

## Burgers, Sandwiches & Wraps

All of our burgers & sandwiches come with your choice of tots, sweet tots, fries or house green salad

### **17 Light Burger**

applewood smoked bacon, grilled onions, tomato, lettuce and American cheese \$12

### **The Redwood Burger**

Canadien turkey bacon, homemade bbq sauce & melted cheddar \$11

### **Court House Burger**

jalapeno, pepper jack, roasted red pepper, and hot sauce to tip the scales \$13

### **Turkey Burger**

our own specially seasoned lean turkey topped with sautéed spinach, roasted red peppers & goat cheese with a tangy sundried tomato remoulade \$13

### **Signature Pit Beef**

rubbed in our secret seasoning & cooked on an open flame, sliced thin & served on a corn dusted Kaiser roll with Tiger sauce and Au Jus. \$10

### **California Club Wrap**

turkey, avocado, bacon, lettuce & tomato wrapped & quartered with an herb aioli \$9

### **Crab Cake Sandwich**

our house recipe broiled & served on a Kaiser roll with lettuce, tomato & Old Bay tartar sauce \$ Mkt Price

### **Warm Buffalo Chicken Wrap**

grilled chicken rolled with lettuce, carrot & celery, bleu cheese crumbles & buffalo sauce \$12

### **Turkey Rachel**

Fresh sliced turkey, swiss, house made slaw & thousand island dressing on toasty marble rye \$11

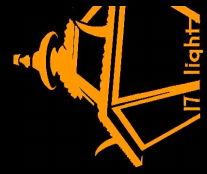
### **Blackened Tuna Wrap**

Served seared rare & wrapped with romaine, diced tomato & wasabi aioli \$14

an 18% gratuity will be added to tables of 6 or more

\*the consumption of raw or undercooked foods increases the risk of foodborne illness\*

\*please ask for assistance if you have gluten or allergy restrictions. we're happy to help\*



# 17 Light

Restaurant & Lounge

17 Light Street | Baltimore | MD 21202  
410.962.1220

## Appetizers & Soup

### Seasonal Crab Soup ~ Soup of the Day

cup \$4.50 bowl \$6.50

### Redwood Street Chili ~

cup \$4.50 bowl \$6.50

### Maryland Crab Dip

Served with grilled sliced baguette & tri color chips \$12.50

### Seared Ahi Tuna

rolled in black & white sesame seeds, pan seared rare, and served with seaweed slaw, mixed greens with crystallized ginger, and wasabi aioli \$13.00

### Petite Crabcakes

our signature crabcake, but bite size for sharing. with lemon-cocktail sauce \$13

### Grilled Chicken Quesadilla

house marinated chicken, melted pepper jack cheese, salsa, sour cream & guacamole \$9

### Buffalo Wings

6/12 fresh wings tossed with BBQ, Old Bay or spicy buffalo sauce \$6/\$11

### Eutaw St. Nachos

delightfully drippy layers of cheese and chili, and chili and cheese. Garnished with jalapeno, tomato, sour cream, salsa and fresh guacamole \$9.00  
add lump crab or chicken \$3.00

## Tots

### Loaded Baked Potato

Aged cheddar, applewood smoked bacon bits, & chives with tiger sauce to dip with \$7

### Bawlmer Bay

Traditional or sweet potato tots with a healthy helping of our signature crab dip \$10

### Tot-Cho's

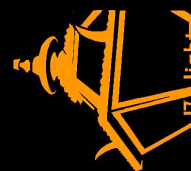
Pepper jack cheese, chili, jalapeno, salsa, sour cream \$10 ~ add chicken \$3

### Sweetness

Sweet potato tots with crispy marshmallow topping and brown sugar dipping sauce. The ultimate indulgence for appetizer or dessert! \$10

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# 17 Light

## Salads

### Baby Greens

with cherry tomato, cucumber & house vinaigrette \$3/\$6

### 17 Light Salad

Seasonal veggies, mixed greens, walnuts & house dressing \$6/\$10

### Fire Grilled Romaine Heart

cherry tomato, home made parmesan croutons, warm bacon dressing \$11  
add grilled chicken \$4

### Crab & Shrimp Louie

lump crab, cocktail shrimp, tomato, hardboiled egg, green onion, avocado and traditional Louie dressing \$15

### Grilled Steak Salad

house marinated hangar steak with mixed greens, tomatoes, bacon, crumbled blue cheese with balsamic vinaigrette \$15

## Entrée's

### Hangar Steak

Espresso marinated 10 oz. hangar steak grilled to perfection & served with smashed red potatoes & haricot verts \$21

### Crabcake Platter

Two of our house recipe Crabcakes served over an old bay butter compote with smashed red potatoes and seasonal vegetable \$Market Price

### Seared Ahi Tuna Steak

Seared or Blackened, served with wasabi rice, and a julienne pepper & snow pea sautee. \$Market Price

### 3 Cheese Tortellini

with roasted garlic, cherry tomato, spinach & grilled chicken in a parmesan cream sauce \$16

### Salmon

Citrus Infused Grilled Salmon Fillet atop a bed of sautéed spinach, served with a fire roasted tri-color pepper salsa \$22