



SCRATCH KITCHEN & LOUNGE

Appetizers

Pork Bites 12

Pork tenderloin and mushrooms sautéed in olive oil, lemon and Greek spices served with warm pita.

Avocado Fries 11

Freshly breaded avocado fried crisp and served with smoky chipotle aioli.

Stuffed Mushrooms 12

Stuffed mushrooms with our signature blue crab stuffing and Old Bay aioli.

Bruschetta 10

Sliced baguette with balsamic-marinated tomatoes, garlic, basil and parmesan cheese.

Signature Jumbo Wings 16

Breaded: Mild, Hot, Honey BBQ, Apricot-Ginger Jalapeño or Mike's Fire

Grilled: (GF) Greek Style.

Crab Cakes 16

Our signature blue crab cakes served with mango-chipotle coulis.

Calamari Fritti 17

Freshly breaded calamari served with warm house marinara.

Flaming Saganaki 11

Kefalograviera cheese flambéed table side with warm pita.

Blue Crab Fondue 14

A rich blend of cheeses, blue crab meat, garlic and herbs served with garlic toast.

Potato Boats 12

Potato skins filled with our house seasoned sour cream filling and topped with melted cheddar and sizzling bacon.

Mussels 14

Mussels simmered in tomato basil white wine sauce, and garlic toast.

Salads

Add your favorite protein to any salad!

Chicken 5 - Gyro 5 - Salmon 8 - Shrimp(5) 12

Greek Rice Bowl 13 (GF)

Rice pilaf with shredded lettuce, feta, Kalamata olives, tomatoes, red onion, pepperoncinis, garbanzo beans, served with tzatziki sauce.

Blackened Chicken 15 (GF)

Classic mix topped with blackened chicken, grilled tomatoes, onion, bacon, avocado and avocado ranch dressing.

Chef 15 (GF)

Classic mix topped with roast beef, ham, turkey, American and Swiss cheeses with an egg.

Greek Signature 11 (GF)

Greens tossed in our Greek vinaigrette topped with anchovies, cucumbers, tomatoes, Kalamata olives, onion and feta cheese.

Martinis Wedge 11 (GF)

Iceberg wedge topped with bacon, gorgonzola and tomatoes served with our chunky house bleu cheese dressing.

Burrata 13 (GF)

A blend of arugula and cabbage thinly sliced, tossed with lemon, dill and olive oil, topped with fresh Burrata.

Charred Caesar 13 (GF)

Grilled romaine topped with Caesar dressing, grilled chicken, red onion, tomato, parmesan cheese and croutons.

Goat Cheese Chop 13* (GF)

Crumbled goat cheese, golden raisins, grape tomatoes, roasted beets, avocado, red onion and candied walnuts with our classic mix, tossed with balsamic vinaigrette.

Kids Menu

All meals served with a drink. Kids 10 years and under \$7.50

Mac and Cheese

Spaghetti and Meatballs

Fish of the Day and French fries

Chicken Tenders with French fries

Cheeseburger with French fries

Grilled Cheese with French fries

Hamburger with French fries

Fettuccine Alfredo

Sandwiches & Entrées

All sandwiches and entrées served with house chips or french fries, soup, rice or mashed.

\$1 Upgrades: sweet potato fries, onion rings, tater tots, salad.
gluten free bun 2 pretzel bun 2

The Classic 14**

Angus chuck and short rib steak burger served with lettuce, tomato and onion.

Martinis Burger 16**

Angus chuck and short rib steak burger blackened and stacked with caramelized onions, candied bacon and roasted red pepper aioli.

Texas Burger 16**

Angus chuck and short rib steak burger topped with BBQ ribs, onion rings and a fried egg. Customer favorite.

Patty Melt 16**

Angus chuck and short rib steak burger with caramelized onions and Wisconsin cheddar on grilled caraway rye.

Ghost Burger 16**

Angus chuck and short rib steak burger with ghost chili cheese, applewood smoked bacon, Cajun onion haystack, BBQ sauce and an over easy egg.

Classic Reuben 14

House roasted corned beef shaved and topped with sauerkraut, smoked baby Swiss on caraway rye with thousand island dressing.

Chicken Caesar Wrap 11

Grilled chicken breast diced and tossed with romaine, Roma tomato, red onion, bacon, parmesan and Caesar.

Blackened Chicken 13

Blackened chicken breast, pepperjack, tomato, applewood smoked bacon and avocado ranch on grilled sourdough.

Gyro 12

Sliced gyro meat with lettuce, tomato, onion and tzatziki wrapped in a warm pita.

Prime Rib 14

Grilled prime rib smothered with grilled mushrooms, onions and peppers topped with melted Swiss on toasted Italian bread.

Signature Ham & Cheese 13

Hot, thinly sliced ham piled atop Saganaki cheese on pita bread.

Chipotle Grouper 14

Freshly breaded and fried grouper topped with lettuce, tomato, onion and smoky chipotle aioli on French bread.

French Dip Au Jus 11

Slow-roasted Angus beef thinly sliced and served on baked French bread with mozzarella.

Buffalo Ranch Wrap 11

Grilled chicken tossed with romaine, applewood bacon, red onion, parmesan and spicy ranch.

Crispy Chicken Sandwich 12

Fresh fried chicken breast with pepperjack, sliced red onion, sliced avocado, and applewood bacon.

Shrimp Po Boy 13

Crispy shrimp, shredded lettuce, pickles, tomato, chipotle aioli, on a crunchy baguette.

Chicken Focaccia* 13

Grilled chicken breast topped with roasted red peppers, portabellas, fresh mozzarella and pesto on a tomato focaccia roll.

Avocado Ranch BLT 12

Crisp romaine, applewood bacon, tomato, and slivered avocado smothered with our famous ranch dressing.

Chicken Parmesan Sandwich 12

Breaded chicken breast layered with marinara and mozzarella on a gourmet bun.

Fried Shrimp 14

Jumbo butterflied gulf shrimp panko breaded and golden fried.

Fried Perch Luncheon 16

Lightly breaded and golden fried fillets.

Lemon Dill Salmon 15 (GF)

Fresh grilled hand-cut salmon with fresh lemon and dill.

Roman Chicken 13

Caesar and parmesan crusted chicken breast.

House Pizza

(Gluten Free Crust Available)

Classic Cheese 11/16

Our blend of shredded cheeses.

Pepperoni Pleaser 14/20

pepperoni, pepperoni, pepperoni.

Meat Lover 14/20

House fennel sausage, pepperoni, bacon and meatballs.

Buffalo Chicken 14/20

House made buffalo ranch, chicken, bacon.

Veggie Supreme 14/20

Onions, tomato, shroom, garlic, black olive and bell pepper seasoned with Greek spice blend.

Margherita 14/20

Olive oil, fresh mozzarella, fresh basil, and sliced tomato.

***Contains nut allergens -- Please advise your server of ANY food related allergies before ordering!**

****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.** Parties of 8 or more are subject to 20% gratuity.

Gluten Free options available. Split Plates are subject to a \$2 up-charge. Maximum one discount per party.

NO DISCOUNTS WILL BE ACCEPTED IN CONJUNCTION WITH ANY SPECIAL MENU OR HOLIDAY.