



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.

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 Riblets—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

Soups & Salads

☆☆☆ Soup & Salad Combo 9.50 ☆☆☆

Soup De Jour - 3.95

Maryland Crab— 4.95

Cream of Crab— 4.95

Apple Goat Cheese Mesclun Salad 5.95

Greens, apple, goat cheese, almonds, raisins, cranberries, Pear Vinaigrette

Caesar Salad 5.95

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

Greek Salad 5.95

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

Summer Salad 5.95

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

Fall Harvest Salad 5.95

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

Spinach Salad 5.95

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

Mediterranean Salad 5.95

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

Pasta

Chicken or Eggplant "Parmigiana"—served with spaghetti 8.95

Shrimp "Parmigiana"—served with spaghetti 9.95

Spaghetti with Meatballs Marinara- 7.95

Subs

All subs are served with French fries

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

Cheesesteak Sub—8.95

"Philly Style"—Grilled Onions and American Cheese

"Italiano"—Bell Peppers, Mushrooms, Onions, Provolone and Marinara





Sandwiches

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

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

Add American, Cheddar, Bleu, Swiss, Feta or Provolone cheese- 1.00 Add Avocado - 1.75

Gyro— Our Specialty served with French fries.

Classic Grilled Meat, Grilled Chicken Breast, Falafel (Vegetarian) 7.95

Chef Specialty Grilled Shrimp Gyro 9.95

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

10oz "Certified Angus Beef" Hamburger—8.95

Chicken Breast—Grilled, Blackened or Crispy fried - 7.95

Jumbo Lump Crab Cake - 16.95

Homemade Shrimp Salad—10.95

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

Baby greens, crispy fried onions, tomato, and lemon-garlic aioli

Tuna Salad B.L.T. on Ciabatta— 8.95

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

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.

Baja-Style Tacos

Grilled Mahi Mahi— 9.95 Grilled Shrimp— 10.95

Soft flour tortillas with creamy sauce, shredded cheese,

lettuce, tomato, onions, cilantro, and avocado. Served with rice pilaf.

Caprese 8.95

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

Flatbreads

MD Style 9.95

Our famous crab dip and Cheddar Jack cheese

Wraps

All wraps are served with French fries

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 greens, tomato, onion, broccoli, cucumber, roasted peppers, Parmigiano, balsamic vinaigrette

Tuna Salad Wrap— 7.95

Lemon Garlic Aioli, mesclun, iceberg, tomato, red onion

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