

Surf N Turf

Lunch Take Out Menu surfnturfgrill.com Phone 992-0918 Fax 992-0917

Soups

Lentil Soup.....	\$ 4,50
Chicken & Lemon Soup.....	\$ 4,50

Cold Appetizers

Humus - Chick peas pureed with tahini sauce,lemon juice,seasoned with Garlic and olive oil.....	\$ 6,00
Babaganoush – Grilled eggplant,pureed with garlic,herbs,tahini sauce, lemon juice and extra virgin olive oil.....	\$ 6,00
Stuffed Grape Leaves – Grape leaves stuffed with rice,and cooked with virgin olive oil.....	\$ 6.00
Tarama – Mediterranean Caviar-Cod Fish Caviar blended with extra virgin olive oil.....	\$ 7.00
Jajik – Non fat yogurt and cucumber seasoned with freshly chopped garlic, and dill.....	\$ 5.50

Hot Appetizers

Fried Calamari – Hand breaded , lightly pan fried calamari rings served with homemade tartar sauce.....	\$ 8.00
Fried Liver – Lightly pan fried cubes of liver served with onions herbs.....	\$ 8.00
Crab Cakes – Two large pieces of Maryland Crab Cakes lightly pan fried served with cocktail sauce.....	\$ 9.00
Grilled Jumbo Shrimp Cocktail – Marinated and char grilled Jumbo Shrimps served with cocktail sauce	\$ 9.00
Baked Spinach Pie – Freshly baked filo dough stuffed with spinach , and melted feta cheese.....	\$ 6.00
Falafel – Lightly pan fried , and served with tahini sauce.....	\$ 6.00

Salads

To any salads add grilled chicken/skirt steak,gyro,falafel,grilled salmon or shrimp for \$ 4.50

Shepherd Salad – Refreshing salad mixed with tomatoes,cucumbers, onions,parsley,and dill drizzled with extra virgin olive oil , lemon juice and vinegar...Small \$ 8.50...Large \$ 10.00	
Greek Salad – Lettuce , tomatoes , onions , olives , grape leaves and feta cheese with house dressing.....Small \$ 8.00...Large \$ 9.50	
Organic Spring Mix Salad – Served with dried cranberries,walnuts and gorgonzola cheese with balsamic vinaigrette.....	\$ 9.00

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Wraps and Sandwiches

(Served with French Fries or Salads)

Chicken Wrap With Salad – Marinated grilled chicken served with lettuce , tomatoes , onions , and fresh mozzarella cheese mixed with mandarin orange sesame ginger dressing.....	\$ 8.00
Pesto Chicken Wrap – Marinated chicken , grilled over hot lava rocks served with lettuce , sun dried tomatoes , fresh mozzarella cheese , mixed with pesto sauce and balsamic vinaigrette.....	\$ 8.00
Grilled Lamb Wrap – Chunks of marinated lamb , grilled over hot lava rocks and served with lettuce tomatoes , onions and mix with horseradish sauce.....	\$ 9.50
Marinated Grilled Skirt Steak Wrap – Juicy skirt steak , marinated and grilled over hot lava rocks , served with lettuce , tomatoes and sauteed onions mixed with horseradish sauce.....	\$ 9.50
Turkish Patty Wrap – Mixture of ground beef and ground lamb patties marinated and grilled over hot lava rocks served with lettuce , tomatoes and onions and side yogurt sauce.....	\$ 8.00
Beef or Chicken Gyro in Pita – Grilled sliced of beef gyro or chicken gyro, tomatoes , onions and lettuce served with side of yogurt sauce.....	\$ 8.00
Flounder Wrap – Choice of filet fish , lightly pan fried served with , red onions , tomatoes and lettuce mixed with tartar sauce.....	\$ 8.50
Falafel In Pita – Lightly fried , served with lettuce , tomatoes , onions , with side tahini sauce.....	\$ 8.00

Entrees

(All lunch entrees are served with house salad and choice of rice and vegetables)

Skirt Steak – Skirt steak , marinated and grilled , and served with side horseradish sauce.....	\$ 12.50
Grilled Chicken – Char grilled marinated chicken served with side yogurt sauce.....	\$ 11.50
Grilled Boneless Lamb – Grilled marinated boneless lamb with side horseradish sauce.....	\$ 12.50
Grilled Beef Hanger Steak – Chunks of grilled marinated hanger steak served with side horseradish sauce.....	\$ 12.50
Turkish Patties – Char grilled ground beef and lamb , spiced with herbs and served with side yogurt sauce.....	\$ 11.50
North Atlantic Salmon – Grilled salmon , topped with olive oil , garlic and lemon served with side tartar sauce.....	\$ 12.50
ST. Peters Oreganata – Sauteed in olive oil , garlic with white wine , then topped with bread crumbs and permesan cheese baked in the oven on a sizzling plate.....	\$ 12.50
Flounder – Filet of flounder , dredged in flour than lightly pan fried and topped with extra virgin olive oil and garlic lemon sauce , and served with side tartar sauce.....	\$ 12.50