

EASTER MENU

Available Easter Sunday,
April 20th Only

347 GRILLE

BY COACH SHULA

REGULAR MENU

Also Available
on Easter Sunday

STARTERS

CRAB MAC & CHEESE 22
Boursin Cream, Jumbo Lump Crabmeat
and Toasted Breadcrumbs

CRISPY PORK BELLY 18
Carrot Romesco, Lemon Marmalade

HERB CRUSTED RAVIOLI 16
Tomato Coulis, Shaved Parmesan

MARYLAND CRAB CAKES 23
Remoulade Sauce, Grilled Lemon

RHODE ISLAND CALAMARI 18
Lightly Breaded, Spicy Tomato Sauce,
Banana Peppers

SALADS

EASTER SALAD 15
Shaved Fennel, Granny Smith Apples,
Goat Cheese, Pistachios, Red Onion,
Dried Apricots, Baby Arugula, Dijon
Vinaigrette

SPRING SALAD 15
Cucumbers, Field Greens, Heirloom
Cherry Tomatoes, Red Onion, Blue
Cheese, Spiced Pecans, Champagne
Vinaigrette

THE WEDGE 14
Crisp Iceberg Wedge, Crumbled Bleu
Cheese, Bacon, Tomatoes, Red Onion,
Bleu Cheese Dressing

CAESAR SALAD 13
Crisp Romaine, Parmesan, Rustic
Croutons, Classic Caesar Dressing

Private Dining at 347 Grille

Let us book your next event! Our two
private dining rooms can accommodate
12 to 40 guests for your next social or
corporate special event.

Scan the QR code for more info.



*Eating raw or partially cooked
seafood, shellfish, oysters or meats
has the potential to cause illness in
certain people. Selected menu
items may commonly be served at
less than fully cooked temperatures,
but we would be happy to prepare
them to any degree of doneness
that you might prefer.

EASTER SPECIALS

APPETIZERS

**PROSCIUTTO, ASPARAGUS
AND BRIE PUFF 12**
Finished with a Raspberry Puree

**CANDIED BACON AND JALAPENO
FRIED DEVILED EGGS 14**
Topped with Candied Bacon

SMOKED SALMON PLATTER 22
Smoked Salmon, Pickled Red Onion, Egg,
Cucumber, Cherry Tomato, Olives, Radish,
Artichoke, Cream Cheese, Feta, Bagel
Chips, Phyllo Crackers

COCONUT SHRIMP 16
Mango Salsa, Pina Colada Glaze,
Thai Basil

SOUP DU JOUR 11
Cream of Asparagus
Crisp Prosciutto, Creme Fraiche

ENTRÉES

**PANCETTA WRAPPED
PORK TENDERLOIN 39**
Crispy Parmesan Asparagus, Au Gratin
Potato Stack, Apple Demi Glace

ROASTED LEG OF LAMB 40
Boneless Leg Of Lamb, Roasted Parsnips
And Toasted Farro, Mint Demi Glace

CRAB STUFFED SOLE 42
Lemon Caper Butter, Basmati Rice Pilaf, Garlic
Spinach, Red Pepper Relish

CHICKEN MILANESE 35
Brown Butter Sauce, Lemon Orzo,
Fresh Heirloom Tomatoes, Arugula,
Parmesan Reggiano

CREAMY SPANAKOPITA PASTA 30
Baby Spinach, Feta Cheese, Heirloom
Cherry Tomatoes, Artichoke, Garlic
Chardonnay Sauce, Phyllo Puff

ENTRÉES

MARYLAND CRAB CAKES 42
Jumbo Lump Crab, Remoulade, Grilled
Lemon, Smashed Potato and
Seasonal Vegetable

BRAISED SHORT RIB 38
Smashed Potatoes, Broccoli, Demi Glace

PAN-SEARED SALMON 35
Maple Mustard Glaze, Smashed Potatoes,
Sautéed Broccoli, Garlic Burre Blanc

DAILY MARKET FISH 44
Pan-Seared, Grilled, or Blackened, Risotto,
and Seasonal Vegetable

STEAKS

Proudly Serving Premium, Aged to Perfection, Linz Heritage Angus Beef
Served with Smashed Potatoes and Asparagus

*6 OZ. FILET MIGNON	46	*14 OZ. RIBEYE	54
*14 OZ. NEW YORK STRIP	52	*18 OZ. COWBOY RIBEYE	65
*8 OZ. FILET MIGNON	51		

Grilled Shrimp 15 | Crab Cake 18 | Caramelized Onions 8 | Béarnaise Aioli 5
Bleu Cheese Crusted 6 | Oscar Style 15 | Sautéed Mushrooms 11

SIDES 9

FRENCH FRIES
BASMATI RICE
LEMON CAPER ORZO
PARMESAN RISOTO

BRUSSELS SPROUTS
GARLIC MASHED POTATOES
SAUTÉED BROCCOLI
AU GRATIN POTATO STACK

DESSERTS 12

TURTLE CHEESECAKE
FLOURLESS CHOCOLATE CAKE

CARROT CAKE
RASPBERRY LEMON DROP

ORANGE CREAMSICLE CAKE