

## 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**—Diced 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 Baccalao**—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 Reganata**—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 Ahi Tuna** - Diced 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**

## S oups & S alads

### S oups

S oup D e J our - 3.95

M aryland C rab— 4.95

C ream of C rab— 4.95

### S alads

**C aesar S alad** S ide 4.95 / E ntrée 8.95

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

**G reek S alad** S ide 4.95 / E ntrée 8.95

L ettuce, tomato, cucumber, onions, bell peppers, olives, pepperoncini, feta and H ouse Vinaigrette

**S pinach S alad** S ide 4.95 / E ntrée 8.95

B aby spinach, tomato, cucumber, roasted peppers, red onion, croutons, hard boiled egg, C heddar J ack cheese, bacon bits. S erved with Ranch dressing

**S ummer S alad** S ide 4.95 / E ntrée 8.95

G reens, cranberries, walnuts, blue cheese crumbles mandarin oranges, Raspberry Vinaigrette

**F all H arvest S alad** S ide 4.95 / E ntrée 8.95

G reens, parmesan, pear, raisins, almonds, Pear Vinaigrette

**M editerranean S alad** S ide 4.95 / E ntrée 8.95

T omato, cucumber, onion, peppers, olives, pepperoncini, and F eta cubes seasoned with fragrant oregano and extra virgin olive oil.

### G reat A dd-ons to any salad

G rilled, C rispy-fried, or B lackened C hicken or G yro S lices 5.00

G rilled or B lackened T ilapia or C rispy-fried B acalao (C od) 6.00

G rilled or B lackened F lat Iron S teak or A tlantic S almon or M ahi - M ahi or Red S napper 8.00

G rilled or B lackened S hrimp 11.00 S eared A hi T una 10.00

J urbo L ump C rab M eat or Petite C rab C ake 13.00

### O ur S ignature S alads

**A egean S hrimp S alad**- M esclun greens topped with marinated artichokes, roasted peppers, olives, pepperoncini, tomato, almonds, and J urbo G rilled S hrimp. S erved with H ouse vinaigrette. **17.95**

**Italian S teak S alad**— M esclun greens, tomatoes, cucumbers, onions, roasted peppers, artichokes, olives, pepperoncinis and parmesan cheese, topped with G rilled F lat Iron S teak. S erved with our B alsamic Vinaigrette. **16.95**

**A hi T una N icoise S alad**—Romaine, mesclun greens, tomato, artichokes, hard-boiled egg, olives, red onion, roasted peppers. S erved with H ouse Vinaigrette **16.95**

**M D -S tyle C rab C obb S alad**—Romaine and mesclun greens, J urbo L ump C rab M eat, tomatoes, avocado, hard-boiled egg, bacon bits, blue cheese crumbles. S erved with O ld B ay Ranch **18.95**

**G rilled C hicken over A pple & G oat C heese S alad**—M esclun, apple, goat cheese, almonds, cranberries, raisins and served with pear vinaigrette dressing. **14.95**

18%G ratuity will be added to all parties of 6 or more people, S pecial events, H olidays, and after 10pm

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

A s always we are 100%T rans F at F ree



## S andwiches

S erved with lettuce, tomato, onion, and F rench fries on a freshly baked K aiser roll  
S ubstitute F rench fries for any side S alad 2.50 or S weet Potato F ries 1.00; A dd A vocado —1.75  
A dd A pplewood-smoked B acon, S autéed O nions, S autéed M ushrooms, - 1.00  
A dd A merican, C heddar, B leu, S wiss, F eta or Provolone cheese— 1.00

### **Jumbo Lump Crab Cake 17.95**

### **Portobello "Burger" (vegetarian) 8.95**

G rilled Portobello mushroom topped with melted G oat cheese and roasted bell pepper.  
S erved on rosemary focaccia with sun-dried tomato aioli, mesclun greens, tomato and onions.

### **"Cajun Tuna Steak" 11.95**

B lackened T una loin seared medium-rare. S erved on rosemary focaccia with  
lemon garlic aioli, mesclun greens, tomato, and onions.

### **Chicken Breast— Grilled, Fried, or B lackened 9.95**

### **Southwestern Chicken 11.95**

F ried chicken breast basted with B uffalo sauce and  
smothered with melted C heddar. S erved with S outhwestern Ranch.

### **Chicken "Deluxe" 11.95**

F ried chicken breast with Provolone, B B Q and bacon

### **Gyro— Our Specialty served with French fries.**

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

☆☆☆ C hef Specialty Grilled Shrimp Gyro 10.95 ☆☆☆

T oasted pita stuffed with tzatziki, tomato, onion and F eta cheese.

## Flatbreads

### **C aprese 8.95**

C heddar J ack cheese, fresh mozzarella, roasted  
tomatoes, basil pesto, balsamic glaze, parmigiano,  
oregano

### **MD Style 9.95**

O ur famous crab dip and C heddar J ack cheese

## Q uesadillas

**C heese M elted C heddar J ack cheese 7.95**  
in crispy grilled flour tortilla. S erved with lettuce,  
tomatoes, onions and side sour cream.

### **Grilled Chicken served with 9.95**

S outhwest dipping sauce.

### **Crab served with Old Bay dipping sauce 11.95**

## B urgers

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

S erved with lettuce, tomato, onion, and F rench fries on a freshly baked K aiser roll  
S ubstitute F rench fries for any side S alad 2.50 or S weet Potato fries—1.00, add A vocado — 1.75,  
A dd A pplewood-smoked B acon, S autéed O nions or S autéed M ushrooms —1.00  
A dd A merican, C heddar, B leu, S wiss, F eta or Provolone cheese— 1.00

### **Classic Grilled Hamburger 9.95**

**7West Burger— S wiss, Provolone, A merican, and crispy bacon. 12.95**

**Supreme Burger— B B Q sauce, C heddar, grilled onions and crispy bacon. 12.95**

**Mushroom Burger— T opped with sautéed mushrooms and melted S wiss. 11.95**

**Black 'n' Bleu Burger— C ajun-rubbed, with melted B leu cheese. 11.95**

**Greek Burger - T opped with roasted pepper and F eta, 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 Béchamel.

**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 Broccoli**— 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 alla Pesto**—Portobello, roasted peppers, artichokes, and broccoli sautéed in a creamy pesto sauce. **14.95**

**Fettuccini 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 Sautéed 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 Sautéed Green Beans

**BBQ 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 Brie cheese) **20.95**
- **"Diane"** (sliced steak topped with mushrooms sautéed in sherry-infused Demi-Glace) **20.95**

**Lamb and Seafood** 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 Baccalao 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 Battered.  
Served with two sides.

### **Atlantic Salmon 19.95**

Broiled or Battered.  
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"

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

