, A Choice
of One of Our Select
Entrees, a Side Dish and
a Dessert all for
\$20 per person.*

Beverages, tax and gratuity are not included.

October 31 - November 7 Shore Update's



**RESTAURANT
APPRECIATION WEEK**

Join us Restaurant Week and receive a certificate to be used at a later visit for a **FREE DESSERT**. Only one offer per table when ordering from our select menu for Restaurant Week.



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RESTAURANT APPRECIATION WEEK

PRIX FIXE MENUS

& "Thanks for Dining With Us" Gifts

3 Course Meal

\$21 PER PERSON

Please select one choice from each of the following categories.

APPETIZERS

- Cup of Soup
- Fried Pickles
- Beer Cheese Dip
- Kick of Tots
- Memphis BBQ Nachos
- Oysters on the Half Shell

ENTREES

- Fish n' Chips
- Shepherds Pie
- Vegetable Tacos
- Corned Beef Platter
- Fried Oyster Platter
- O'Shucks Salad

DESSERTS

- Mini Brownie Sundae
- Mini Cannoli

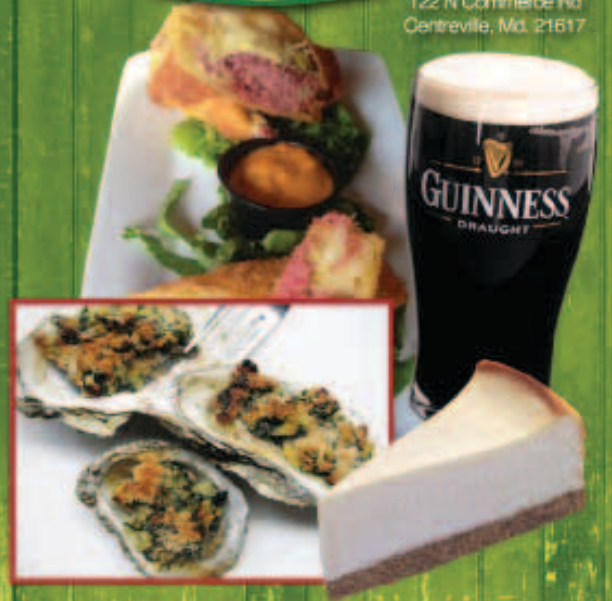


Join us RESTAURANT WEEK & Receive 10% OFF Your Next Visit
(details online at www.ShoreUpdate.com)

Tax and gratuity extra



122 N Commerce Rd
Centreville, Md. 21617



410.758.3619

www.oshucksirishpub.com



What is your specialty Fall soup or Stew?

Guinness Irish stew (\$9 per bowl)

Description:

The original recipe using tender cubes of beef braised with large chunks of celery, onions, carrots, potatoes and cabbage.

O'Shuck's, Executive Chef Leobardo Jimenez says...

Pair it with our Ruben Sandwich (\$9). Tender braised corn beef piled high with sauerkraut, melted Swiss cheese on toasted rye bread with Thousand Island dressing.

And don't forget a pint of Guinness! Always a winning combination!

"A very good stew full of flavor and warming on a cold day." - Kim Gann



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\$21 PER PERSON

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APPETIZERS

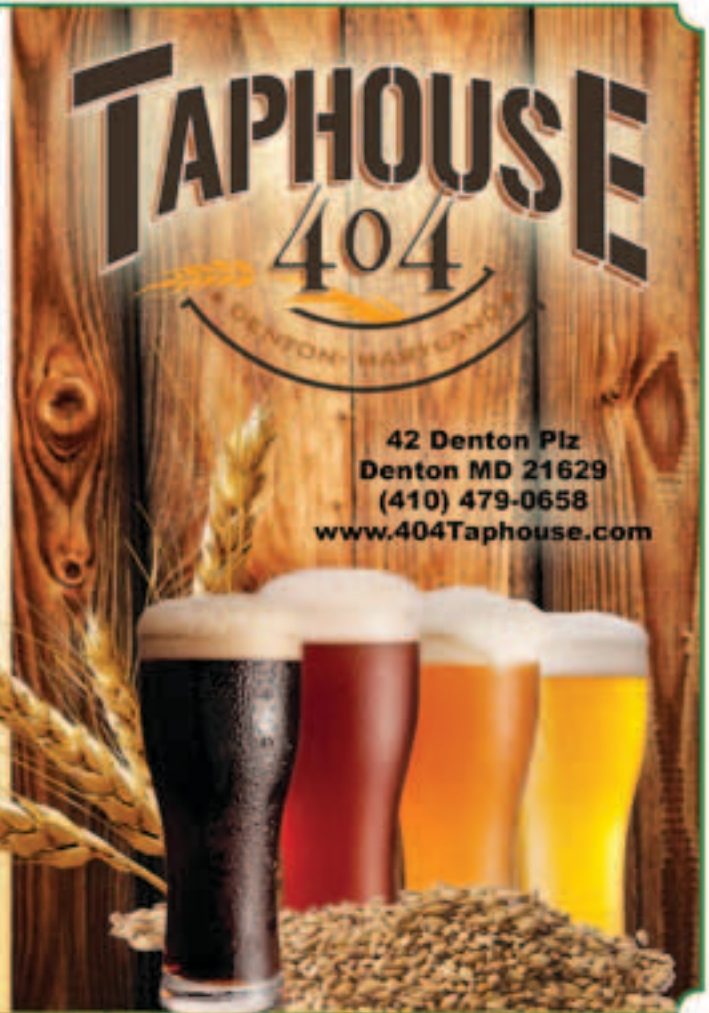
Cup of Soup
Fried Pickel chips
Pretzel Sticks and Beer cheese
Guacamole and Chips

ENTREES

Blackened Chicken
Rice Bowl
Spagetti n' Meatballs
Fish n' Chips
Crab Flat Bread
404 Salad

DESSERTS

Mini Homemade Brownie Sundae
Mini Strawberry Shortcake



42 Denton Plz
Denton MD 21629
(410) 479-0658
www.404Taphouse.com



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(details online at www.ShoreUpdate.com)

Tax and gratuity extra



What is your specialty Fall soup or stew?

Cream of Crab Soup

Description:

An 'Award Winning' recipe made with lump crabmeat in a savory cream sauce. Enjoy a cup (\$4) or a bowl (\$6)

Taphouse Executive Chef says ...

Pair it with a Tap House Burger (\$11) made with BBQ sauce, Applewood smoked bacon, melted cheddar jack cheeses, black and tan onion rings. A savory combination of sweet and smokey!

"Great food at reasonable prices. Absolutely the BEST cream of crab soup ANYWHERE - with extra crab meat sprinkled on top! I stopped ordering crab soup anywhere else, because it can't compare."