



The Black Olive
Restaurant Week Evening Special
Choose one from each category

Appetizers

Greek Village Salad

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

Savory Bread Pudding

A Black Olive invention is a bread pudding. Our famous olive bread, leeks, portabella mushrooms, artichokes and Greek cheese

Grilled Sardines in Grape Leaves

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

Stuffed Calamari on the Grill

*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

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.

Grilled Faroe Island Salmon

Vegetable Pie

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

Lamb Kleftico

Roasted in parchment paper this divine dish of tender lemony lamb with cheese is served on top of cous cous

Desserts

Chocolate Mouse

Fruit Cobbler

Baklava Ice Cream

\$35.00 Gratuity & Taxes not included



The Black Olive
Restaurant Week Lunch Special
Choose one from each category

Appetizers

Trio of Spreads

Tzatziki, melitzanasalata and hummus, with olives and feta cheese.

Greek Village Salad

Traditional tomato and feta salad with cucumber, bell peppers, red onion, and Kalamata black olives

Entrees

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.

Black Olive Crab Cake

This is Maryland's first recipe from the Pratt Library archives with a hint of olive oil, it is gluten free.

Greek Village Pie

A rustic spanakopita, spinach, red swiss chard, leeks, sheep's milk cheeses in a homemade hand rolled phyllo.

Grilled Faroe Island Salmon

Grilled Colossal Scallops

Desserts

Greek Yogurt with honey and walnuts

Baklava

\$20.00 Gratuity & Taxes not included