

Appetizers

- Calamari**— Lightly breaded and fried to a tender, crisp golden brown. 9.95
- Octopus**— Grilled to perfection and finished with olive oil, capers, and oregano. 10.95
- Smoked Atlantic Salmon**— Cold-smoked Nova Scotia salmon served with cream cheese, red onion, tomato, and capers. 8.95
- New Zealand Mussels**— Sautéed in a delicious Butter and Garlic sauce. 8.95
- Shrimp Oreganata**— Sautéed in extra virgin olive oil with garlic, red onion, tomatoes, lemon and fragrant oregano. Served with pita wedges. 7.95
- Hot Crab Dip**— Rich flavors of fresh crabmeat with hints of Old Bay and sherry wine. Accompanied by toasted pita wedges. 9.95
- Spinach and Artichoke Dip**— Topped with cheddar and served with pita. 7.95
- Mozzarella Sticks**— The king of cheese fried to a golden brown. Served with homemade marinara sauce. 6.95
- Jalapeno Poppers**— Mild chilies filled with zesty cheddar and fried to a crunchy crisp. Served with Southwestern Ranch 6.95

Southwestern Egg Rolls— Stuffed with chicken, bell peppers, black beans, spinach, and corn. Served with a tangy Ranch dip. 6.95

Coconut Shrimp— Served with a zesty Orange dipping sauce. 7.95

Seared Ahi Tuna— Drizzled with toasted sesame oil, Asian spice rub, and finished with pickled ginger, cucumber wasabi and teriyaki sauces. 8.95

Dolmades— Delicate grape leaves stuffed with rice and ground beef. 5.95

Spanakopita— Spinach and Feta cheese flavored with Mediterranean herbs and baked in a flaky fillo dough. 5.95

Fire-Roasted Eggplant Dip— Served with pita wedges. 5.95

Greek Sampler— Imported Feta, olive, and pepperoncini medley with pita. 5.95

Hummus— Homemade recipe of Garbanzo beans and Tahini, lightly flavored with garlic and olive oil. Served with pita wedges. 5.95

Taramosalata— A delicate dip of fish roe. Served with pita wedges. 5.95

Tzatziki— Greek yogurt blended with cucumber and garlic, with pita wedges. 5.95

Dip Sampler— Hummus, tzatziki, eggplant dip, and taramosalata with pita. 8.95

Mediterranean Salad— Tomato, cucumber, onion, peppers, olives, pepperocini, imported Feta, seasoned with fragrant oregano and extra virgin olive oil. 4.95

Falafel— Ground chickpea and fava bean cakes seasoned with herbs and tahini. Served with Tzatziki and pita wedges. 5.95

Grilled Rack of Lamb Chops— Served with tzatziki. 11.95

Buffalo Wings— Original * Old Bay * BBQ * Naked 8.95

Chicken Tenders— All-white meat chicken lightly breaded and fried to a golden brown. Served with honey mustard. 7.95

18% Gratuity will be added to all parties of 6 or more people.

The consumption of raw or undercooked products may increase your risk for food borne illness.

As always we are 100% Trans Fat Free



Soups

Soup De Jour - 3.95

Maryland Crab - 4.95 Cream of Crab - 4.95

Salads

Garden - Side 3.95 Entrée 7.95

Crisp lettuce, tomato, cucumber, onion, carrots, bell peppers, croutons, with House Vinaigrette.

Greek - Side 4.95 Entrée 8.95

Crisp lettuce, tomato, cucumber, onion, bell peppers, olives, pepperoncini, Feta and House Vinaigrette.

Caesar - Side 3.95 Entrée 7.95

Romaine lettuce, garlic-kissed croutons, shredded Parmigiano, and homemade dressing.

