

Paul's Café

HOMWOOD

Restaurant Week 2025

Dinner Menu, 3 Courses

== FIRST COURSE ==

Halloumi Cheese

Grilled, Cypriot Cheese, Balsamic Fig Glaze

Oysters Rockefeller

Bay Oysters, Spinach, Shallots & Apple wood Bacon

Meze Plate

Spanakopita, Dolmades, Choice of Spread Hummus or Melizanosalata, Pita & Cucumber Rounds

McKinney Island Oysters on the half shell

Tarkill Creek, Eastern Shore, Virginia, Upfront Brine and a Salted Finish

== SOUP OR SALAD ==

Resturant Week Salad

Mixed Greens, Roasted Beets, Goat Cheese, Granny Smith Apples and Walnuts, Cucumbers, Creamy Herb De Province Vinaigrette.

Paul's Greek Salad or Cesar Salad

Avgolemon or Our Daily Soup

== ENTRÉES ==

Rockfish **35.99**

Sautéed with Roasted Cherry Tomatoes, Capers, Scallions, White Wine Lemon Sauce. Rice Pilaf and Vegetable.

Fillet Mignon **44.95**

Pan Seared 8 oz., Peppercorn-Crusted, with a Brandy Cream Sauce. Twice Baked Potato and Vegetable.

Branzino "Butterflied" **35.95**

Pan Seared, Served with Capers, Dill, Lemon and Virgin Olive Oil.

Jumbo Shrimp & Bay Scallops

Saganaki **39.95**

Baked in a Spicy Tomato -Feta Ouzo Sauce

Crab Cake Dinner **35.99**

Broiled, 6 OZ Fresh Jumbo Lump Crab Cake. Rice Pilaf & Vegetable

Cioppino **36.95**

Fresh Fish, Mussels, Clams, Gulf Shrimp and Crab Claw in a White Wine, Tomato & Seafood Broth.

New Zealand Lamb Chops **44.95**

2 Double Chops Grilled, Served with a Rosemary Red Wine Reduction. Roasted Potatoes and Vegetable.

== ADD 4TH COURSE FOR \$5 DESSERT ==

Select from our list of house made desserts