



The Black Olive

2026 Winter Restaurant Week Menu **Three courses / \$55.00 per person** *Choose one from each category*

Special Add Ons
Wellfleet Oysters 4ea
From the clean water of Cape Cod served with an apple mignonette
Maine Lobster Bisque 24\$
Our Chef's lobster bisque has a hint of cream, brandy. Perfect to weather the storm!

Appetizers

Greek Style Romaine Avocado Salad

Avocado, Dill, spring onions, delicate manouri cheese & champagne vinaigrette

Green Hummus and Melitzanasalata Taste

Fresh house made Melitzanasalata and hummus with pita

Grilled Sardine grilled in Grape Leave

Fresh sardine fileted & wrapped in grape leaves and brushed with olive oil, grilled to perfection

Lamb Meatballs

Three Greek style lamb meatballs with Tzatziki sauce

Russ' Favorite Scallops (Add 10\$)

Russ was the artist who made many of the ceramics on display at the Black Olive. He absolutely loved these fresh colossal divers caught sea scallops that we grill and serve on a bed of baby leaf greens

Entrees

Served with chef's sides

Rockfish Kebob

This is our local favorite. Also known as Striped Bass, it is full of flavor with moderate oil content and slightly firm texture. Marinated and grilled with bell peppers and onion.

The Courtesans Fishcakes

Ancient Greek Cod Cakes with Skordalia

Greek Village Pie

A rustic Spanakopita, spinach, red Swiss chard, leeks, sheep's milk cheeses in a homemade hand rolled phyllo.

Chicken Souvlaki Platter

Marinated free range chicken breast skewered and grilled to perfection

Filet Mignon Souvlaki Platter (add 12\$)

Prime tenderloin skewered and grilled to perfection, served with tzatziki for dipping

Maryland Jumbo Lump Crab Cake (add 15)

This is the ultimate version of the local favorite, made with fresh jumbo lump crabmeat with a filler of lump, on a bed of baby leaf greens, with homemade olive oil-based mayonnaise

Desserts

Bourbon Chocolate Cacao Cake

Lucious Koval bourbon fine dark chocolate cake with coffee, cacao, black pepper, clove

Chef's Sorbet of the Day

Made in house with organic fruit and berries

Tiramisu Baklava Ice Cream

This divine Black Olive creation is the perfect combination of tastes



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2026 Winter Restaurant Week Wine Flights

White Wines

“High Altitude” Assyrtiko 16/64

2024 Kir Yianni The North Assyrtiko, Florina, Greece

Santorini PDO ASSYRTIKO/AIDANI 18/72

2023 Sigalas Athiri/Aidani, Santorini

Assyrtiko Flight (*Two 3 oz pours*)..... 28

Red Wine

Greece

Naoussa

‘Young Vines’ XINOMAVRO 16/64

2022 Thymiopoulos ‘young vines’

‘Old Vine’ XINOMAVRO 18/72

2019 Kir-Yianni ‘Ramnista’

XINOMAVRO Flight (*Two 3 oz pours*)..... 28

House Wines

Jeio Prosecco DOC 16/64

NV Simpsons Estate Chalklands Classic Cuvée, England 22/84

2023 Kir Yianni Akakies (Rose), Amyndeon Greece 16/64

CHARDONNAY 17/68

2023 Alta Heights ‘California Alpine’, Sonoma

SAUVIGNON BLANC 16/64

2022 Dourthe Bordeaux Blanc

MOSCATO 15/60

2023 Foris Moscato

Pinot Grigio 16/64

2023 Jermann, Eden Valley, Australia

ROSE 17/68

2023 Goodfellow Family Cellars Rose

OREGON PINOT NOIR 17/68

2022 Planet Oregon, Willamette Valley, Oregon

SONOMA CABERNET..... 25/100

2023 Model Farm ‘Iconic Mountain Wines’, California