

Tapas & Appetizers

- Olive Medley**— A mix of Mediterranean olives seasoned with olive oil and oregano **3.95**
- Hummus**— Homemade recipe of Garbanzo beans and Tahini, lightly flavored with lemon, garlic, and olive oil. Served with pita wedges. **5.95**
- Tzatziki**— Greek yogurt blended with cucumber, garlic, and herbs.
Served with pita wedges. **5.95**
- Fire-Roasted Eggplant Dip**— served with pita wedges. **5.95**
- Greek Pita**—Grilled with olive oil and oregano **1.00**
- Potato Fritters**— Shredded Red Bliss potatoes seasoned with Feta, Cheddar, jalapeno, cilantro and fried to a golden crisp. Served with Southwest Ranch **5.95**
- Falafel**— Ground chickpea and fava bean cakes seasoned with herbs and tahini.
Served with Tzatziki and pita wedges. **6.95**
- Greek Butter Beans** - Baked “Gigantes” in light tomato sauce with fragrant herbs.
Served warm and topped with crumbled feta. **4.95**
- Roasted Vegetables Balsamico**— zucchini, squash, bell peppers, and onions topped with Feta and Balsamic glaze **4.95**
- Zesty Cheese Spread** - Feta and Goat cheese blended with olive oil, garlic, scallions and Mediterranean herbs. Served with pita **5.95**
- Greek Style Feta Cubes**—Drizzled with olive oil and oregano **3.95**
- Spanakopita**— Spinach and Feta cheese flavored with Mediterranean herbs and baked in a flaky fillo dough. **5.95**
- Mozzarella Sticks**— Served with homemade Marinara sauce. **6.95**
- Spinach and Artichoke Dip** - topped with melted cheddar and served with pita **7.95**
- Hot Crab Dip**— Rich flavors of fresh crabmeat, with hints of Old Bay and sherry wine. Accompanied by pita wedges. **9.95**
- Crab Balls**—Bite-sized version of our famous Crab Cake with cocktail sauce **13.95**
- Steamed Shrimp**—with sweet onions and Old Bay. Served with cocktail sauce **9.95**
- Coconut Shrimp**— with a zesty Orange dipping sauce. **7.95**
- Panko-Breaded Shrimp**- Served with a Zesty Pepper Aioli. **7.95**
- Calamari**— Lightly breaded and fried to a tender, crisp golden brown. **9.95**
- Octopus**— Grilled to perfection and finished with extra virgin olive oil, capers and oregano. **11.95**
- Shrimp Oreganata**— Sautéed in extra virgin olive oil with garlic, red onion, tomatoes, lemon, and fragrant oregano. Served with pita wedges. **7.95**
- Crispy-Fried Bacalao**— Fresh Cod fillet dusted with seasoned cornmeal.
Served over Mesclun greens with onion strips and drizzled with Lemon Garlic Aioli. **7.95**
- Smoked Atlantic Salmon**— Cold-smoked Nova Scotia salmon served with cream cheese, red onion, tomato slices, capers, and toasted Ciabatta. **9.95**
- Seared Ahi Tuna**- Drizzled with toasted sesame oil, Asian spice rub, and finished with cucumber wasabi sauce and pickled ginger. **10.95**
- Prince Edward Island Mussels**—sautéed in a classic butter garlic sauce.
Served with toasted Ciabatta **9.95**
- Dip Sampler**— Hummus, tzatziki, eggplant dip, zesty cheese spread and chicken liver pate.
Served with pita. **9.95**

18% Gratuity will be added to all parties of 6 or more people, Special events, Holidays, and after 10pm
The consumption of raw or undercooked products may increase your risk for food borne illness.

As always we are 100% Trans Fat Free



Tapas & Appetizers

Grilled Rack of Lamb Chops— served with tzatziki. 12.95

Chicken Tenders— All-white meat, lightly breaded and fried to a golden brown. 7.95

Buffalo Wings— Original * Old Bay * BBQ * Naked * Cajun * Thai Chili * Lemon Pepper 10.95

BBQ Ribs— bite-sized version of our famous ribs. 7.95

Southwestern Egg Rolls— Stuffed with chicken, bell peppers, black beans, spinach, and corn. Served with a tangy Ranch dip. 6.95

Chicken Liver Pate— A true delicacy served with toasted Ciabatta 5.95

Dolmades— Delicate grape leaves stuffed with rice and ground beef. 5.95

Salads

Caesar Salad Side 4.95 / Entrée 8.95

Romaine lettuce, garlic-kissed croutons, 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

Spinach Salad Side 4.95 / Entrée 8.95

Baby spinach, tomato, cucumber, roasted peppers, red onion, croutons, hard boiled egg, Cheddar Jack cheese, bacon bits. Served with Ranch dressing

Summer Salad Side 4.95 / Entrée 8.95

Greens, cranberries, walnuts, blue cheese crumbles, 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 cubes seasoned with fragrant oregano and extra virgin olive oil.

