

LUNCH MENU

STARTERS & SOUPS

CRUNCHY TUNA WONTONS	\$15	TOMATO BASIL BISQUE	\$6
Sesame Seared Sushi Grade Tuna / Crispy Wonton / Asain Slaw / Wasabi Drizzle		House Made Croutons	
BAKED CRAB DIP	\$15	FRENCH ONION SOUP	\$7
Jumbo Lump Crabmeat / Toasted Baguette		Melted Cheese / Croutons / Sweet Onions	
STUFFED MUSHROOM CAPS	\$14	CREAM OF CRAB	\$8
Jumbo Lump Crabmeat / Mornay Sauce		Cream Soup / Sherry Drizzle	
BAKED SHRIMP SANTORINI	\$14	SHRIMP COCKTAIL	\$12
Marinara / Feta Cheese		4 Jumbo Shrimp / Cocktail Sauce	
BAKED MEATBALLS	\$12	STUFFED GRAPE LEAVES	\$10
House Made Tomato Sauce / Feta		Meat & Rice Stuffing / Lemon Sauce	

SALADS

Add Grilled Chicken \$5 / Grilled Shrimp \$9 / Salmon \$10 / Crab Cake \$14 / Filet Tips \$10

LARGE HOUSE SALAD	\$8
Mixed Greens / Tomato / Cucumber / Carrots	
LARGE GREEK SALAD	\$10
Mixed Greens / Cherry Tomatoes / Red Onions / Kalamata Olives / Feta Cheese	
CAESAR SALAD	\$10
Parmesan Reggiano / Croutons / Anchovies	
WEDGE SALAD	\$10
Crisp Iceberg / Applewood Bacon / Blue Cheese Crumbles / Cherry Tomatoes / Crispy Onions	

SANDWICHES

CREEKSTONE FARMS ANGUS BURGER	\$13
1/2 lb Hand Patty / Choice of Cheese / French Fries / Add Bacon \$1.50	
MILLIONAIRE BURGER	\$16
1/2 lb. Wagyu Beef / Caramelized Onions / Black Truffle Aioli / French Fries	
CRAB CAKE SANDWICH	\$16
Potato Roll / Tartar Sauce / Housemade Chips / Cole Slaw	
GRILLED REUBEN	\$10
House Cooked Cornbeef / Sauerkraut / Thousand Island / Marble Rye / Housemade Chips	
MARYLAND GRILLED CHEESE	\$16
Jumbo Lump Crabmeat / Mozzarella / Swiss / Cheddar / Brioche / Tomato Basil Bisque / Housemade Chips	
GREEK CHICKEN PANINI	\$12
Grilled Chicken Breast / Mozzarella / Feta / Tomato / Olive / Onion / Housemade Chips	
CRAB MELT	\$16
Melted Cheese / Crab Cake / English Muffin / Housemade Potato Chips	

ENTRÉES

All Entrées Include a Choice of Two Sides

NICK'S FAMOUS CRAB CAKE	\$19
Single Crab Cake / Jumbo Lump Crabmeat / Housemade Tartar	
MARYLAND CRAB IMPERIAL	\$19
Baked in Casserole / Imperial Sauce	
PAN FRIED BREADED OYSTERS	\$16
Housemade Tartar	
FRESH ATLANTIC SALMON	\$17
Lemon Butter	
PAN SAUTÉED TILAPIA	\$19
Jumbo Lump Crab Meat / Toasted Pecans / Apricots / Lemon Butter	
MOUSSAKA	\$15
Layers of Ground Beef / Eggplant / Bechamel Sauce	
PASTITSIO - GREEK LASAGNA	\$15
Ground Beef / Spices / Pastitsio Noodles / Bechamel Sauce	
GRILLED HERB CHICKEN BREAST	\$15
Lemon Butter	
ALMOND CRUSTED CHICKEN	\$16
Honey Mustard Glaze	
VEGAN QUINOA BOWL	\$15
Roasted Seasonal Vegetables / Chickpeas / Toasted Pepitas	

SIDES

GREEK SALAD	HOUSE SALAD	VEGETABLE DU JOUR
MEDITERRANEAN RICE	FRENCH FRIES	COLE SLAW
ONION RINGS	SWEET POTATO FRIES	TAPIOCA

*All parties of 8 or more, 20% gratuity will be added
No Substitutions / Split Plate Charge \$5*