



*Virginia Beach*  
**RESTAURANT WEEK**

**RUDEE'S**  
**3 Course DINNER**  
**-\$35-**

**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

**OYSTERS ROCKEFELLER**

Four locally harvested Shooting Point oysters baked with a special signature mixture of spinach, Parmesan and cream cheese, and topped with bacon and scallions (Featured on the Food Network!)

**CUP OF SOUP**

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

**SECOND COURSE (CHOOSE ONE)**

**PANKO ENCRUSTED FRESH CATCH ROCKEFELLER**

Japanese panko breadcrumb encrusted chef's choice local fresh catch topped with fresh spinach, bacon, fresh crabmeat, and a Parmesan cream sauce served over wild rice

**FILET MIGNON**

6oz choice filet mignon cooked to order then placed over mashed potatoes, topped with lobster meat and a bacon whiskey gravy, and served with broccolini

**SEAFOOD TORTELLINI**

Sautéed plump shrimp, fresh scallops, locally caught chef's choice fresh catch tossed with a red pepper pesto sauce and spinach tortellini

**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