Great Add-ons to any salad

Grilled, Crispy-fried, or Blackened Chicken or Gyro Slices 4.50

Grilled or Blackened Tilapia or Crispy-fried Bacalao (Cod) 6.00

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

Grilled or Blackened Shrimp 10.00 Seared Ahi Tuna 9.00

Jumbo Lump Crab Meat or Petite Crab Cake 11.00

Our Signature Salads

Aegean Shrimp Salad— Mesclun greens topped with marinated artichokes, roasted peppers, olives, pepperoncini, tomato, almonds, and Jumbo Grilled Shrimp. Served with House vinaigrette. 16.95

Italian Steak Salad— Mesclun greens, tomatoes, cucumbers, onions, roasted peppers, artichokes, olives, pepperoncinis and parmesan cheese, topped with Grilled Flat Iron Steak. Served with our Balsamic Vinaigrette. 15.95

Ahi Tuna Nicoise Salad— Romaine, mesclun greens, tomato, artichokes, hard-boiled egg, olives, red onion, roasted peppers. Served with House Vinaigrette 15.95

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 17.95

Grilled Chicken over Apple & Goat Cheese Salad— Mesclun, apple, goat cheese, almonds, cranberries, raisins and served with pear vinaigrette dressing. 13.95

Soups

Soup De Jour - 3.95

Maryland Crab - 4.95

Cream of Crab - 4.95

Sandwiches

Served with lettuce, tomato, onion, and French fries on a freshly baked Kaiser roll

Substitute French fries for any side Salad 2.50 Add Avocado - 1.75

Add Applewood-smoked Bacon, Sautéed Onions, Sautéed Mushrooms, - 1.00

Add American, Cheddar, Bleu, Swiss, Feta or Provolone cheese - 1.00

Jumbo Lump Crab Cake 16.95

Portobello "Burger" (vegetarian) 8.95

Grilled Portobello mushroom topped with melted Goat cheese and roasted bell pepper.

Served on rosemary focaccia with sun-dried tomato aioli, mesclun greens, tomato and onions.

"Cajun Tuna Steak" 10.95

Blackened Tuna loin seared medium-rare. Served on rosemary focaccia with lemon garlic aioli, mesclun greens, tomato, and onions.

Chicken Breast - Grilled, Fried, or Blackened 8.95

Southwestern Chicken 10.95

Fried chicken breast basted with Buffalo sauce and smothered with melted Cheddar. Served with Southwestern Ranch.

Chicken "Deluxe" 10.95

Fried chicken breast with Provolone, BBQ and bacon

Gyro - Our Specialty served with French fries.

Classic Grilled Meat, Grilled Chicken Breast, Falafel (Vegetarian) 8.95

☆☆☆ **Chef Specialty Grilled Shrimp Gyro 10.95** ☆☆☆

Toasted pita stuffed with tzatziki, tomato, onion and Feta cheese.

Flatbreads

Caprese 8.95

Cheddar Jack cheese, fresh mozzarella, roasted tomatoes, basil pesto, balsamic glaze, parmigiano, oregano

MD Style 9.95

Our famous crab dip and Cheddar Jack cheese

Burgers

~We proudly serve only fresh 10oz. "Angus Beef" Burgers~

Served with lettuce, tomato, onion, and French fries on a freshly baked Kaiser roll

Substitute French fries for any side Salad 2.50 add Avocado - 1.75

Add Applewood-smoked Bacon, Sautéed Onions, Sautéed Mushrooms - 1.00

Add American, Cheddar, Bleu, Swiss, Feta or Provolone cheese - 1.00

Classic Grilled Hamburger 9.95

7West Burger - Swiss, Provolone, American, and crispy bacon. 11.95

Supreme Burger - BBQ sauce, Cheddar, grilled onions and crispy bacon. 11.95

Mushroom Burger - Topped with sautéed mushrooms and melted Swiss. 11.95

Black 'n' Bleu Burger - Cajun-rubbed, with melted Bleu cheese. 11.95

Greek Burger - Topped with roasted pepper and Feta, served with tzatziki. 11.95

Pasta

Add any side Salad \$2.50

Homemade Pastitsio - 10.95

Greek pasta blended with savory meat sauce and topped with Bechamel.

