

Gluten Free Menu



Appetizers

- Octopus**— Grilled to perfection and finished with olive oil, capers, and oregano. 11.95
- Smoked Atlantic Salmon**— Cold-smoked Nova Scotia salmon served with cream cheese, red onion, tomato, and capers. 8.95
- Shrimp Oreganata**— Sautéed in extra virgin olive oil with garlic, red onion, tomatoes, lemon, and fragrant oregano. Served with celery and cucumber wedges. 7.95
- Hot Crab Dip**— Rich flavors of fresh crabmeat with hints of Old Bay and sherry wine. Accompanied by celery and cucumber wedges. 9.95
- Spinach and Artichoke Dip**— Topped with cheddar and served with celery and cucumber wedges. 7.95
- Dolmades**— Delicate grape leaves stuffed with rice and ground beef. 5.95
- Fire-Roasted Eggplant Dip**— Served with celery and cucumber wedges. 5.95
- Hummus**— Homemade recipe of Garbanzo beans and Tahini, lightly flavored with garlic and olive oil. Served with celery and cucumber wedges. 5.95
- Taramosalata**— A delicate dip of fish roe. Served with celery and cucumber wedges. 5.95
- Tzatziki**— Greek yogurt with cucumber and garlic, with celery and cucumber wedges. 5.95
- Dip Sampler**— Hummus, tzatziki, eggplant dip, taramosalata, and chicken liver pate served with celery and cucumber wedges. 8.95
- Mediterranean Salad**— Tomato, cucumber, onion, peppers, olives, pepperoncini, imported Feta, seasoned with fragrant oregano and extra virgin olive oil. 4.95
- Falafel**— Ground chickpea and fava bean cakes seasoned with herbs and tahini. Served with Tzatziki 5.95
- Grilled Rack of Lamb Chops**— Served with tzatziki. 12.95
- Buffalo Wings**— Original * Old Bay * BBQ * Naked * Cajun * Thai Chili * Lemon Pepper 9.95
- Olive Medley**— A mix of Mediterranean olives seasoned with olive oil and oregano 3.95
- Zesty Cheese Spread**— Feta and Goat cheese blended with olive oil, garlic, scallions and Mediterranean herbs. Served with celery and cucumber wedges. 5.95
- Greek Butter Beans**— Baked “Gigantes” in light tomato sauce with fragrant herbs. Served warm and topped with crumbled feta. 4.95
- Greek Style Feta Cubes**— Drizzled with olive oil and oregano 3.95
- Steamed Shrimp**— with sweet onions and Old Bay. Served with cocktail sauce 9.95
- Prince Edward Island Mussels**— sautéed in a classic butter garlic sauce. 9.95
- Chicken Liver Pate**— A true delicacy served with celery and cucumber wedges. 5.95

Signature Salads

- Grilled Chicken “Feta” Salad**— Mesclun greens, tomatoes, cucumbers, mandarins, Feta and candied almonds. Served with Raspberry Vinaigrette dressing. 12.95
- MD-Style Crab Cobb Salad**— Romaine and mesclun greens, Jumbo Lump Crab Meat, tomatoes, avocado, hard-boiled egg, bacon bits, blue cheese crumbles. Served with Old Bay Ranch. 16.95
- Aegean Shrimp Salad**— Mesclun greens topped with marinated artichokes, roasted peppers, olives, pepperoncini, tomato, crunchy almonds, and Grilled Shrimp. Served with Greek vinaigrette. 13.95
- Italian Steak Salad**— Mesclun greens, tomatoes, cucumbers, onions, roasted peppers, artichokes, olives, pepperoncini and parmesan cheese, topped with Grilled Flat Iron Steak and Balsamic Vinaigrette. 14.95
- Grilled Chicken over Spinach Salad**— Baby spinach, tomatoes, cucumbers, red onions, roasted peppers, hard-boiled egg, shredded cheese, bacon. Served with Ranch dressing. 13.95

Salads

Garden Salad Side 3.95 / Entrée 7.95

Lettuce, tomato, cucumber, onion,
carrots, bell peppers, House Vinaigrette

Caesar Salad Side 3.95 / Entrée 7.95

Romaine, shredded Parmigiano, and homemade dressing

Greek Salad Side 4.95 / Entrée 8.95

Lettuce, tomato, cucumber, onions, bell peppers, olives,
pepperoncini, feta and House Vinaigrette

Summer Salad Side 4.95 / Entrée 8.95

Greens, cranberries, walnuts, blue cheese,
mandarin oranges, Raspberry Vinaigrette

Fall Harvest Salad Side 4.95 / Entrée 8.95

Greens, parmesan, pear, raisins, almonds, Pear Vinaigrette

Mediterranean Salad Side 4.95 / Entrée 8.95

Tomato, cucumber, onion, peppers, olives, pepperoncini, and
Feta, seasoned with fragrant oregano and extra virgin olive oil.

Great Add-ons to any Salad

Grilled, or Blackened Chicken 4.50 Grilled or Blackened Tilapia 6.00

Grilled or Blackened Flat Iron Steak or Atlantic Salmon or Mahi - Mahi or Red Snapper 7.00

Grilled or Blackened Shrimp 9.00 Seared Ahi Tuna 9.00 Jumbo Lump Crab Meat 10.00

Entrees

Shrimp Santorini 19.95

Jumbo prawns sautéed in olive oil with tomatoes, onions, capers,
olives, garlic, and crumbled Feta. Served over Rice.

Served with two side orders

Grilled Rack of Lamb Chops - 27.95

Chicken Souvlakia (Kabobs) - Served with Tzatziki 14.95

BBQ Ribs - meaty St. Louis Ribs basted with Sweet Baby Ray's sauce. 14.95

"The Grill Specialty" Boneless Pork chops 14.95

*Classic Grilled * Blackened * Italiano (peppers, mushrooms, onions, with marinara)*

USDA "Choice" Flat Iron Steak - Classic Grilled 17.95

*Black 'n' Bleu (seared with Cajun spices and topped with melted Bleu cheese) 18.95

Aegean Red Snapper Fillet—Pan seared and finished with capers, olives and roasted
red peppers sautéed with lemon garlic and oregano. 18.95

Grilled Whole Bronzini— Mediterranean Sea Bass. 25.95

Mediterranean Tilapia— Drizzled with olive oil, lemon, and oregano. Topped with red onion and tomatoes
and baked to perfection. Finished with capers and olives. 16.95

Mahi-Mahi— Broiled or Blackened. 18.95

Atlantic Salmon— Broiled or Blackened. 17.95

Sides

Rice Pilaf

Oven-Roasted Potatoes

French Fries

Broccoli

Stewed Green Beans

Lima Beans "Gigantes"

18% Gratuity will be added to all parties of 6 or more people.

The consumption of raw or undercooked products may increase your risk for food borne illness.

As always we are 100% Trans Fat Free

