

... Jules ...

Ocean City Restaurant Week Fall

2009

Prix Fixe Dinner

3 Courses, \$30

Julius Adam Sanders, Executive Chef & Owner

Michael LaBombard, Sous Chef

First Course Appetizers

*Corn Soup – with rivels (Amish dumplings) and
jumbo lump crab*

*Tomato Soup – finished with a touch of cream and
open-faced grilled cheese*

Flash Fried Oysters – panko breaded with creole mustard sauce and chive oil, organic arugula

House Smoked Fish Plate – chef's selection of house smoked fish, caper-dill remoulade, toast points and crackers

Coconut Shrimp – crispy coconut- and toasted almond-breaded shrimp, shrimp risotto and toasted coconut milk cream sauce

Second Course Salads

House Salad – mixed greens tossed in a maple walnut vinaigrette, croutons, fresh veggies and peppered pistachios

Julius' Caesar Salad – crunchy hearts of romaine tossed in our homemade Caesar dressing, croutons, pinenuts and freshly grated asiago

Blue Ice Wedge – wedge of iceberg lettuce, house blue cheese dressing, candied walnuts, applewood smoked bacon, blue crumbles, balsamic reduction

Third Course Entrees

Filet @ Crab – 6oz filet mignon topped with sautéed crab and béarnaise, crispy onion, seasoned veggies and garlic mashed

Drunken Duck – breast of Maple Leaf Farms duck, sake @ soy marinated (for 3 days) with mashed sweet potatoes and sautéed fennel

Jumbo Lump Crab Cake – all lump crab kissed with curry, roasted red pepper remoulade, garlic @ chive mashed potatoes, seasoned vegetables

*Pork Loin - lightly jerk-seasoned handcut 10oz
boneless chop, sweet peach BBQ glaze, mashed sweet
potatoes and seasoned vegetables*

*Rainbow Trout Piccata - cast-iron skillet-
seared trout topped with a sauce of butter, lemon,
capers and parsley, served over orzo and asparagus*

*Crab Rock - sautéed crab over blackened rockfish,
buerre blanc, wild rice and seasoned vegetables*

...Wine Pairing Available...

ask your server for suggestions!