Great Add-ons to any Salad

Grilled, crispy-fried or blackened Chicken. 4.00 Seared Ahi Tuna. 6.00

Grilled or Blackened Shrimp, Atlantic Salmon, Tilapia or Mahi - Mahi 6.00

Jumbo Lump Crab Meat or Petite Crab Cake 8.00

Organic Gourmet Greens

Grilled Chicken "Feta" Salad - Mesclune mix, tomatoes, cucumbers, mandarins, Feta and candied almonds. Served with Raspberry Vinaigrette dressing. 12.95

Ahi Tuna Salad - Mesclune mix topped with pickled ginger, crispy rice noodles, and seared Ahi tuna. Served with Cucumber Wasabi dressing 13.95

Plank-grilled Salmon Salad - Mesclune mix, cranberries, walnuts, mandarins, bleu cheese with Salmon fillet. Served with Sesame Teriyaki dressing 13.95

"MD" Crab Salad - Mesclune mix topped with jumbo lump crab meat, roasted corn, and peppers. Served with Old Bay Ranch. 14.95

Aegean Shrimp Salad - Mesclune mix topped with marinated artichokes, roasted peppers, olives, pepperoncini, tomato, crunchy almonds, and Jumbo Grilled Shrimp. Served with Greek vinaigrette. 13.95

Italian Steak Salad - Mesclune mix, tomatoes, cucumbers, onions, roasted peppers, artichokes, olives, pepperoncinis and parmesan cheese, topped with marinated Hanger Steak. Served with our House Vinaigrette. 14.95

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Sandwiches

Served with lettuce, tomato, onion, and French fries on a freshly baked Kaiser roll

Substitute French fries for side Garden/ Greek/ Caesar Salad 2.00

Add Applewood-smoked Bacon, Sautéed Onions, American, Cheddar, Bleu, Swiss, Feta or Provolone cheese— 1.00

*** Jumbo Lump Crab Cake 14.95 ***

Chicken Breast— Grilled, Fried or Blackened 7.95

Southwestern Chicken— Fried chicken breast basted with Buffalo sauce and smothered with melted Cheddar. Served with Southwestern Ranch. 8.95

Chicken “Deluxe”— Fried chicken breast with Provolone, BBQ and bacon. 8.95

~We proudly serve only fresh 10oz. “Certified Angus Beef” Burgers~

Classic Grilled Hamburger 7.95

7West Burger— Swiss, Provolone, American, and crispy bacon. 9.95

Supreme Burger— BBQ sauce, Cheddar, grilled onions and crispy bacon. 9.95

Mushroom Burger— Topped with sautéed mushrooms and melted Swiss. 9.95

Black ‘n’ Bleu Burger— Cajun-rubbed, with melted Bleu cheese. 8.95

Greek Burger— Topped with roasted pepper and Feta, served with tzatziki. 8.95

Gyro— Our Specialty served with French fries. 7.95

Toasted pita stuffed with tzatziki, tomato, onion and Feta cheese.

Classic Grilled Meat or Grilled Chicken Breast

Pasta

Add side Garden, Greek or Caesar salad 2.00

Homemade Pastitsio - 10.95

Greek pasta blended with savory meat sauce and topped with Bechamel.

Pasta Marinara— Spaghetti, fettuccini or penne. 9.95

~Add meatballs or mushrooms to above pasta 2.00 each~

Chicken “Parmigiana”—with spaghetti. 13.95

Eggplant “Parmigiana”— with spaghetti. 12.95

Lobster Ravioli— Sautéed in creamy tomato basil sauce. 15.95

Spinach Ravioli— Sautéed in creamy sun-dried tomato sauce. 12.95

Crab Ravioli— Sautéed in a creamy lemon herb sauce, finished with Old Bay. 15.95

Chicken Broccolini— Chicken breast and broccoli spears sautéed in olive oil, garlic, and herbs, tossed with spaghetti and Parmigiano. 13.95

Shrimp Santorini— Jumbo prawns sautéed in olive oil with tomatoes, onions, capers, olives, garlic, and crumbled Feta, over rice or spaghetti. 18.95

Chicken Scaloppini Marsala— Boneless breast sautéed in butter with mushrooms, finished with a Marsala-infused demi-glace. Served over spaghetti 13.95

