

Mother's Day

Starters

SIGNATURE SOUPS- Seafood Chowder –or- Lobster Bisque 6.5

CHEESESTEAK EGG ROLLS

Served over onion rings with ancho-chili ketchup. 12

HUMMUS TRIO

Roasted red pepper, jalapeno and traditional hummus, served with garden vegetables and garlic pita bread 9.5

CRABBY DIP

Crab, warm cheeses, Old Bay with tortilla chips 13

TRADITIONAL WINGS

10 Wings / 20 Wings 12/22

BONELESS WINGS

12 Boneless Wings / 24 Boneless Wings 11/20

Sandwiches & Burgers

MARYLAND JUMBO LUMP CRABCAKE SANDWICH

Broiled, served on a Brioche roll with tarter or cocktail 15

PRIME RIB SANDWICH

Slow roasted, seasoned and tender choice beef, with melted provolone, sautéed onions and horseradish cream dressing 12.5

CHESAPEAKE CHICKEN

Char-grilled chicken breast, Baltimore Bay Crab Imperial, Monterey jack cheese and bacon, dusted with Old Bay Seasoning 14.5

TIMOTHY'S TRADITIONAL BURGER

Burger or Grilled Chicken Breast. Choice of one cheese and one topping. 13.5

CRABBY TOPPED BURGER

Timothys Traditional Burger, topped with Old Bay seasoned crab-meat, mozzarella, remoulade sauce and scallions 16

PREMIUM WAGYU BURGER

Wagyu cattle are raised with extraordinary care to create some of the most premium beef 17

THE IMPOSSIBLE BURGER

A delicious meatless burger made from plants. With Lettuce, tomato and a special sauce 15

Entrees

GRILLED SALMON AND CITRUS ASPARAGUS

Blackened salmon, asparagus, roasted almonds, cucumber, cherry tomatoes, red onions and mandarin oranges over mixed greens. Served with house made basil lime vinaigrette 15.5

CAESAR

Crisp romaine, house-made croutons, hard boiled egg, shredded parmesan and creamy Caesar dressing 10

TIMOTHY'S TRADITIONAL PIZZA

Slow roasted tomato sauce with mozzarella and provolone cheese 13

ITALIAN MARGHERITA PIZZA

Roasted tomato sauce with aged mozzarella, fresh basil and lightly drizzled with pure Virgin olive oil 13

CRAB AND SHRIMP PIZZA

Virgin olive oil, garlic, provolone, mozzarella and crab dusted with Old Bay Seasoning 16.5

SHRIMP, CRAB AND ASPARAGUS ALFREDO

Sautéed shrimp, jumbo lump crab meat and asparagus tossed over penne pasta 20

BABY BACK RIBS

Seasoned and slow roasted to perfection than grilled and glazed with Sweet Baby Ray's BBQ Sauce. Served with Idaho Fries and creamy coleslaw 19

MARYLAND JUMBO LUMP CRAB CAKES

2 broiled jumbo lump crab cakes with side of remoulade. Served with Yukon mashed potatoes and mixed vegetables 24

GRILLED WILD SALMON

Choice of Key Lime Butter or Bourbon Glazed Sauce 21

FILET MIGNON & LOBSTER TAIL

8oz. char-grilled Filet tenderloin and North Atlantic lobster tail 29.75

FILET MIGNON & CRAB CAKE

8oz. char-grilled Filet tenderloin and a Baltimore Bay Jumbo Lump crabcake 28.75

CRAB IMPERIAL STUFFED SALMON

8oz. Atlantic Salmon topped with Baltimore Bay crab imperial 24.75