



Virginia Beach
RESTAURANT WEEK

RUDEE'S
3 Course DINNER
-\$25-

FIRST COURSE (CHOOSE ONE)

HOUSE GARDEN SALAD

A mix of iceberg and spring mix greens, carrots, red onion, cucumber, tomato, red cabbage, and croûtons with choice of dressing

VA EASTERN SHORE OYSTERS

Four locally harvested Shooting Point oysters steamed or on the half shell served salty and fresh with our signature cocktail sauce & drawn melted butter

CUP OF SOUP

Choose between our homemade Hatteras Clam Chowder, Soup of the Day, or our signature She Crab Soup

SECOND COURSE (CHOOSE ONE)

CRABCAKE DINNER

Two Chesapeake Bay lump crabcakes, fried or broiled, served with roasted red potatoes and a vegetable medley

CAROLINA JUMBO SHRIMP

Ten fresh local succulent shrimp prepared lightly beer battered, broiled, or scampi style served with roasted red potatoes and a vegetable medley.

LOCAL FRESH CATCH

Choice of the fresh catch of the day cooked to order and served with roasted red potatoes and a vegetable medley

THIRD COURSE (CHOOSE ONE)

HOMEMADE BREAD PUDDING

White chocolate and mixed berry served warm and topped with a whiskey sauce

HOMEMADE KEY LIME PIE

A Florida Keys recipe that would be Hemingway approved on a graham cracker crust topped with whipped cream