

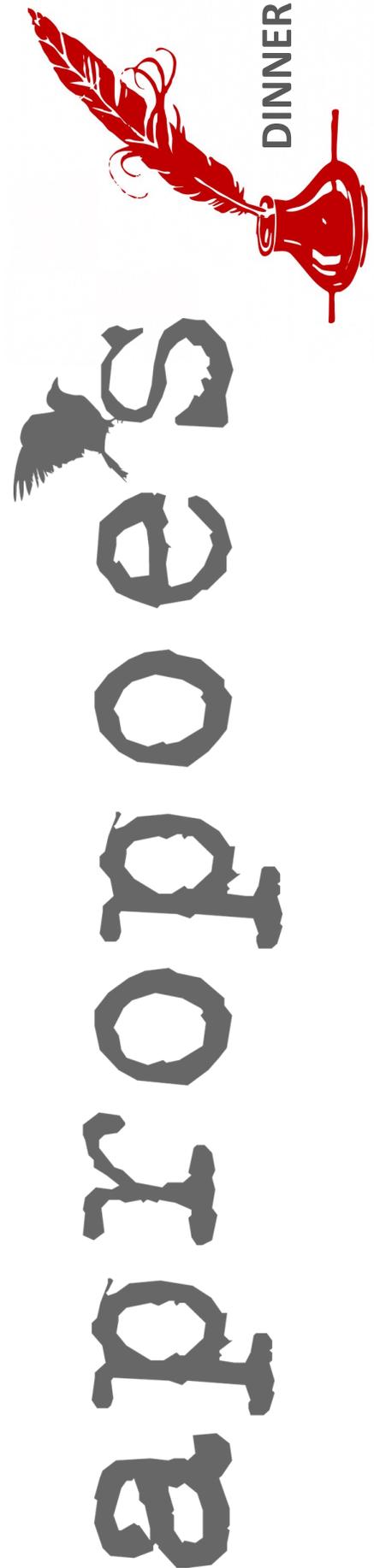
“seasonal, comfort maryland fare” our focus has always been on using higher-quality ingredients and cooking techniques to make great food accessible to all people at affordable prices. our chefs create culinary delights using sustainable ingredients, from local farms that give the feeling of home and comfort where simple and fresh are better.

### **culinary team**

executive chef carlos gomez  
executive sous chef kiran patnam  
chef tyler newell  
chef kenneth wright  
markus  
larissa  
naved  
karina

[www.apropoesharboreast.com](http://www.apropoesharboreast.com)  
[www.instagram.com/apropoes/](http://www.instagram.com/apropoes/)  
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**Baltimore Marriott Waterfront**  
700 Aliceanna Street Baltimore M.D. 21202  
410 - 895 - 1879



## appetizers

☞ **crab chowder** bowl 11 / cup 8  
smoked corn, house made oyster crackers

**white asparagus soup (gf) (v)** bowl 8/ cup 6  
chervil, chive blossoms

**watermelon and shrimp salad (gf)** 14  
cucumber, cherry tomato, pistachio,  
balsamic reduction

☞ **apropoe's leaf greens (gf)** 13  
baby lettuce, sunflower sprouts, goat cheese, plums,  
radishes, kalamata olives, pickled shallots  
*(ranch/blue cheese/lemon vinaigrette/olive oil & balsamic)*

**caesar salad** 11  
romaine lettuce, parmesan croutons,  
house made caesar dressing  
add on chicken 8 / salmon 11 /shrimp 12 / crab cake 18

☞ **crab cake** 25  
sorrel green salad, lemon chive aioli

**hazelnut crusted chesapeake bay scallops (gf)** 14  
orange, swiss chard, grapefruit gastrique

## award winning dish

☞ **butter chicken** 26  
chef kiran patnam created this award winning dish in  
a culinary competition.

indian spiced chicken, pickled fresno, shallots,  
toasted almonds, cucumber raita, poori bread

please inform us if anyone in your party has a food  
allergy. consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your risk of foodborne  
illness. we use organic and/or locally grown products  
whenever possible. an 18% gratuity will be added to checks of

(gf) gluten friendly, (v) vegan  
☞ **apropoe's signature dish**

## entree's

**petite beef fillet (6oz) & crab cake** 56  
green bean, marble potato, demi

☞ **crab cakes** 50  
fingerling potato and green pea succotash, spinach,  
lemon chive aioli, sorrel greens

**grilled spring lamb chops (gf)** 34  
garlic mashed potato, artichoke, swiss chard,  
fava bean, demi

☞ **apropoes roasted chicken (gf)** 27  
asparagus, truffle risotto, chicken jus

**roasted atlantic salmon** 26  
farro risotto, spinach, garbanzo,  
caper lemon brown butter

☞ **cauliflower ravioli** 23  
tomato bell pepper ragu

**oatmeal & eggplant croquettes (gf) (v)** 21  
herb polenta, marinara

**pasta al forno** 20  
rigatoni pasta, house made meatballs,  
tomato basil sauce, shaved parmesan, focaccia bread.

## sweet endings

☞ **lady baltimore** 8  
white chocolate mousse, almond financier,  
orange curd filling, fig jelly, candied almonds

**doughnut shortcake** 8  
peach filling, whip cream, brown sugar ice cream

**rhubarb panna cotta (gf)** 8  
cherry rhubarb crumble

**ice cream (gf)** 8  
vanilla, chocolate, raspberry sorbet (v)