

LUNCH MENU

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, olive oil, and pita **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 **4.95**
- 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**
- 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 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**
- Taramosalata**—A delicate dip of fish roe, extra virgin olive oil and lemon. Served with pita wedges. **5.95**
- 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, taramosalata and chicken liver pate. Served with pita. **9.95**
- 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 **9.95**
- BBQ Ribslets**—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**

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





Soups & Salads

Soup & Salad Combo 7.95

Soup De Jour - 3.95

Maryland Crab - 4.95

Cream of Crab - 4.95

Garden Salad 4.95

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

Caesar Salad 4.95

Romaine lettuce, garlic-kissed croutons, shredded Parmigiano, and homemade dressing

Greek Salad 4.95

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

Fall Harvest Salad 4.95

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

Mediterranean Salad 4.95

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

Summer Salad 4.95

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

Spinach Salad 4.95

Baby Spinach, tomatoes, cucumbers, roasted peppers, red onions, hard boiled egg, bacon bits, Monterey Cheddar Jack cheese, croutons, and Ranch dressing

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 9.00 Seared Ahi Tuna 9.00 Jumbo Lump Crab Meat or Petite Crab Cake 10.00

Pasta

Spaghetti with Meatballs Marinara - 7.95

Chicken or Eggplant "Parmigiana"-served with spaghetti 8.50 Shrimp "Parmigiana"-served with spaghetti 9.50

Sandwiches & Wraps

All sandwiches are served with French fries, lettuce, tomato, and onion.

Add Applewood-smoked Bacon, Sautéed Onions, Sautéed Mushrooms, Avocado, American, Cheddar, Bleu, Swiss, Feta or Provolone cheese - 1.00

"Parmigiana" Subs - Meatball, Chicken, or Eggplant 8.50 Shrimp 9.50

"Philly Style" Cheesesteak Sub - Grilled Onions and American Cheese - 8.95

"Italiano" Cheesesteak Sub - Bell Peppers, Mushrooms, Onions, Provolone and Marinara - 8.95

Gyro-Our Specialty 7.95

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

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

Jumbo Lump Crab Cake 15.95

10oz "Certified Angus Beef" Hamburger 8.95

Tuna Salad B.L.T. on Ciabatta - 8.95

Homemade Shrimp Salad 9.95

Crispy-fried Bacalao or Shrimp "Po Boy" on Ciabatta - 9.50

Mesclun, crispy fried onions, tomato, and lemon-garlic aioli

Chicken Breast - Grilled, Blackened or Crispy fried 7.95

Grilled Chicken "Caprese" on Ciabatta - 9.50

Fresh mozzarella, roasted peppers, mesclun greens, tomato, red onions and balsamic vinaigrette

Turkey Breast "Supreme" on Ciabatta - 8.95

Sun-dried tomato aioli, cheddar cheese, bacon, mesclun greens, tomato, onions

Portobello "Burger" (vegetarian) - 8.95 Marinated grilled Portobello mushroom topped with Goat cheese and roasted bell pepper. Served on rosemary focaccia with sun-dried tomato aioli, mesclun, 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.

Baja-Style Fish Tacos 9.95 Grilled Mahi-Mahi on soft flour tortillas with creamy sauce, shredded cheese, lettuce, tomato, onions, cilantro, and avocado. Served with rice pilaf.

Grilled Chicken Caesar Wrap - 7.95 Our famous salad all wrapped up

California Turkey Wrap - 8.95 Drizzled with Southwest Ranch and wrapped with avocado, bacon, shredded Cheddar Jack, mesclun greens, tomato, onion

Veggie Wrap - 7.95 Mesclun, tomato, onion, broccoli, cucumber, roasted peppers, Parmigiano, balsamic vinaigrette

Tuna Salad Wrap - 7.95 Lemon Garlic Aioli, mesclun, iceberg, tomato, red onion