



The Black Olive

2023 Maryland Summer Restaurant Week Menu

Three courses / \$45.00 per person

July 21st to August 6th

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

Grilled Sardine in Grape Leave

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

Lamb Meatballs

Greek style lamb meatballs with Tzatziki sauce

Chicken Souvlaki

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

Grilled Octopus Salad (add 8)

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 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. Sautéed in organic corn meal

Arctic Char

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

Mushroom Spanakopita

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

Soft Shell Crab in Phyllo

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

Filet Mignon Souvlaki

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

Chilean Sea Bass (add 15)

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

Black Olive Lobster Pasta (whole add 25)

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

Children Restaurant Week

U-12 Kids Meal 18\$

Choice of

Hummus taste

Tarama Taste

Grilled Chicken

Or

House Fettuccini

Chocolate Mousse

House Sorbet

All mini sized