Penne “Pescatore” —Mussels, shrimp and crab meat sautéed with artichokes, roasted peppers, and olives in a creamy tomato basil sauce. 19.95

Fettucini Alfredo— creamy Parmigiano sauce. 11.95

Cajun— with blackened chicken. 14.95

Maryland— Shrimp, Crab and a hint of Old Bay 18.95



Entrees

Our Specialties:

Grilled Rack of Lamb Chops 25.95

Served with Oven-Roasted Potatoes and Stewed Green Beans

Jumbo Lump Crab Cake (1) 15.95 (2) 27.95

Served with Oven-Roasted Potatoes and Broccoli

Surf 'n' Turf 24.95

Lamb Chops (3) and Petite Crab Cake

Served with Oven-Roasted Potatoes and Broccoli

Chicken Souvlakia 13.95

Served with Tzatziki, Pita Bread, Oven-Roasted Potatoes
and Stewed Green Beans

Served with two side orders

USDA "Choice" Hanger Steak "Diane" 17.95

Mushrooms sautéed in Sherry-infused demi-Glace

BBQ Ribs - meaty St. Louis Ribs basted with Sweet Baby Ray's sauce. 14.95

"The Grill Specialty" Boneless Pork chops 14.95

* Classic Grilled * Blackened * Italiano (peppers, mushrooms, onions, with marinara)

* Marsala (mushrooms and onions in port-infused demi-glace)

Grilled Whole Bronzini—Mediterranean Sea Bass. 24.95

Mediterranean Tilapia - Drizzled with olive oil, lemon, and oregano.

Topped with red onion and tomatoes and baked to perfection.

Finished with capers and olives. 15.95

Mahi-Mahi — Broiled or Blackened. 17.95

Maryland Style—topped with Crab imperial add 6.00

Atlantic Salmon—Broiled or Blackened. 16.95

Maryland Style—topped with Crab imperial add 6.00

Sides

Rice Pilaf Oven-Roasted Potatoes Broccoli Stewed Green Beans

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Wine List

	Glass		Bottle
"Moscato D'Asti" - by Umberto Fiore, Italy	6.95		26
White / Red Sangria	4.50	Pitcher	15

White Wines

Chardonnay - "Estrella", CA	4.95		18
Chardonnay - "Natura", Chile 	6.95		26
Chardonnay - "Kendall Jackson", California	8.95		35
Sauvignon Blanc - "Two Oceans", S. Africa	4.95		18
Sauvignon Blanc - "Natura", Chile 	6.95		26
Riesling - "Blue Riesling", Germany	6.95		26
Greek White - "Tetramytos" 	6.95		26
Retsina - "Kourtaki", Greece	5.95		22
Pinot Grigio - "Gabbiano", Italy	4.95		18
Pinot Grigio - "Voga", Italy	6.95		26
White Zinfandel - "Copper Ridge", CA	4.95		18

Red Wines

Merlot - "Mars & Venus", Chile	4.95		18
Merlot - "Terra Andina", Chile			26
Merlot - "Dante Reserve", CA	6.95		26
Cabernet Sauvignon - "Mars & Venus", Chile	4.95		18
Cabernet Sauvignon - "Natura", Chile 	6.95		26
Cabernet Sauvignon - "Excelsior", SA			36
Cabernet Sauvignon - "Robert Mondavi"			38
Petite Syrah - "The Crusher", CA			38
Shiraz - "Yellow Tail", Australia	5.95		22
Shiraz - "St. Kilda", Australia			28
Malbec - "Explorador", Chile	5.95		22
Malbec - "Trapiche", Argentina			38
Pinot Noir - "Patch Block", France	5.95		22
Pinot Noir - "Poppy", CA			42
Chianti - "Piccini", Italy	5.95		22
Chianti - "San Vito", Italy			34
Red Zinfandel - "Brazin Old Vine Zinfandel", CA			38
Greek Red - "Hercules", Nemea	5.95		22
Greek Red - "Red on Black", Nemea			38

 Made With Organically Grown Grapes 