


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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