

culinary team

executive chef carlos gomez

chef tyler newell

chef kenneth wright

maurice

larissa

naved

karina

www.apropoesharboreast.com

www.instagram.com/apropoes/


www.facebook.com/apropoesharboreast/



DINNER

apropoes for dinner


appetizers

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

beef chili bowl 10 / cup 7
sour cream, cheddar cheese, green onions

butternut squash soup bowl 8 / cup 6
basil, parmesan puffs

wedge salad (gf) 13
nueskes bacon, eggs, tomato, blue cheese dressing

 **apropoe's fall salad (gf)** 12
baby lettuce, fresh mozzarella, roasted squash,
pickled onions, carrots, papaya dressing


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

crab cake 25
sorrel green salad, lemon chive aioli

braised chesapeake bay mussels (gf) 14
garlic crostini, nueskes bacon

entrees


herb crusted lamb chops 34
mashed cauliflower, patty pan squash,
rainbow carrots, mint lamb jus.

 **crab cakes** 50
fingerling potato and squash succotash, spinach,
old bay remoulade, sorrel greens

short rib (gf) 34
braised winter beans, parmesan polenta, herb jus

curried caribbean chicken (gf) 27
winter cabbage, plantain, pinto bean rice

roasted atlantic salmon 26
chickpea & couscous tabbouleh. spinach,
caper lemon brown butter

 **sweet potato ravioli** 20
fall zucchini & white bean ragu, fine herbs

steamed rice bowl (cn, gf, v) 16
brown rice,
eggplant & bell pepper coulis,
avocado, cashew
add on chicken 8 / salmon 11 / shrimp 12 /
crab cake 18

sweet endings

chocolate peanut butter mousse (cn, gf) 8
chocolate sauce, caramelized bananas


caramel apple cheesecake 8
apple compote, caramel sauce

pumpkin gooey cake (gf) 8
whipped cream, cranberry compote

ice cream (gf) 8
vanilla and chocolate ice creams
raspberry and mango sorbets (v)

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

(cn) contains nuts, (gf) gluten friendly, (v) vegan

 **apropoe's signature dish**