

# Mediterranean

## Seaside Tapas

**Whipped Feta Rouille** \$6  
*Served with Sourdough Crostini  
Seasoned with Extra Virgin Olive Oil, Maras and Urfa*

**Hummus and Country Olives** \$5  
*Served with Fresh Artisan Crisps*

**Jumbo Garlic Shrimp Sauté** \$8  
*Served in a Lemon Herb Butter Sauce*

**Bruschetta** \$5  
*With Herb Chèvre and Diced Tomato*

**Chef's Daily Creation** Market Price  
*Please Ask Your Server*

**Spicy Harissa Seared Tuna\*** Market Price  
*Over Cucumbers with Grilled Fennel Raita*

**Caramelized Sea Scallop** \$7  
*Sweet and Sour Fig Sauce*

**Feta, Olives and Roasted Red Peppers** \$7  
*Served with Fresh Artisan Crisps*

**Marinated White Anchovies** \$7  
*Over Greens with Roasted Peppers*

**Crispy Sesame Rice Stick** \$5  
*Sweet Chili Dipping Sauce*

**Mini Arancini** \$5  
*Served with Fresh Marinara Sauce*

**Grilled Asparagus Wrapped  
in Prosciutto** \$6  
*Topped with Balsamic Glaze*

## Light Meals

**Grilled Tuna Niçoise Salad\*** Market Price  
*Fresh Vegetables on Mixed Greens with Artichoke  
Hearts, Sweet Roasted Peppers and  
Sherry Vinaigrette*

**Scallop and Green Onion Pancakes** \$14  
*Gluten-Free with a Spanish Chimichurri*

**Native Little Neck Clams** \$16  
*Served with Broccolini over Mini Penne  
Served with Shimp \$8*

**Crispy Calamari Salad** \$14  
*Served with a Spicy Red Pepper Aioli*

**Crunchy Kataif Shrimp** \$17  
*Served with Spicy Goan-Style Vegetables  
Served over Basmati Rice*

**Ahi Tuna Tempura\*** Market  
*Served over Greens with Wasabi Vinaigrette*

**Grilled Lamb Skewers\*** \$16  
*Oven-Roasted Vegetables and Basmati Rice*

**Mediterranean Chopped Salad** \$14  
*Chopped Romaine, Seasonal Vegetables,  
Crumbled Gorgonzola, Lardons of Pancetta with  
Balsamic Emulsion Dressing  
~ served with ~*

*Steak\* \$7  
Lamb\* \$7  
Chicken \$6*

*Shrimp \$8  
Tuna\* - Market*

## Sandwiches

**Fresh Mozzarella, Tomato and Pesto** \$12  
*On Crispy Fried Eggplant "Bread"*

**Vegetable Wrap with Hummus** \$10  
*Fresh Grilled Vegetables with Homemade  
Hummus, Wrapped in Lavash*

**Falafel** \$12  
*Crispy Cumin-Scented Chickpea Cake Served with  
Grilled Fennel Raita*

**Grilled Sliced Steak\*** \$14  
*Tender, Marinated Flank Steak  
Served with Herb Chèvre*

**Homemade Lamb Sausage\*** \$14  
*Melted Fresh Mozzarella*

**Fresh Fish Sandwich** \$14  
*Broiled or Fried, Served with Lemon, Garlic Aioli and  
Mixed Greens*

**Grilled Moroccan Chicken Breast** \$12  
*Marinated with Lemon and Spices*

Sandwiches served on your choice of Sourdough, Focaccia or Lavash.  
May also be served on Mixed Greens.

## Now Serving Sunday Brunch Buffet from 10:30 am - 2:00 pm

*\*Consuming raw or undercooked meats and/or eggs may increase your risk of foodborne illness.  
For parties of 6 or more, a 20% gratuity may apply. A split plate fee of \$10 may apply to your order.  
Cell phone use is prohibited inside the restaurant and in all seating areas.*

*Smoking is not permitted within 12ft of any building entrance.*

**15 Island Inn Road . Oak Bluffs, MA . Martha's Vineyard . 508-693-1617 . [www.med-mv.com](http://www.med-mv.com)  
Executive Chef ~ Douglas A. Hewson . Executive Pastry Chef ~ Leslie M. Hewson**

## Beverages

Iced Tea  
Iced Coffee  
Lemonade  
Saratoga Still/Sparkling  
Limonata  
Aranciata  
Fountain Soda  
Fruit Juices

*Draft Beer*  
Offshore Ale - Seasonal  
Sam Adams - Seasonal  
Wachusett - Seasonal  
Stella Artois  
Sierra Nevada  
Bud Light

*Bottled Beer*  
Heineken  
Heineken Light  
Amstel Light  
Budweiser  
Bud Light  
Guinness  
Red Stripe  
Corona  
Corona Light

Mighty Leaf Tea  
Chai Tea  
Mochaccino  
Hot Chocolate  
Coffee/Decaf  
Cappuccino  
Espresso  
Mocha  
Latte

## Wines by the Glass

*Red*  
**Vina Gormaz \$8**  
*Temparnillo, Spain*  
**Matane Primitivo \$9**  
*Puglia, Italy*  
**Bogle \$8**  
*Merlot, California*  
**Montinore \$12**  
*Pinot Noir, Oregon (Organic)*  
**Tierra Secreta \$10**  
*Malbec, Argentina*  
**Hess Allomi \$14**  
*Cabernet, Napa Valley*  
**Pozzan Annabella \$9**  
*Cabernet, Napa Valley*  
**Perrin Cotes de Rhone \$9**  
*France*

*White*  
**Canella Prosecco \$12**  
*Sparkling, Italy*  
**Domiane de Triennes \$10**  
*Rosé, Provence, France*  
**Telmo Rodrigues Basa \$9**  
*Blended, Spain (SS Fermented)*  
**Newton Red \$12**  
*Chardonnay, Napa Valley*  
**Healdsburg Ranch \$9**  
*Chardonnay, Sonoma (Unoaked)*  
**Oyster Bay \$8**  
*Sauvignon Blanc, New Zealand*  
**Lagaria \$8**  
*Pinot Grigio, Italy*

## Desserts

**Baklava**  
*Served with Ice Cream or Whipped Cream*

**Dense Chocolate Cake**  
*Covered in Dark Chocolate Ganache,  
Served with Triple Burnt Sugar Ice Cream*

**Cappuccino Crème Brûlée**  
*Rich, Creamy Custard with a Crisp  
Caramelized Sugar Crust*

*All Desserts Are Homemade with Love*

All Desserts ~ \$12

**Dessert of the Day**  
*Please Ask Your Server*

**Fresh Fruit Napoleon**  
*Layered with Whipped Pastry Cream and  
Seasonal Fruit*

**Homemade Ice Cream \$4** per Scoop  
*Triple Burnt Sugar, Chocolate, Lemon or Vanilla*

**Sautéed Seasonal Fruit**  
*Served with Pan-Fried Halloumi Cheese or  
Ice Cream*

**French Trifle**  
*Chocolate Mousse, Vanilla Bean Pastry Cream,  
Chocolate Cake, Raspberry Confiture*

**Flan**  
*Classic Spanish Baked Custard in  
Caramel Sauce, Served with Seasonal Fruit*

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