



# ANNAPO利S

MARKEt HOUSE

“CITY DOCK’S LIVING ROOM”

## RESTAURANT WEEK

**OPEN DAILY FEBRUARY 21ST TO MARCH 1ST**

**DINNER MENU 4PM TO 9PM**

*meal price is determined by the third course selection*

• FIRST COURSE •

*choice of*

**Caesar Salad**

romaine · parmesan cheese  
house-made croutons

**Roasted Beet &  
Goat Cheese Salad**

mixed greens · orange slices  
red onions · orange balsamic  
vinaigrette

**Cup of Soup**

broccoli cheddar  
market house soups are  
always made from scratch

• SECOND COURSE •

*choice of*

**Roasted Oysters**

four local, fresh-shucked oysters  
lemon-garlic butter  
parmesan cheese

**Melted Brie & Fig Jam Crostini**

flamed crisped prosciutto  
petite arugula salad · lemon vinaigrette

**Steamed Spiced Shrimp**

1/3 of a pound  
gulf shrimp

• THIRD COURSE •

*choice of*

**Cajun Brown Butter**

**Scallops · \$34**

dry packed sea scallops  
coated in cajun spices  
pan seared in olive oil  
with a lime, brown butter sauce  
served with vegetables and  
roasted red potatoes

**Crab Cake Entree · \$39**

lump crabmeat

lemon pepper aioli · seasonal  
vegetables · hand-cut french fries

**Roasted Delicata Squash**

**(Vegetarian) · \$31**

stuffed with seasoned farro  
apricots, figs, and pine nuts  
garlic yogurt sauce · pomegranate seeds  
served with arugula salad  
lemon vinaigrette

**Shrimp Piccata · \$33**

jumbo shrimp  
lemon, butter, white wine sauce  
capers · linguine

**Brazilian Picanha**

**Steak · \$38**

choice grilled strip steak  
chimichurri and mojo de ajo sauces  
with potatoes au gratin  
and grilled asparagus

**Clams Linguine · \$33**

littleneck clams in olive oil,  
garlic, butter, white wine,  
and dried red chili pepper sauce

Restaurant Week Special Cocktail \$10

*inspired by:*



**Woodwind Bright & Breezy**  
captain morgan spiced rum  
peach & mango juice · ginger ale

CLOSED FOR DINNER MONDAY AND TUESDAY



# ANNAPOULIS

MARKET HOUSE

“CITY DOCK’S LIVING ROOM”

## RESTAURANT WEEK

• OPEN DAILY FEBRUARY 21ST TO MARCH 1ST •

LUNCH MENU 11AM TO 4PM

• FIRST COURSE •

*choice of*

*Broccoli Cheddar Soup*

*Caesar Salad*

*romaine · parmesan cheese  
house-made croutons*

*Fried Pickles*

*Melted Brie & Fig Jam Crostini*

*flamed crisp prosciutto · petite arugula salad · lemon vinaigrette*

• SECOND COURSE •

*choice of*

*Grilled Shrimp Salad · \$19*

*pickled beets · goat cheese  
mixed greens · orange slices  
red onions · pine nuts  
orange champagne vinaigrette*

*Salmon BLT · \$20*

*pan seared north atlantic salmon  
with cajun spice  
bacon · lettuce · tomato  
avocado · green goddess sauce*

*Beef Tenderloin*

*Sliders with Fries · \$22*

*Jambalaya · \$21*

*shrimp · chicken  
andouille sausage · rice*

*Chesapeake Po'Boy · \$21*

*choice of golden fried shrimp or oysters  
zesty remoulade · crisp lettuce  
pickles · sliced tomatoes*

*Fish & Chips · \$21*

*corn-battered cod  
coleslaw · fries*

MEAL PRICE IS DETERMINED BY SECOND COURSE SELECTION