



MARYLAND RESTAURANT WEEK 2021

Choice of One from Each · Three-Course Dinner \$40

FIRST COURSE

Hitch Caesar Salad

Hearts of Romaine, Rye Croutons, Garlic Chips, Parmesan Cheese, Classic Caesar Dressing

Fuji Apple Salad

Crumbled Gorgonzola, Candied Pecans, Honey-Balsamic Dressing

Maryland Crab Soup

Tomato Broth, Vegetables

SECOND COURSE

Bucatini Nero Fruitti di Mare

Housemade Squid Ink Bucatini, Shrimp, Mussels, Mahi, and Calamari. Tossed together with White Wine and Tomato Sauce, finished with Basil and Pickled Chilies

Marinated Pork Loin Chop

Sauteed Brussels Sprouts, Roasted Fingerling Potato, Creole Shrimp Scampi Sauce, and Fine Herbs

THIRD COURSE

Brioche Bread Pudding

Toasted Brioche and sliced Banana topped with Meyers Dark Rum Caramel Sauce

NY Style Cheesecake

The Empire State's most classic dessert. Served with Strawberry Sauce and Whipped Cream.

BlackwallHitchAnnapolis.com

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Maryland Restaurant Week menu available September 17 - 26, 2021. Pricing is per person.