



2024 Baltimore Summer Restaurant Week Menu

6 Wellfleet Oysters 18

From the clean water of Cape Cod served with an apple mignonette

Appetizers

Small Heirloom Greek Salad

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

Hummus and Pita

A perfect version of this favorite spread, made with chickpeas, tahini, olive oil, garlic, lemon and parsley

Grilled Sardines in Grape Leaves

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

Lamb Meatballs

Greek style lamb meatballs with tzatziki sauce

Diver Scallops

grilled colossal diver scallops

Grilled Octopus Salad (add 10)

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

Stuffed Calamari on the Grill (add 10)

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 Filet

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, in a homemade phyllo

Maryland 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

Chicken Souvlaki

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

1/2 Black Olive Lobster Pasta

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

Whole 10 oz Lobster Pasta (add 27)

Filet Mignon Souvlaki (Add 15)

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

Chilean Sea Bass (add 20)

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

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

Bourbon Brandy Chocolate Cacao Cake

Tiramisu

Chef's Sorbet

\$45.00 Gratuity & Taxes not included

Seating Tuesday – Saturday 4:30 to 9:00

July 19th through August 1st