



# The Black Olive

## 2022 Summer Restaurant Week Menu

July 22-Aug 6

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*

#### **Taramasalata**

*Famous in our grandmother's kitchen, this heavenly spread is delicately made using black olive bread marinated in wine, olive oil, lemon, and fish roe*

#### **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*

#### **Stuffed Calamari on the Grill (Add 8\$)**

*This Black Olive favorite takes fresh calamari, stuffed with Manouri and feta cheese, then delicately grilled for one of our most requested small plates. A supreme juxtaposition of taste and texture*

### *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 in Cornmeal**

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

#### **Wild Chinook Salmon**

*First caught by the Chinookan peoples in the Pacific Northwest, also known as King Salmon, Grilled*

#### **Greek Village Pie**

*Spinach, red Swiss chard, Leeks, Sheep's milk cheeses in a homemade phyllo*

#### **Lamb Souvlaki**

*Tender New Zealand Lamb marinated and grilled to perfection, served with tzatziki for dipping*

#### **Filet Mignon Souvlaki**

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

#### **Soft Shell Crab in Phyllo (Add 10)**

*A Maryland whale softshell crab wrapped in phyllo with spinach and feta*

#### **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*

### *Desserts*

#### **Baklava**

#### **Baklava Ice Cream**

#### **Chocolate Mousse**

#### **Tiramisu**

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

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

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