Pasta Marinara— Spaghetti, fettuccini, or penne. 9.95

~Add meatballs or mushrooms to above pasta 2.00 each~

Shrimp "Parmigiana"—with spaghetti. 16.95

Chicken "Parmigiana"—with spaghetti. 14.95

Eggplant "Parmigiana"— with spaghetti. 14.95

Lobster Ravioli— Sautéed in creamy tomato basil sauce. 17.95

Portobello Mushroom Ravioli— Sautéed in creamy mushroom sauce. 14.95

Crab Ravioli— Sautéed in a creamy lemon herb sauce, finished with Old Bay. 17.95

Chicken Broccolini— Chicken breast and broccoli spears sautéed in olive oil, garlic, and herbs, tossed with spaghetti and Parmigiano. 14.95

Shrimp Santorini— Jumbo shrimp sautéed in olive oil with tomatoes, onions, capers, olives, garlic, and crumbled Feta, over rice or spaghetti. 19.95

Chicken Scaloppini Marsala— Boneless breast sautéed in butter with mushrooms, finished with a Marsala-infused demi-glace, and tossed with spaghetti 14.95

Penne "Pescatore" -Shrimp and crab meat sautéed with artichokes, roasted peppers, and olives in a creamy tomato basil sauce. 19.95

Penne a la Pesto—Portobello, roasted peppers, artichokes, and broccoli sautéed in a creamy pesto sauce. 13.95

Fettucini Alfredo— creamy Parmigiano sauce. 11.95

Cajun— with blackened chicken. 14.95

Maryland Style— Shrimp, Crab, and a hint of Old Bay 19.95

Add Broccoli \$2.50

From The Grille

Served with two sides

Grilled Rack of Lamb Chops 28.95

Served with Oven-Roasted Potatoes and Stewed Green Beans & side tzatziki

Surf 'n' Turf 27.95

Lamb Chops (3) and Petite Crab Cake Served with Oven-Roasted Potatoes and Broccoli

Chicken Souvlakia (Kabobs) 14.95

Served with Tzatziki, Pita Bread, Oven-Roasted Potatoes and Stewed Green Beans

BBQ Ribs - meaty St. Louis Ribs basted with Sweet Baby Ray's sauce. 16.95

USDA "Choice" Flat Iron Steak -Classic Grilled 17.95

- **Black 'n' Bleu** (seared with Cajun spices and topped with melted Bleu cheese) 19.95
- **"Diane"** (sliced steak topped with mushrooms sautéed in sherry-infused Demi-Glace) 19.95

Land and Sea 25.95

Char Grilled Flat Iron Steak & Grilled Shrimp kebobs (2)

"The Grill Specialty" Boneless Pork chops

- Classic Grilled Or Blackened 14.95
- Italiano (peppers, mushrooms, onions, with marinara) 15.95
- Marsala (mushrooms and onions in port-infused demi-glace) 15.95

From the Sea

Jumbo Lump Crab Cake (1) 17.95 (2) 32.95

Served with Oven-Roasted Potatoes and Broccoli

☆☆☆ **Baja-Style Tacos** ☆☆☆

Mahi-Mahi 15.95

Grilled Shrimp 16.95

soft flour tortillas with creamy sauce, shredded cheese, lettuce, tomato, onions, cilantro, and avocado. Served with rice pilaf.

Crispy-Fried Bacalao 16.95

Fresh Cod fillet dusted with seasoned cornmeal. Served with Rice Pilaf and Onion strips and drizzled with Lemon Garlic Aioli.

Grilled Whole Bronzini 25.95

Mediterranean Sea Bass. Finished with olive oil, capers & oregano
Served with two sides

Grilled Shrimp Kabobs 22.95

Jumbo Shrimp marinated in olive oil, lemon, and fragrant spices and grilled to perfection
Served with two sides

Mahi-Mahi Fillet 18.95

Broiled or Blackened.
Served with two sides

Aegean Red Snapper Fillet 18.95

Pan seared and finished with capers, olives and roasted red peppers
sautéed with lemon garlic and oregano.
Served with two sides

Atlantic Salmon 18.95

Broiled or Blackened.
Served with two sides

Chicken Breast Chesapeake 22.95

Grilled Breast Topped with our Crabcake "Imperial"
Served with two sides

Make any Fish "Maryland Style"

(topped with Crab "Imperial") for additional \$10.00

Sides

Rice Pilaf Broccoli Roasted Vegetables "Balsamico" French Fries
Oven-Roasted Potatoes Stewed Green Beans Lima Beans "Gigantes"

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