

Tapas & Appetizers

- Hummus**—Homemade recipe, lightly flavored with lemon and garlic. 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**
- Zesty Cheese Spread** - Feta and Goat cheese blended with olive oil, garlic, scallions and Mediterranean herbs. Served with pita **5.95**
- Dip Sampler**—Hummus, tzatziki, eggplant dip, zesty cheese spread served with pita **9.95**
- Greek Pita**—Grilled with olive oil and oregano **1.00** **Fresh Baked Ciabatta** **1.50**
- 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**—Chickpea and fava bean cakes seasoned with herbs. Served with tzatziki and pita **6.95**
- Dolmades**—Delicate grape leaves stuffed with rice and ground beef. **5.95**
- Olive Medley**—A mix of Mediterranean olives seasoned with olive oil and oregano **3.95**
- Greek Style Feta Cubes**—Drizzled with olive oil and oregano **3.95**
- 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**
- Spanakopita**—Spinach and Feta cheese, baked in a flaky fillo dough. **5.95**
- Grilled Rack of Lamb Chops**—served with tzatziki. **13.95**
- 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**
- Calamari**—Lightly breaded and fried to a tender, crisp golden brown. **10.95**
- Octopus**—Grilled 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. **8.95**
- Hot Crab Dip**—Seasoned with Sherry wine and Old Bay. Served with pita. **9.95**
- Crab Balls**—Bite-sized version of our famous Crab Cake with cocktail sauce **14.95**
- Steamed Shrimp**—with sweet onions and Old Bay. Served with cocktail sauce **10.95**
- Coconut Shrimp**—with a zesty Orange dipping sauce. **7.95**
- Panko-Breaded Shrimp**- Served with a Zesty Pepper Aioli. **7.95**
- Seared Ahituna**- 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. **10.95**
- Chicken Tenders**—All-white meat, lightly breaded and fried to a golden brown. **7.95**
- Buffalo Wings**—Original Buffalo * Old Bay * BBQ * Thai Chili * Lemon Pepper *
* Sesame Teriyaki * Caribbean Jerk * Honey Old Bay * Cajun * **11.95**
- BBQ Ribs**—bite-sized version of our famous ribs. **7.95**
- Sweet Potato Fries** **3.95**
- Southwestern Egg Rolls**—Stuffed with chicken, bell peppers, black beans, spinach, and corn. Served with a tangy Ranch dip. **6.95**
- Seafood Egg Rolls**—Stuffed with shrimp and crab meat folded in light cream cheese base. Served with sesame teriyaki dip **9.95**
- Mozzarella Sticks**—Served with homemade Marinara sauce. **6.95**
- Spinach and Artichoke Dip** - topped with melted cheddar and served with pita **7.95**

Soups & Salads

Soups

Soup De Jour - 3.95

Maryland Crab— 4.95

Cream of Crab— 4.95

Salads

Caesar Salad Side 4.95 / E ntrée 8.95

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

Greek Salad Side 4.95 / E ntrée 8.95

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

Spinach Salad Side 4.95 / E ntrée 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 / E ntrée 8.95

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

Fall Harvest Salad Side 4.95 / E ntrée 8.95

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

Mediterranean Salad Side 4.95 / E ntrée 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 5.00

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 8.00

Grilled or Blackened Shrimp 11.00 Seared Ahi Tuna 10.00

Jumbo Lump Crab Meat or Petite Crab Cake 13.00

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. **17.95**

Italian Steak Salad— Mesclun greens, tomatoes, cucumbers, onions, roasted peppers, artichokes, olives, pepperocinis and parmesan cheese, topped with Grilled Flat Iron Steak. Served with our Balsamic Vinaigrette. **16.95**

Ahi Tuna Nicoise Salad—Romaine, mesclun greens, tomato, artichokes, hard-boiled egg, olives, red onion, roasted peppers. Served with House Vinaigrette **16.95**

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 **18.95**

Grilled Chicken over Apple & Goat Cheese Salad—Mesclun, apple, goat cheese, almonds, cranberries, raisins and served with pear vinaigrette dressing. **14.95**

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



Sandwiches

Served with lettuce, tomato, onion, and French fries on a freshly baked Kaiser roll
Substitute French fries for any side Salad 2.50 or Sweet Potato Fries 1.00; 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 17.95

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” 11.95

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 9.95

Southwestern Chicken 11.95

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

Chicken “Deluxe” 11.95

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

Quesadillas

Cheese Melted Cheddar Jack cheese 7.95
in crispy grilled flour tortilla. Served with lettuce,
tomatoes, onions and side sour cream.

