



# The Black Olive

## 2023 Maryland Winter Restaurant Week Menu

*Choose one from each category*

### **Appetizers**

#### **Small Greek Village Salad**

*Traditional tomato and feta salad with cucumber, bell peppers, red onion, and kalamata black olives*

#### **Black Olive Taste Plate**

*Our four traditional spreads: Tarama, tzatziki, melitzanasalata and hummus on cucumber*

#### **Mini Crab Cake**

*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*

#### **Lamb Meatballs**

*Greek style lamb meatballs with Tzatziki sauce*

#### **Grilled Octopus Salad**

*Straight from the sea, pounded, marinated, grilled octopus tossed with fresh red onions and capers*

### **Entrees**

#### **Whole Mediterranean Sea Bass**

*This Mediterranean favorite known as Lavraki, Bronzini, or Loup de Mare feeds on shrimp, which comes through in the taste. It is low in oil content and slightly flakey, but firm, in texture*

#### **Wild Rockfish**

*This is our local favorite. Also known as Striped Bass, it is full of flavor with moderate oil content and slightly firm texture. Grilled or sautéed in organic corn meal*

#### **Arctic Char**

*This Icelandic delicious cross between salmon and trout is perfect from our grill.*

#### **Mushroom Spanakopita**

*Mushroom, spinach, red swiss chard, leeks, sheep's milk cheeses in a homemade phyllo*

#### **Chicken Souvlaki**

*Free Range Chicken skewered and grilled to perfection, served with tzatziki for dipping*

#### **Filet Mignon Souvlaki (Add 10)**

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

#### **Chilean Sea Bass (add 15)**

*Sustainable wild-caught, flakey and flavorful. Sautéed in organic cornmeal.*

#### **Black Olive Lobster Pasta (add 20)**

*Fresh pasta tossed in a white wine, tomato and tarragon-based sauce finished with just a touch of cream and topped with a whole Maine lobster tail*

#### **Whole Dover Sole (add 25)**

*This genuine, fresh, Dover Sole is very hard to find. Its outstanding flavor comes with a sweet aftertaste. It is firm in texture and very low in oil content. Sautéed.*

### **Desserts**

#### **Baklava Ice Cream**

#### **Chocolate Mousse**

#### **Tiramisu**

#### **Sorbet of the Day**

**\$45.00 Gratuity & Taxes not included**

**Seating Tuesday – Saturday 4:30 to 9:00**