



The Black Olive

2025 Summer Restaurant Week Menu

Three courses / \$55.00 per person

July 25th - August 10th

EXTRAS: Wellfleet Oysters 3ea

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

Choose one from each category

Appetizers

Heirloom Greek Salad

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

Green Hummus and Melitzanasalata

Fresh house made Melitzanasalata and hummus with pita

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

Grilled Mushrooms (Vegan)

Portabella and Maitake mushrooms marinated with house sourdough and grilled to absolute perfection!

Grilled Diver Sea Scallops (add 10)

Two of the best scallops on earth

Stuffed Calamari (add 12)

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

Grilled Octopus Salad (add 10)

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

Entrees

Served with chef's sides

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

Rockfish Kebob

This local favorite is full of flavor, Marinated and grilled with bell peppers and onion.

The Courtesans Fishcakes

Evridiki's Famous Ancient Greek Cod Cakes with Skordalia

Arctic Char

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

Chicken Souvlaki Platter

Marinated chicken breast skewered and grilled to perfection

Greek Village Pie (Vegetarian)

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

The Pythagorean Pi (Vegan)

Lemon, olive oil, basil, Greek spinach, red Swiss chard, leeks, scallions, and hen of the woods mushrooms in a hand-formed savory pie—named for the philosopher who embraced harmony and plant-based living with a 5 ounce Maine Lobster Tail

Maryland Jumbo Lump Crab Cake (add 10)

This is the ultimate version of the local favorite, made with fresh jumbo lump crabmeat, no filler and our homemade olive oil-based mayonnaise

Greek Style Lamb Chops (add 10)

Marinated to perfection three New Zealand Free Range Baby Lamb Chops

Filet Mignon Souvlaki (add 10)

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

Chilean Sea Bass (add 10)

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

Black Olive Lobster Pasta (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 10 oz 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

Bourbon Chocolate Cacao Cake

Lucious Koval bourbon fine dark chocolate cake with coffee, cacao, black pepper, clove

Chef's Sorbet of the Day

Chocolate Mousse

Baklava

Tiramisu

Baklava Ice Cream

Children Restaurant Week

U-12 Kids Meal 20\$

Choice of

Hummus taste

Tarama Taste

Grilled Chicken

Or

House Fettuccini

Chocolate Mouse

House Sorbet

All mini sized