Grilled Chicken served with 9.95

Southwest dipping sauce.

Crab served with Old Bay dipping sauce 11.95

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 or Sweet Potato fries—1.00, add Avocado — 1.75,
Add Applewood-smoked Bacon, Sautéed Onions or 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. 12.95

Supreme Burger— BBQ sauce, Cheddar, grilled onions and crispy bacon. 12.95

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. 12.95



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. 15.95

Eggplant "Parmigiana"— with spaghetti. 14.95

"New Orleans" Chicken and Shrimp Penne— Sautéed with spinach, bell peppers, onions, Mushrooms, and Cajun spices in creamy sauce. 19.95

Teriyaki Noodles— stir fried broccoli, mushrooms, onions and bell peppers in sesame teriyaki sauce.

Vegetarian 13.95 *Chicken 16.95* *Shrimp 20.95*

Chicken Broccolini— Chicken breast and broccoli spears sautéed in olive oil, garlic, and herbs, tossed with spaghetti and Parmigiano. 15.95

Shrimp Santorini— Jumbo shrimp sautéed in olive oil with tomatoes, onions, capers, olives, garlic, and crumbled Feta, over rice or spaghetti. 20.95

Chicken Scaloppini Marsala— Boneless breast sautéed in butter with mushrooms, finished with a Marsala-infused demi-glace, and tossed with spaghetti 15.95

Penne "Pescatore" -Shrimp and crab meat sautéed with artichokes, roasted peppers, and olives in a creamy tomato basil sauce. 20.95

Penne a la Pesto—Portobello, roasted peppers, artichokes, and broccoli sautéed in a creamy pesto sauce. 14.95

Fettucini Alfredo— creamy Parmigiano sauce. 11.95

Cajun— with blackened chicken. 15.95

Maryland Style— Shrimp, Crab, and a hint of Old Bay 20.95

Add Broccoli or Spinach \$2.50

From The Grille

Served with two sides

Grilled Rack of Lamb Chops 29.95

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

Surf 'n' Turf 29.95

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

BBO Ribs - meaty St. Louis Ribs basted with Sweet Baby Ray's sauce. 17.95

USDA "Choice" Flat Iron Steak -Classic Grilled 18.95

- **Black 'n' Bleu** (seared with Cajun spices and topped with melted Bleu cheese) 20.95
- **"Diane"** (sliced steak topped with mushrooms sautéed in sherry-infused Demi-Glace) 20.95

Land and Sea Char Grilled Flat Iron Steak & Grilled Shrimp kebobs (2) 26.95

"The Grill Specialty" Boneless Pork chops

- Classic Grilled Or Blackened 14.95
- Italiano (peppers, mushrooms, onions, with marinara) 16.95
- Marsala (mushrooms and onions in port-infused demi-glace) 16.95

From the Sea

Jumbo Lump Crab Cake (1) 18.95 (2) 34.95

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 17.95

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 23.95

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

Mahi-Mahi Fillet 19.95

Broiled or Blackened.
Served with two sides.

Atlantic Salmon 19.95

Broiled or Blackened.
Served with two sides

Aegean Red Snapper Fillet 19.95

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

Caribbean Tilapia 17.95

Crispy fried tilapia filled with a side of Jerk sauce.
Served with sweet potato fries and vegetable medley

Chicken Breast Chesapeake 24.95

Grilled Breast Topped with our Crab cake "Imperial"
Served with two sides

Make any Fish "Maryland Style"

(topped with Crab "Imperial") for additional \$13.00

Sides

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

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