


## TO SNACK


 **poe's nachos** (gf) 11  
white queso, carne asada, pickled peppers,  
tomato, cilantro, light crema

**yuca ribbons** (gf) 8  
roasted tomato dip

**fresh brined wings** 15  
buffalo, smoke bbq,  
honey old bay

## AMONGST FRIENDS

**cheese board** (cn) 18  
3 local cheeses, honeycomb, crostini


 **Chesapeake crab dip** 19  
sea salt pretzels

**cheesy eggroll** 13  
cheeseburger, caramelized onion,  
burger sauce

**mezze platter** (v) 15  
hummus, eggplant dip, roasted  
tomato dip, warm pita

**fried calamari** 18  
cocktail sauce, pickled peppers

**chicken satay** 13  
old bay apple chutney

 **crab mac-n-cheese** 18  
old bay bread crumbs

**buffalo chicken bites** 18  
bleu cheese, ranch

## GREATROOM

2pm-close

## TO SAVOR

**crab cake sandwich** 25  
lettuce, tomato, old bay aioli,

**johnny's fried fish sandwich** 15  
chesapeake tarter sauce

**veggie burger** 15  
lettuce, grilled pineapple,  
sweet & tangy salsa

**Marriott burger** 17  
nueske's bacon, white cheddar,  
lettuce, tomato, red onion,

**white crab pizza** 19  
Chesapeake crab, basil pesto

**margherita pizza** 14  
tomato, mozzarella, basil

**fig & prosciutto pizza** 14  
ricotta, caramelized onions,  
arugula, honey

please inform your server 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.

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

 **apropoe's signature dish**

baltimore marriott waterfront  
700 alicanna st., baltimore, md 21202 | 410-385-3000

# apropoe's

## DINNER

5pm-10pm

### WARM UP

 **crab chowder** bowl 11/ cup 9  
oyster crackers

**lentil soup** bowl 11/ cup 6  
red lentil, parsley

**roasted tomato soup** bowl 8/ cup 6  
croutons, parsley

### COMPOSED

**catonsville curry chicken** 23  
coconut rice, plantains

**vegan eggplant parm** (v) 20  
crispy eggplant, almond ricotta

### MAINS

 **short ribs** 28

**crab cakes** 40

**roasted chicken** 27


### SHAREABLE SIDES 10

mac-n-cheese  
braised brussels sprouts  
spiced cauliflower rice  
garlic mashed potatoes  
grilled asparagus

### GREENERY

**fall salad** (gf) 13/ half 8  
cucumber, sprouts, pomegranate seeds,  
candied pecans, raspberry vinaigrette

**caesar salad** 11/ half 6  
romaine lettuce, parmesan croutons,  
caesar dressing

 **apropoe's leaf greens** (gf) 13/ half 7  
goat cheese, fig, pickled shallots,  
olives, lemon vinaigrette

add chicken 8 / salmon 11 / shrimp 12

### SWEET ENDINGS

**milk tea mousse** 8  
brown sugar syrup, sliced blood oranges

**pear melba cake** 8  
caramel sauce, vanilla ice cream

**pumpkin cheesecake**  
cranberry sauce

**sorbet of the month** (gf) 8

**vegan ice cream** 9  
coffee

blueberry cheesecake  
cinnamon vanilla

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

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